

## Eggs & Co.

Eggs any style on toast	€ 6
Mixed berries, yogurt & homemade granola	6
Fresh seasonal fruit salad	6
Avocado & poached eggs on toast	12
Eggs Royal, Benedict, Florentine	12
Smoked salmon & scrambled eggs	12
Full English breakfast	14

## Sandwiches & Salads

All Sandwiches are served with fries

Summer garden salad	10
Salmon carpaccio <i>Smoked salmon, rocket salad, lime, mint &amp; radish</i>	14
Chicken Caesar salad <i>Bacon, quail eggs, baby gem, Parmesan, croutons &amp; mustard mayonnaise</i>	14
Vegan ciabatta <i>Eggplant, zucchini, bell peppers, pinenuts cream &amp; salad</i>	12
Ham & cheese sandwich	12
Tuna fillet sandwich <i>Cream cheese, avocado &amp; fries</i>	14
Cheeseburger & fries	16

## Starters & Mains

Zuppa di orzo e porcini <i>Barley soup with miso &amp; mushrooms</i>	€ 8
Zucchini fritti	8
Burrata Caprese <i>Heritage tomatoes &amp; basil</i>	15
Maccheroni, tomato & basil sauce	10
Risotto agli asparagi <i>Risotto carnaroli, roasted hazelnuts, green &amp; white asparagus</i>	35
Grilled sea bass <i>Aubergine provencal &amp; pesto sauce</i>	20
Pollo all birra <i>Slow cooked ½ chicken marinated in Grolsch beer &amp; roasted potatoes</i>	24
Rib eye & fries (250 g) <i>House steak on the grill</i>	26

## Dessert

5&33 Tiramisú <i>Mascarpone &amp; Illy coffee</i>	all@10
Italian vanilla cheese cake <i>Strawberries, ricotta &amp; cookies</i>	
Selection of homemade ice cream & sorbet	

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**What's on at  
5&33 gallery?**

**Faces of Aruba by Raymond  
Rutting & Marco Borsato**

1<sup>st</sup> June – 27<sup>th</sup> August



**Sunday Brunch** Available Sundays from 12pm to 5:30pm

If you suffer from any food allergies or intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

## Bubbles

Franciacorta Extra Brut, 9/55  
La Montina, Italy NV

Perrier Jouët Brut, Reims, France NV 14/84  
Reims, France NV

## Whites

Grillo 'Sei Corone' Sibiliana Vini 5.5/27  
Sicily, Italy 2014, aromatic pleasantly dry, easy drinking

Pinot Grigio 'l'Elfo', Cantine Sacchetto 8/39  
Veneto, Italy 2015, white blossom flavours, refined dry

Riesling Trocken, Weingut Schönlaub 7/35  
Pfalz, Germany 2015, fresh cut white flowers, ripe yellow apple, dry

Divinum Chardonnay & Viognier 7/34  
Languedoc, France 2015, aromatic, flowery flavours, citrus

Numen Chardonnay, Paolo 10/48  
Puglia, Italy 2014, full bodied, wood matured, citrus

## Pink

Pinot Grigio delle Venezie 'Blush' 6/29  
Cantine Sacchetto  
Venice, Italy 2015, very pale pink, dry, light & fresh

## Reds

Nero d'Avola 'Sei Corone' Sibiliana Vini 5.5/27  
Sicily, Italy 2015, ripe dark fruit, touch of spice, round & velvety

Valpolicella Classico Superiore, Recchia 9/44  
Veneto, Italy 2013, fresh red & black fruit, ripe cherries, touch of oak

Rioja Crianza Sierra Cantabria 9.5/46  
Rioja, Spain 2012, one year in oak matured, vanilla & lightly spicy

Zolo Malbec Classic, Fincas Patagonicas 6/30  
Mendoza, Argentina 2015, dark coloured & robust

Chianti Classico DOCG, Tenuta di 13/60  
Castelvecchi  
Tuscany, Italy 2011/12, classic style Chianti, oak matured & rip forest fruits

## Aperitives

Negroni @ 5&33 10  
Tanqueray Gin, Campari, Carpano Antica

Sexy monkey 16  
Monkey 47 & Fever Tree Tonic

The fine Dutch 13  
Vermouth & East Iperial Yuzu Tonic

Paris Paris 13  
St. Germain Elderflower & 1724 Tonic Water

## Draft Beer

Peroni Nastro Azzurro 4.5

## Bottled Beer

Heineken 5

Grolsch Weizen 5

Grolsch seasonal beer 5

Grolsch Beugel 5.5

Corona 6

Non alcoholic Stender 4

## Juices

Orange, Grapefruit, Apple

## Water

Still or Sparkling 750ml 6

## Coffee

Espresso, Espresso Macchiato 3.5

Double espresso, Americano 4

Cappuccino, Caffè Latte 4

Hot Chocolate 4.5

## Tea

Fresh Mint 4.5

Earl Grey, Breakfast, Jasmine Chung 4  
Hao, Verveine, Roiboos