



Welcome to Stripes. A unique grill restaurant concept where Guests are empowered to create their own dish by selecting their favourite meat or fish, combining it with their desired seasoning, sauce, and side dish as it pleases. We grill all selections to perfection in an energizing environment inspired by the Dutch culture and sceneries, using a world-class Jospier grill guaranteeing a unique and delicious flavour each time. Our name and logo are inspired by the grill pattern which occur when the meat hits the grill. It also stands for the stripes left behind by a plane in the sky, our small link to the place where our restaurant is located, Amsterdam Airport Schiphol.

Please inform your waiter if you have any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice. The Sheraton Amsterdam Airport Hotel will not accept responsibility for problems related to ordering undercooked food.



STARTERS

CAESAR SALAD 19.00

Romaine lettuce - Parmesan cheese - Croutons - Olives - Anchovies - Caesar dressing

Add grilled chicken + €3.00

COQUILLES 25,00

Roasted scallops - Wakame - Rettich - Enoki Mushroom - Wasabikreme - Red chard

GOAT CHEESE 21.00

Goat cheese rouleaux - Pistacchio crumble - Figs - Blueberry compote - Atsina cress

BEEF TATAKI 24.00

Tenderloin - Leek - Carrot - Beansprout - Crispy Garlic - Charcoal mayonnaise - Sesame dressing

BOUILLABAISSSE - SOUP 14.00

Mussels - Potato - Sourdough crisp - Rouille



MAINS A LA CARTE

Besides our grill dishes we have a choice of delightful mains a la carte.

YELLOW RISOTTO 26.00

Yellow beetroot - Mini carrots - Baby spinach - Parmesan crisps - Pea cress

VEAL CHEEK 28.00

Pumpkin crème - Peas - Enoki mushrooms - Crispy potato - Cress

RED BASS 29.00

Herb fregola - Mini asparagus - Mini carrot - Lukewarm chervil dressing

VEGETARIAN DISHES

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DISHES FROM THE GRILL



CREATE YOUR OWN GRILLED DISH

All grill dishes are served with seasonal vegetables

Flat Iron Steak, USA Black Angus	250 g 8,5 oz	44.00	Butter Fish	180 g 6.5 oz	39.00
Entrecôte 'Weiderund'	200 g 7 oz	39.00	Scottish Wild Salmon	180 g 6.5 oz	33.00
Corn-fed Chicken from "the Veluwe"		29.00			

CHOOSE YOUR RUB

SPICY SMOKEY	<i>Cayenne - Chili - Garlic - Oregano - Thyme</i>
CHICAGO	<i>Smokey Garlic - Lemon Zest - Crushed pepper</i>
FRESH	<i>Lemon - Garlic - Ginger - Onion - Coriander</i>

CHOOSE YOUR SAUCE

BEARNAISE SAUCE	<i>Delicious creamy egg sauce</i>
RED WINE	<i>Classic red wine reduction - Butter</i>
BEURRE BLANC	<i>Hot butter sauce - White wine reduction</i>
PEPPER SAUCE	<i>Classic creamy pepper sauce</i>

CHOOSE YOUR ADD-ON

Dutch fries from 'FrietHoes'	6.50
Garlic potatoes	6.50
Sweet potato Fries	6.50
Succotash: bean & corn cassoulet	6.50

DELICIOUS DESSERTS

CHOCOLATE TARTELETTE 14.50

Blueberry mousse - Merengue - Red fruit compote - Raspberry gel

LIME BAVAROISE 14.50

Yoghurt gel - White chocolate powder - Yuzu crisp - Atsina cress

ESPRESSO CRÈME BRULEE 14.50

Black poppy seed tuille - Seasonal fruit



CHEESE PLATTER 19.00

Selection Dutch cheeses hard & soft - Nut and raisinbread - Grapes

VEGETARIAN DISHES

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BEVERAGES

DRAUGHT BEERS	0,25L	0,50L	SOFTDRINKS starting from	5.75
Heineken	6.50	11.00	JUICES starting from	5.75
Seasonal beer	7.45	12.25	MINERAL WATER	0,25L 1,00L
BOTTLED BEERS			Spa: Sparkling or Still	5.25 9.75
Heineken Malt 0,0%		5.50	HOT BEVRAGES	
Amstel Radler 2,0%		5.75	Ristretto	4.90
Lowlander White Ale 5%		9.75	Espresso	4.90
Duvel		7.25	Espresso Doppio	5.75
Brand IPA 7%		7.00	Espresso Macchiato	5.75
Brewery 'T IJ - Zatte / Brewery 'T IJ - Natte		9.50	Lungo	4.90
La Chouffe 8%		8.75	Decaffeinated starting from	5.90
WHITE WINES			Cappuccino	5.50
Sauvignon Blanc - Croix D'or (France)	7.75	39.50	Latte Macchiato	5.75
Il Cigno - Pinot Grigio (Italy)	8.50	46.00	Tea	4.90
Rueda - Marqués de Riscal (Spain)	9.50	50.00	Fresh Mint or Ginger Tea	5.75
Chenin Blanc - Fleur du Cap Essence (SA)	10.50	55.00	Hot Chocolate	5.50
Chardonnay Reserva - Escudo Rojo (Chile)	11.00	59.00	APERITIFS / DIGESTIFS starting from	5.50
Pinot Blanc - Trimbach (France)	11.00	59.00	Sherry, Martini, Pernod, Campari, Baileys, Amaretto, grand Marnier, Tia Maria	
Sancerre Les Ormeux - Joseph Mellot (France)	18.00	100.00	JENEVER starting from	5.00
Chablis Vaudon - Joseph Drouhin (France)	19.00	105.00	Young Jenever, Old Jenever, Corenwyn	
RED WINES			GIN starting from	8.00
Merlot - Croix D'or (France)	7.75	39.50	Beefeater, Bobby's, Hendriks Monkey 47, Plymouth	
Malbec - La Linda (Argentina)	8.75	47.00	VODKA starting from	8.00
Carmenere - Baron Rothschild Mapu (Chile)	9.50	50.00	Absolut Vodka, Wyborowa, Ketel One, Grey Goose	
Zinfandel - Carnivor California (USA)	11.50	62.00	RUM starting from	8.00
Merlot - Jean Léon (Spain)	12.00	65.00	Captain Morgan White, Black & Spices	
Barbera - D'Alba Enrico Serafino (Italy)	15.75	85.00	WHISKEY starting from	9.00
Rioja Reserva - Marqués de Riscal (Spain)	16.50	90.00	Talisker, Oban, Glenlivet Founders Reserve, Chivas Regal, Jameson, JW Black Label, Bulleit	
Saint-Esthepe Reserve - Mouton Cadet (France)	18.00	100.00	Looking for something special? Please ask one of our associates for advice.	
ROSE WINES				
Syrah - Croix D'Or (France)	7.75	39.50		
Grenache Noir, Cinsault - AIX Rosé (France)	12.50	67.50		
CHAMPAGNES & SPARKLING WINES				
Brut Spumante - Briosio Prosecco (Italy)	9.95	58.00		
Estelado Pais Rose - Miguel Torres (Spain)	12.00	65.00		
Brut Imperial - Moët & Chandon (France)	22.00	130.00		
Vintage - Dom Perignon (France)		260.00		