



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

*Little Gem lettuce - Poached Quail eggs - Taggiasca Olives
- Garlic Croutons - Grana Padano crisp
Add grilled chicken + €3.00*

SMOKED SALMON PAPADUM 25.00

*Wakame - Yuzu Pearls - Sweet & Sour Vegetables - Amsterdam Onion
- Wasabi Mayonaise - Borage cress*

SMOKED RED BEETROOT TARTARE 19.00

*Granny Smith - Citric hangop - Cornichon - Crispy Buckwheat
- Beetroot chips - Balsamic glaze - Vene cress*

BEEF TARTARE 25.00

*Corn crème - Sweet & Sour Vegetables - Radish
- Charcoaled mayonnaise - Herb Crumble - Micro Greens*

PEA SOUP 14.00

*Homemade Ravioli with Dutch smoked Eel and green herbs
- Green Herb oil*

TOMATO SOUP 14.00

Rock Chives Oil - Basil cress



MAINS A LA CARTE

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

CAULIFLOWER STEAK 29.00

*Roasted on the Jospier grill served with Cream of Chickpea and Curry
- Roasted cherry tomato - Romanesco - Pomegranate - Papadum crisps - Vegan Ginger jus*

RACK OF LAMB 39.00

*Green Herb Crust - Sweet potato cream - Roasted asparagus
- Lamb jus infused with "Texels Skuumkoppe Beer"*

BARRAMUNDI 29.00

*Crispy lemon Polenta - Greens from the sea - Sprouts - Garlic cream
- Matcha Green tea beurre blanc - Lemon zest*

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	Filet Mignon	180 g 6.5 oz	46.00
Longbone Livar Pork Steak	200 g 7 oz	39.00	Norwegian Salmon Fillet	180 g 6.5 oz	35.00
Corn-fed Chicken from "the Veluwe"		29.00	Whole Seabass from the Grill	400 g 14 oz	35.00

CHOOSE OUR SIGNATURE 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

RED WINE	<i>Classic red wine sauce from veal stock</i>
BEURRE BLANC	<i>Hot butter sauce from fish stock, white wine, cream and butter</i>
PEPPER SAUCE	<i>Creamy green pepper-corn sauce from veal stock</i>
CHIMICHURRI	<i>Fresh parsley - Oregano - Garlic - Olive oil - Red Wine Vinegar</i>

CHOOSE YOUR ADD-ON

Dutch fries from 'FrietHoes'	6.50
Sweet Potato fries	6.50
Butter Glazed Corn Ribs	6.50
Roasted Carrots <i>Served with Feta Cheese - Honey and Thyme</i>	6.50
Green Asparagus <i>Served with Grana Padano Cheese - pine nuts and Balsamic glaze</i>	6.50

DELICIOUS DESSERTS

BOURBON VANILLA "MAGNUM" PARFAIT 14.50

Pure chocolate ganache - Blueberry gel - Dark chocolate and Espresso crumble

RASPBERRY CRÈME BRÛLÉE 14.50

Mango-Passion Fruit Cremeux - Seasonal Fruit

LIMONCELLO BAVAROISE 14.50

Marinated strawberries - Basil gel - Almond crumble - Basil cress



CHEESE PLATTER 19.00

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

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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		