

BREAD & MORE

ROBUST ARTISAN BREAD	7.20
ARTISAN ARNHEM BREAD (WHITE / MULTIGRAIN / DARK BROWN)	
SOURDOUGH BREAD / FLAGUETTE MEDITERRANEAN BUN / SPELT BUN	+ 0.50
<ul style="list-style-type: none"> • Old Amsterdam - caramelized red onion - puffed tomato ^V • Blonde D'Aquitaine carpaccio - truffle mayonnaise - parmesan - rucola - roasted pine nuts • Smoked salmon - herb cheese - cucumber strings - green lettuce • Parma ham - parmesan - rucola - tomato • Tuna salad - tomato - pickle - fresh red onion - green lettuce • Mature cheese - farmers' ham - tomato - cucumber - egg - pickle - green lettuce • Brie - honey - walnuts - pecan nuts - rucola ^V 	
TOAST	5.95
CLASSIC OR ARTISAN ARNHEM BREAD (WHITE / MULTIGRAIN / DARK BROWN)	
<ul style="list-style-type: none"> • Farmers ham - mature cheese • Parma ham - buffalo mozzarella - homemade tapenade - rucola • Buffalo mozzarella - pomodori tomato - fresh spread - rucola ^V • Tuna salad - pesto - onion - rucola 	
PANINI'S	7.95
<ul style="list-style-type: none"> • Brie - honey - walnuts - pecan nuts - rucola ^V • Tuna - basil - red onion - cheese • Buffalo mozzarella - parma ham - pomodori tomato - homemade tapenade • Spicy minced beef - cheddar - pickle 	
BETUWE FARMERS' HAM	8.50
Crispy sourdough bread - warm farmers' ham - fresh spread - coleslaw	
ROBUST SANDWICH	11.95
ARTISAN ARNHEM BREAD (WHITE / MULTIGRAIN / DARK BROWN)	
Salmon - shrimp - trout - mixed lettuce - red onion - cocktail sauce	
GOAT CHEESE SANDWICH ^V	8.50
ARTISAN ARNHEM BREAD (WHITE / MULTIGRAIN / DARK BROWN)	
Grilled goat cheese - honey - pecan nuts - green lettuce - tomato - cream cheese tapenade	
P5 CLUBSANDWICH	11.75
Smoked chicken - boiled egg - mayonnaise - tomato - cucumber - lettuce - bacon - pickle - chips	
Replace the smoked chicken for smoked salmon or roastbeef	+ 2.00
BLT CLUBSANDWICH	8.75
A classic one - tomato - bacon - lettuce - mayonnaise - chips	

EGG DISHES

Served on Artisan Arnhem bread (white/multigrain/dark brown)

'UITSMIJTER' OF YOUR CHOICE	10.85
With mature cheese, roast beef, farmers' ham or bacon	
'UITSMIJTER' PURE ARNHEM	11.95
Farmers' ham - pomodori tomato - gratinated with mature cheese	
FARMERS' OMELETTE	11.75
Mushrooms - mature cheese - farmers' ham - fresh herbs	
ROLLED CHICKEN OMELETTE	12.25
Spring onion - feta - mushrooms - sweet pepper	
BOILED EGG ^V	4.95
Boiled egg - truffle mayonnaise - avocado slices - cress - butter	

LUNCH MENU

2-course menu 15.00

including cup of coffee or tea

TOMATO SOUP

Pomodori tomato - basil cream - breadstick - dried ham

CAPRESE ^V

Buffalo mozzarella - tomato - freshly plucked basil - rucola

'UITSMIJTER' PURE ARNHEM

Farmers ham - pomodori tomato - gratinated with mature cheese

PANINI ^V

Brie - honey - walnuts - pecan nuts - rucola

2 BURGUNDIAN CROQUETTES

Artisan Arnhem bread (white/multigrain/dark brown) - mustard - butter

LUNCH SPECIALS

CHEF'S HOMEMADE MEATBALL (180 grams)	11.95
A real classic one - ground beef - sate sauce - Amsterdam onion - pickle - mustard. Served with Arnhem bread or fries with mayonnaise	
VEGGIE 'BURGER' ^V	17.25
Brioche bun - sweet potato burger - rucola - fried forest mushrooms - mozzarella - cream dipper - fries with mayonnaise	
ITALIAN SHARING FOR 2	14.95
Enjoy a delicious tasting for 2 persons: + GLASS OF PROSECCO	
gamba's - spiced beef skewer - olives - salami - parmesan - parma ham - smoked salmon - Alpenballe - caprese salad - grilled vegetables - artichoke - figs - homemade tapenade - bruschetta - bread and dippers	
P5 LUNCH TASTING	12.95
Pomodori tomato soup - toast with salmon - Burgundian croquette sandwich - homemade beefsalad	
SATE FROM THE GRILL	19.50
Choose from Oriental marinated chicken or pork fillet.	
Fresh pineapple - homemade atjar - sate sauce - fried onions / seroendeng - prawn crackers - fries with mayonnaise	
HAMBURGER P5 (200 grams)	17.25
Brioche bun - beef Blonde D'Aquitaine - bacon - tomato - cheddar - pickle - little gem - fries with mayonnaise	
2 BURGUNDIAN CROQUETTES	8.95
Artisan Arnhem bread (white/multigrain/dark brown) - mustard - butter	

HIGH SPECIALS P5

QUALITY TIME WITH FRIENDS, FAMILY OR COLLEAGUES?

Try one of the High Specials in the afternoon or evening.
Choose from the P5 High Tea, High Wine or High Beer.
Ask our staff for more information.

SALADS

CAPRESE ^V	9.95
Buffalo mozzarella - tomato - freshly plucked basil - rucola	
SMOKED SALMON SALAD	10.75
Smoked salmon - cucumber strings - caramelized red onion - horseradish lemon dressing - fresh potato salad	
GOAT CHEESE BOWL SALAD ^V	10.75
Green salad - grilled goat cheese - fried forest mushrooms - plums - apple - beetroot - walnuts - honey thyme dressing	
KEV'S BOWL SALAD ^V	10.75
Colourful vegetarian salad - mesclun lettuce - fried forest mushrooms - avocado - pine-nuts - beetroot - dried figs - mint - cashew nuts	
THAI BOWL SALAD	13.50
Green salad - fried beef strips - spring onion - red pepper - bean sprouts - lime juice - cashew nuts - sweet pepper - cucumber	
NIÇOISE SALAD	13.50
Seared fresh tuna - garlic croutons - haricots verts - soft boiled egg - tomato - onion - sweet pepper - lettuce	

BOWLS OF SOUP

TOMATO SOUP	6.85
Pomodori tomato - basil cream - breadstick - dried ham	
ONION SOUP ^V	6.85
Topped with gratinated cheese	
SEASONAL SOUP	
Please ask for our seasonal soup	

TO START WITH

BREAD BOARD ^V	5.25
Artisan Arnhem house bun - homemade tapenade - herb butter - dipper	
CAPRESE ^V	9.95
Buffalo mozzarella - tomato - freshly plucked basil - rucola	
SALMON MILLE FEUILLE	10.75
Home smoked salmon layers - mustard dill cream - red onion compote	
TARTAR OF CHUCK TENDER	12.95
Poached egg - butter toast - shallot - caper	
TOMATO SOUP	6.85
Pomodori tomato - basil cream - breadstick - dried ham	
ONION SOUP ^V	6.85
Topped with gratinated cheese	
ITALIAN SHARING FOR 2	14.95
Enjoy a delicious tasting for 2 persons: + GLASS OF PROSECCO	
gamba's - spiced beef skewer - olives - salami - parmesan - parma ham - smoked salmon - Alpenballe - caprese salad - grilled vegetables - artichoke - figs - homemade tapenade - bruschetta - bread and dippers	
GOAT CHEESE CRISPY ^V	12.75
Marinated apple - roasted beetroot - balsamic honey syrup	
CARPACCIO BLONDE D'AQUITAINE	12.95
Blonde D'aquitaine beef - crunch of parmesan - truffle mayonnaise - rucola - grilled vegetables - pine-nuts - homemade beef bitterbal	
Extra: duck liver curls or truffle shavings + 2.75	
CAESAR SALAD	10.25
Romaine lettuce - parmesan - anchovies - poached egg - bacon - Caesar dressing	
Extra: smoked chicken, smoked salmon or 4 gamba's + 3.75	
FAMOUS P5	16.25
A delicious selection of our starters. Carpaccio - garlic gamba's - caprese - mini hamburger - seasonal soup	
FRIED DUCK LIVER	14.75
Caramelized apple - syrup sauce	
FOREST MUSHROOMS AND SHALLOT PIE ^V	12.75
Deep fried rucola	

DAY SPECIALS

WEDNESDAY	Pasta of the house	Choice of 4 hand-rolled pasta's	15.00
THURSDAY	Shopping night special	BeefSTEAK with fries	15.00
FRIDAY	Fish Friday	Fish of the day	day price
SUNDAY	Tasting Menu	3-course menu	24.50

MEAT

OUR BEEF IS FROM BLONDE D'AQUITAINE

BEEFSTEAK (200 grams)	17.50
T-BONE STEAK (450 grams)	29.75
A real classic one - chili butter - beautiful grilled	
BEEF TENDERLOIN STROGANOFF	24.75
Sweet pepper - onion - mushrooms - fries with mayonnaise	
SATE FROM THE GRILL	19.50
Choose from Oriental marinated chicken or pork fillet - fresh pineapple - homemade atjar - sate sauce - fried onions / seroendeng - prawn crackers - fries with mayonnaise	
HAMBURGER P5 (200 grams)	17.25
Brioche bun - beef Blonde D'Aquitaine - bacon - tomato - cheddar - pickle - little gem - fries with mayonnaise	
'ERNHEM' STEW	19.25
Coarse beef stew - seasonal stamp - pearl onions	
VEAL SCHNITZEL A LA BONNE FEMME	22.50
Bacon - onion - mushrooms - fries with mayonnaise	

MAIN COURSES

CRISPY PORK BELLY AND PANKO SHRIMPS	18.25
Potato sauerkraut rösti - gravy	
MIXED GRILL OF FISH	31.50
Coquilles - salmon - half a lobster grilled in honey & garlic oil - gamba's - red beet 'bitterbal' - potato ratatouille	
RISOTTO WITH FRESH FISH OF THE DAY	23.95
Fresh fish of the day - risotto with a mix of forest mushrooms - truffle shavings. This dish has a delay of 20 minutes.	
SALMON FILLET	20.50
Dill cream sauce - cream of vegetables - seasonal garnish - potato ratatouille	
MEDITERRANEAN GAMBA'S	21.50
Basil - red pepper - garlic - spring onion - olive oil	
FRESH PASTA OF THE HOUSE	16.75
Spaghetti or Fettuccine with parmesan and rucola, available as:	
<ul style="list-style-type: none"> • Aglio e olio: peperoncino - garlic - leaf parsley ^V • All' Carbonara: bacon - egg - garlic - onion - parmesan • Ai Gamberi: roasted gamba's - pomodori sauce - garlic • All' Aragosta: half a lobster from the grill - pomodori sauce + 5.50 	
PAPPARDELLE TARTUFO ^V	19.75
Forest mushrooms - truffle shavings - Gruyère cheese	
VEGGIE 'BURGER' ^V	17.25
Brioche bun - sweet potato burger - rucola - fried forest mushrooms - mozzarella - cream dipper - fries with mayonnaise	

TASTING MENU

3-course menu 28.50

with standard movie ticket 32.95

STARTERS	MAIN COURSES	DESSERT
Tomato soup	Sate from the grill	Sweet Arnhem Banana
Carpaccio Blonde D'Aquitaine	Salmon fillet	Seasonal parfait
Caprese ^V	Pappardelle Tartufo ^V	Peeze coffee or tea

PERRON 5 SIDETRACKS

Cone of fries with mayonnaise	3.95
Potato ratatouille with crème fraîche	3.95
Fried jasmine rice	3.50
Warm sauces homemade: mushroom cream - garlic - pepper - stroganoff	3.25
Sauteed mushrooms in white wine and parsley	3.95
Generous green salad - tomato - cucumber - red onion - croutons	4.25
Ratatouille of Mediterranean vegetables - rosemary - seasalt	3.95

FINAL SEDUCERS

COUPE DAME BLANCHE	8.00
3 scoops of vanilla ice cream - hot chocolate sauce poured to your wish - whipped cream	
SCROPPINO	5.75
Lemon sorbet ice cream - vodka - prosecco - sugary lemon	
SWEET ARNHEM BANANA	8.00
Pastry cream - banana ice cream - whipped cream - hot chocolate sauce	
CHOCOLATE DELUXE FOR 2	8.95
Enjoy a chocolate paradise for 2 persons: moelleux cake - white chocolate ganache - stracciatella ice cream - pure choco mousse - millionaire cookie - brownies - bonbon - hot chocolate sauce poured to your wish	
SEASONAL PARFAIT	7.75
Cooking pears and cinnamon - "kletskep" biscuit	
TARTE TATIN FROM APPLE	7.75
Walnut ice cream - meringue pearls	
CHEESE PLATTER	12.50
Four international cheeses - fig bread - nuts - grapes - apple syrup - glass of port	
COFFEE PERRON 5	7.75
Cup of coffee or tea with 3 sweet treats	

V= VEGETARIAN

Many of our dishes can also be orderd vegan. Please ask our staff for more information.

Do you have any food allergies? Please let us know!
Some of our dishes can be customized to your wish or ask for our allergy-card!