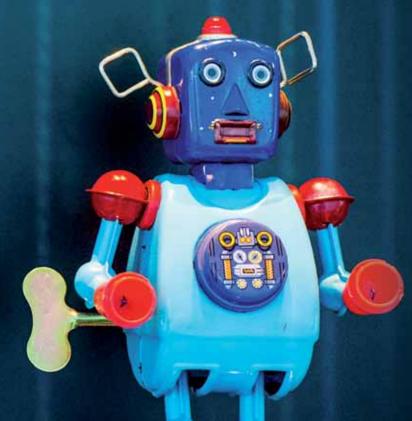
Kitchen Bar Library Lounge Gallery





Meet us on the corner...



### **5&33**

winner of Best Restaurant Design 2013

winner of Best Hotel Design 2013

## The vibrant venue

tions are in abundance in our artistic venue. Intimat meetings can be held in our lounge area or librar ocktail master classes in our bar after your meeting choose to dine in our kitchen or hold your meeting or fashion show in our galler

5&33 is a kitchen, bar, library, lounge and art gallery located in the heart of Amsterdam.

Design, art, culture, passion, ambiance and cuisine are fused together to create 5&33.

With five distinct zones to eat, drink, dance and meet, 5&33 has something for everyone.

5&33 offers a casual, shared-dining concept with a menu of fresh, honest food – inspired by the flavours of the wider Mediterranean and our cocktails are made using our own spice blends and syrups.

The 5&33 gallery offers a unique artistic environment for you to meet or host an event or party for up to 250 people.

Located within art'otel amsterdam, the first of a new generation of art'otels which opened in October 2013, the work of Atelier Van Lieshout permeates every corner of the 107 bedroom 5-star hotel.

We are located on the corner of Martelaarsgracht and Prins Hendrikkade, a very short walk from Centraal Station.

#meetusonthecorner











# 5&33 Gallery menus

The next few pages of food and drink are some examples to inspire you, which will vary depending on seasonal produce.

All food and drink options can be personalised to your requirements.

## Lunch

### Feasts

Specially for groups we've made feast and bites menus. These menus consist of a special selection of dishes from our restaurant menu and are perfectly suitable for sitting (feast menu) and walking diners (bites menu).

Grand selection of cured meat and cheese Paccheri, tomato sauce and percorino Zucchini fritti Autumn vegetable salad Gratin sardine, fennel, salsa verde Breaded lamb cutlet, baba ganoush

Lemon tart, mascarpone Chocolate délice, coconut

Water (sparkling and still) Coffee and tea Fresh juices

#### Feast 1

Grand Selection of cured meat and cheese Baby gem, avocado, radish and parmesan salad Calamari fritti

Tortellini del Plin, butter, sage Casareccia with veal ragù and porcini Burrata, heritage tomatoes and basil

Ox cheeks, mushrooms and mash potatoes

Lemon tart, mascarpone Chocolate and pecan cake, yogurt ice cream

#### Feast 2

Grand Selection of cured meat and cheese Zucchini fritti

Burrata, heritage tomatoes and basil Tortellini del Plin, butter, sage

Gratined scallops

Baby chix, chorizo, fries

Baby gem, avocado, radish and parmesan salad

Grill rib of beef

Panna cotta

Chocolate and pecan cake, yogurt ice cream Selection of ice cream and sorbet

#### Feast 3

Grand Selection of cured meat and cheese Zucchini fritti

Burrata, heritage tomatoes and basil Tortellini del Plin, butter, sage

Gratined scallops

Cod, broad beans, girolles mushrooms baby chix, chorizo, fries

Asparagus, quail eggs, pecorino and truffles salad

Grill rib of beef

Lemon tart, mascarpone Chocolate and pecan cake, yogurt ice cream Selection of ice cream and sorbet

#### Feast 4

truffles salad

Grill rib of beef

Grand Selection of cured meat and cheese Zucchini fritti
Burrata, heritage tomatoes and basil
Lobster ravioli, tomato, basil
Calamari fritti
Gratined scallops
Casereccia with veal ragù and porcini
Asparagus, quail eggs, pecorino and

Lemon tart, mascarpone
Chocolate and pecan cake, yogurt ice cream
Selection of ice cream and sorbet

## Bites Menus

## Kitchen Menu

#### Bites 1

Grand Selection of cured meat and cheese Zucchini fritti Padron peppers, toasted almonds Mini burgers Calamari fritti

#### Bites 2

Grand Selection of cured meat and cheese Zucchini fritti Padron peppers, toasted almonds Mini burgers Calamari fritti

Tiramisù

Chocolate and pecan cake, yogurt ice cream

#### Bites 3

Selection of cured meat and cheese Zucchini fritti Padron peppers, toasted almonds Tortellini del Plin, butter, sage Calamari fritti Mini burgers Pork belly, peperonata

Tiramisù Lemon tart

#### **Cured Meat**

Serrano ham, 24 month-aged
San Daniele ham, 18 month-aged
Coppa, cured pork neck
Bresaola, air cured beef, lemon
Mortadella, with pistachio
Selection of cured meats
Grand selection of cured meat and cheese

#### Cheese

Parmesan, 24 month-aged Manchego, ewe's milk Testun al Barolo, cow's milk Goat blue cheese, 6 months aged Goat, aged in oak's ash Selection of cheeses Cheeseburger and fries

#### Fish

Deep fried soft shell crab Grilled octopus, olives, artichoke Scallops, samphire and chilli cress Gambas, wild radicchio and lemon for 2 people

#### Meat

Breaded lamb cutlet, braised black cabbage Roast baby chix, N'duja, chips Braised ox cheeks, mashed potatoes and wild mushrooms Grilled rib of beef 350g / 700g, jus Braised veal shin, artichokes, potatoes for 4 people

#### Salad

Green leaves Forest mushrooms, chicory, garlic and chilli Autumn vegetables

#### Veggie

Zucchini fritti
Burrata, heritage tomatoes and basil
Padrón peppers, roasted almonds
Cauliflower soup, black truffle

#### Pasta

Goat cheese ravioli, aubergine, pinenuts Seabass ravioli, olives and thyme Paccheri, tomato sauce and pecorino cheese Casareccia with wild boar ragù

#### Sweets

Crème caramel
5&33 Tiramisù
Lemon tart, mascarpone
Chocolate délice, coconut
Cheese from the alps, walnut bread
Selection of ice cream and sorbet







### ROQ Music Group and Sepehr Maghsoudi

"A very harmonious space, with a great end result. Thanks to the good cooperation the result of the show was very successful. The quality was extremely sublime. The team were very flexible in dealing with us and as a result everything went smoothly. Thank you art'otel and 5&33."

#### **Eventive Business Events**

"We were looking for a venue to host lifestyle press for our event. All our guests were very impressed by the space and team, as were we."





5&33 tried and tested

### **Avatar Management**

"The staff were amazing and took really good care of us. Hopefully we'll work together in future projects."



## How to find us

5&33 is situated in an iconic building, on the corner of Prins Hendrikkade and Martelaarsgracht, in the heart of the city of Amsterdam with the city's top cultural attractions on its doorstep. With Centraal Station directly opposite the venue, the easiest way to visit 5&33 is by public transport.

Centraal Station can be accessed by train, bus, tram and metro. Exit Centraal Station at the front side and you'll find 5&33 and art'otel amsterdam a one minute walk away.

From Schiphol airport a train to Centraal Station leaves every 7 minutes from platform 3. A single ticket will cost approximately €3,90.

#### Taxi

Our concierge or doormen are happy to assist you with arranging a taxi to and from 5&33. Prices available on request.

#### By car

From Den Haag

- Amsterdam A4
- Direction 'Zaanstad', A10 West
- Take junction 'Haarlem' (S103)
- Follow signs 'centrum'

From Zaandam

- Ring Amsterdam, A10 West
- Take junction 'Hemhavens' (S101)
- Follow signs 'centrum'

#### From Utrecht

- Amsterdam A2
- Ring Amsterdam A10 follow direction 'Amersfoort, Zaanstad'
- Take junction S114 direction 'Zeeburg, Centrum, IJburg'
- Follow signs 'centrum'
- Through 'Piet Heintunnel', turn right at the end, direction 'Centraal Station'

The carpark 'P1 Amsterdam Centraal' is situated opposite 5&33. Ask one of our hosts for a discounted voucher prior to departure.

Rates:

24-hour €25,00 (without voucher €55,00), Hourly rate €3,75 (without voucher €5,00).

Please visit our website for more information on how to find us.

5and33.nl





