



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 - Egg - Taggiasca olives - Garlic croutons - Anchovies - Grana Padano crisp
Add Roasted chicken thighs from the "Josper" grill + 4.00*

LANGOUSTINE 25.00

Barbecue leek - Micro greens - Salmon trout caviar - Miso glaze - Borage cress

CHESTNUT PANNA COTTA 19.00

Pickled pumpkin and beetroot chutney - Truffle potato crisp - Balsamic gel - Micro greens

WILD BOAR TERRINE 25.00

Wild boar - Crèmeux of Duck liver - Brussels sprout leaf - Brioche herb croutons - Poached pear - Orange & blackberry gel

FOREST MUSHROOM CAPPUCINO 14.00

Forest mushroom soup - Porcini foam - Tahoon cress - Herb oil - Vegan bacon powder

TOMATO SOUP 14.00

Roasted tomatoes from the "Josper" grill - 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 "Josper" grill - Crème of chickpea and curry - Roasted cherry tomato - Romanesco - Pomegranate - Papadum - Vegan ginger jus

ROASTED DUCK 34.00

Parsnip crème - Confit potato - Caramelized mini chicory - Truffle crisp - Apple syrup - Star anise jus

PAN FRIED SKATE WING 29.00

Risotto "Nero" - Greens from the sea - Cavolo nero - Lobster foam - Lime zest - Puffed rice - Rock Chives oil

VEGETARIAN DISHES

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DISHES FROM THE GRILL



CREATE YOUR OWN GRILLED DISH

All grill dishes are served with seasonal vegetables

| | | | | | |
|-----------------|----------------|-------|------------------------------------|----------------|-------|
| Filet Mignon | 200 g 7 oz | 46.00 | Salmon Filet | 180 g 6.5 oz | 35.00 |
| Flat Iron Steak | 250 g 8.5 oz | 44.00 | Seawolf | 180 g 6.5 oz | 35.00 |
| Entrecôte | 300 g 10 oz | 48.00 | Corn-fed Chicken from "the Veluwe" | 180 g 6.5 oz | 29.00 |

CHOOSE OUR SIGNATURE RUB

| | |
|---------------------|---|
| SPICY SMOKEY | <i>Cayenne - Chili - Garlic - Oregano - Smoked bell pepper - Cumin</i> |
| CHICAGO | <i>Paprika powder - Mustard seeds - Cane sugar - Seasalt</i> |
| FRESH | <i>Parsley - Chervil - Lime zest - Lemon zest - Orange zest - Ginger - Laos</i> |

CHOOSE YOUR SAUCE

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|---------------------|---|
| RED WINE | <i>Classic red wine sauce from Jus de Veau</i> |
| BEURRE BLANC | <i>Hot butter sauce from fish stock - White wine - Cream - Butter</i> |
| PEPPER SAUCE | <i>Creamy green pepper-corn sauce from Jus de Veau</i> |
| CHIMICHURRI | <i>Fresh parsley - Oregano - Garlic - Olive oil - Red Wine Vinegar - Green pepper</i> |

CHOOSE YOUR ADD-ON

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|--|------|
| Dutch fries from "FrietHoes" | 6.50 |
| Sweet potato <i>Feta crumble - Green herbs</i> | 6.50 |
| Forest mushrooms <i>Garlic - Onion</i> | 6.50 |
| Chef's local vegetables <i>Daily changing</i> | 6.50 |
| Typical Dutch "Hutspot" <i>Dutch casserole</i> | 6.50 |

DELICIOUS DESSERTS

DARK CHOCOLATE MOUSSE 14.50

Forest fruit crèmeux - Cookie crumble - Seasonal marinated fruit - Atsina cress

POACHED PINEAPPLE 14.50

Blood orange sorbet - Passion fruit espuma - Lime meringue

"STROOPWAFEL" CHEESECAKE 14.50

Typical Dutch cookie - Salted caramel - Caramel pearls

CHEESE PLATTER 19.00

Selection Dutch cheeses from "Kaasfort Amsterdam" - Honey ginger nuts and raisinbread - Grapes

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OUR FINE WINES

The pleasure of gathering around the table and the chance to match each dish with its perfect pairing! Our associates are at your service for the best wine and food suggestions. Our carefully selected wine selection offers a diverse range of wines from around the world, from the best vineyards.

WHITE WINES

GUILLAUME, CHARDONNAY (LANGUEDOC-ROUSSILLON, FRANCE)

€ 7,75  € 39,50 

A pale yellow colour with subdued aromas of apple, pear, citrus and a hint of exotic fruit.

ARBOS, PINOT GRIGIO, ORGANIC (SICILIË, ITALY)

€ 8,00  € 40,00 

Fresh and fruity bouquet with apple and pear and a hint of citrus.

EL COTO, COTO MAYOR, VERDEJO (RIOJA, SPAIN)

€ 10,00  € 50,00 


Good acidity, supple, elegant and refreshing on the palate with a long finish.

AIMÉ BOUCHER, LA BOTTIÈRE, TOURAINE SAUVIGNON BLANC (LOIRE, FRANCE)

€ 10,00  € 50,00 

Fresh and fruity, creamy and full-bodied.

STIFT KLOSTERNEUBURG, GRÜNER VELTLINER (LOWER AUSTRIA, AUSTRIA)

€ 11,00  € 55,00 

Green and yellow apple with citrus notes, spicy Veltliner pepper, juicy and acid structure.

SCHLOSS REINHARTSHAUSEN, RIESLING TROCKEN (RHEINGAU - GERMANY)

€ 65,00 

The typical Riesling bouquet, complemented on the palate by a nice interplay of fruit and acidity.

WILD ROCK, SAUVIGNON BLANC (MALBOROUGH - NEW ZEALAND)

€ 75,00 

In the nose, scents of lime, passion fruit and basil. Fresh flavour with peach, Granny Smith apple and citrus.

M. CHAPOUTIER, DOMAINE DES GRANGES DE MIRABEL, VIOGNIER (RHÔNE, FRANCE)

€ 75,00 

Intense yellow with a green hint, fine apricot and peach aromas, round and fresh.

EDOUARD DELAUNAY, SEPTEMBRE BOURGOGNE BLANC (BOURGOGNE, FRANCE)

€ 100,00 

Pale gold in colour with expressive aromas of white blossom, jasmine, fresh citrus notes and almond.

AIMÉ BOUCHER, LA BOTTIÈRE, POUILLY-FUMÉ (LOIRE, FRANCE)

€ 100,00 

Bright light yellow colour with a green touch, fresh and full of dry flavour, characteristic mineral finish.

JACKSON FAMILY WINES, NIELSON, CHARDONNAY (SANTA BARBARA COUNTY, USA)

€ 120,00 

Lavish tropical bouquet with creaminess and minerals, lively freshness.

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RED WINES

GUILLAUME, MERLOT (LANGUEDOC-ROUSSILLON, FRANCE)

€ 7,75  € 39,50 

A twinkling red wine with the sultry scent of ripe cherries and marzipan, round and soft finish.

MARIUS BY MICHEL CHAPOUTIER, SYRAH/GRENACHE ROUGE BIO (LANGUEDOC-ROUSSILLON, FRANCE)

€ 8,00  € 40,00 

Combination of power, complexity and elegance. The Syrah endows it with warmth, robustness and a lovely bluish red hue.

COUVEYS, PINOT NOIR (LANGUEDOC-ROUSSILLON, FRANCE)

€ 9,00  € 45,00 

Red forest fruit, hints of vanilla and smooth tannins.

PASQUA, DESIRE LUSH & ZIN PRIMITIVO (PUGLIA, ITALY)

€ 11,00  € 55,00 

Intense aromas of plums, red fruit, coffee, cocoa and spicy notes. Sultry and round, full-bodied with soft tannins.

CRUZ DEL CASTILLO, RIOJA TINTO, CRIANZA (RIOJA, SPAIN)

€ 11,00  € 55,00 

Balanced, round and pleasant notes of vanilla. In the nose, aromas of red fruit and a soft finish.

MISTER WISDOM, CABERNET SAUVIGNON (CALIFORNIA, USA)

€ 65,00 

Aromas of cocoa and vanilla, currants and dark ripened fruit, soft and spicy.

LOMOND, ROCKPOOL PINOTAGE (COASTAL REGION, SOUTH AFRICA)

€ 100,00 

Rhubarb red colour with aromas of sweet cherry and strawberry compote, slight hint of cinnamon, juicy tannins.

PASQUA, LUÍ, CABERNET SAUVIGNON (VENETO, ITALY)

€ 100,00 

Complex with black fruit, vanilla, almonds and spices. Silky smooth with well-integrated tannins.

CHÂTEAU ROC DE CANDALE, SAINT-EMILION GRAND CRU (BORDEAUX, FRANCE)

€ 120,00 

Very deep ruby colour, aromas of ripe summer fruit, harmonious tannins and spicy cinnamon notes.

Craggy Range, Gimblett Gravels Vineyard Syrah (Hawke's Bay, New Zealand)

€ 140,00 

Intense with impressions of plums and blackcurrants, fine acidity and soft tannins.


PIEDRA NEGRA, GRAN MALBEC (MENDOZA, ARGENTINA)

€ 160,00 

Ruby coloured with lots of ripe summer fruit, perfectly structured with harmonious tannins and cinnamon.

SPARKLING WINES

CAFÉ DE PARIS - BLANC DE BLANCS BRUT (FRANCE)

€ 9,00  € 45,00 

Crisp with scents of apple, lime and toast, subtle mousse.

CHAMPAGNE CASTELNAU - BRUT RESERVE (FRANCE)

€ 22,00  € 130,00 

Champagne with enormous versatility, elegant and mouth-filling rollercoaster with a long aftertaste.

CHAMPAGNE CASTELNAU - HORS CATÉGORIE (FRANCE)

€ 260,00 

Notes of ripe peach, vanilla and toasted bread combined with the most refined mousse imaginable.

ROSÉ WINES

GUILLAUME, GRENACHE ROSÉ (LANGUEDOC-ROUSSILLON, FRANCE)

€ 7,75  € 39,50 

A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish.

FIGUIÈRES, PREMIÈRE ROSÉ BIO (CÔTES DE PROVENCE, FRANCE)

€ 85,00 

Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour.

TREASURE WINES

In the 'treasure' list you will find the finest selection of the best vineyards. With a very wide choice, there is always a hidden treasure for you. Our associates are at your service for the best wine and food suggestions.

WHITE WINES

CHATEAU MARIS, BRAMA (LANGUEDOC-ROUSSILLON, FRANCE)

€ 185,00 

Fresh bouquet with impressions of tropical fruit, honeysuckle, lemon peel and almonds. Tangy palate with elegant structure.

M. CHAPOUTIER, CONDRIEU "INVITARE" (RHÔNE, FRANCE)

€ 215,00 

Deep gold in colour with green reflexes, exotic fruit and acacia flowers and a smoky touch, full and balanced with grand elegance.

CLÉMENTIN DE PAPE CLÉMENT BLANC (BORDEAUX, FRANCE)

€ 365,00 

Elegant, satiny and seamless, with bright acids, attractive purity of fruit and a long, aromatic finish.

EDOUARD DELAUNAY, MEURSAULT (BOURGOGNE, FRANCE)

€ 425,00 

Inviting bouquet of stone fruits, citrus and freshly baked bread.

RED WINES

LENOTTI, AMARONE DELLA VALPOLICELLA DOCG CLASSICO (VENETO, ITALY)

€ 165,00 

Dry and velvety, scents of vanilla, toast and wood. Powerful and full-bodied, nicely rounded.

M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE "LA BERNARDINE" ROUGE (RHÔNE, FRANCE)

€ 185,00 

Both complex and subtle; blackcurrants and plums with roasted coffee and cinnamon, cherries and morels, ripe tannins.

VIBERTI, BAROLO BUON PADRE (PIEMONTE, ITALY)

€ 215,00 

Aromas of plums, pine needles, brushwood and also mushrooms. Refined and complex with nice acidity and soft tannins.

CHÂTEAU TALBOT ROUGE, SAINT-JULIEN 4E GRAND CRU CLASSÉ (BORDEAUX, FRANCE)

€ 405,00 

Elegant and soft with lovely, silky tannins and a long, ripe fruit and berry aftertaste.

ALCOHOLIC BEVERAGES

| | | | | |
|--|-------|-------|---|-------|
| DRAUGHT BEERS | 0,25L | 0,50L | COCKTAILS starting from | 16.00 |
| Heineken | 6.50 | 11.00 | OLD FASHIONED | |
| Seasonal beer | 7.45 | 12.25 | Bulleit Bourbon, Angostura bitters, Cane sugar, Orange | |
| BOTTLED BEERS | | | RUSTY CAIPIRINHA | |
| Heineken Malt 0,0% | | 5.50 | Drambuie, Lime, Sugar | |
| Amstel Radler 2,0% | | 5.75 | SINGAPORE SLING | |
| Lowlander White Ale 5% | | 9.75 | Plymouth Gin, Dom Benedictine, Cointreau, Pineapple juice | |
| Duvel | | 7.25 | PASSION FRUIT MARTINI | |
| Brand IPA 7% | | 7.00 | Absolut Vodka, Passoa, Passion fruit & Vanilla syrup | |
| Brewery 'T IJ - Zatte / Brewery 'T IJ - Natte | | 9.50 | MAI TAI | |
| La Chouffe 8% | | 8.75 | Captain Morgan White Rum, Dark Rum, Orgeat syrup, Lime juice | |
| Gouden Brood Beer | | 7.45 | LONG ISLAND ICED TEA | |
| APERITIFS / DIGESTIFS starting from | | 5.50 | Plymouth Gin, Olmeca Tequila, Cointreau, Wyborowa Vodka, Captain Morgan White Rum, Lemon Juice, Pepsi | |
| Sherry, Martini, Pernod, Campari, Baileys, Amaretto, grand Marnier, Tia Maria | | | BLOODY MARY | |
| JENEVER starting from | | 5.00 | Absolut Vodka, Tomato juice, Tabasco, Salt & Pepper, Worcestershire | |
| Young Jenever, Old Jenever, Corenwyn | | | GIN NEGRONI | |
| GIN starting from | | 8.00 | Plymouth Gin, Campari, Sweet Vermouth | |
| Beefeater, Bobby's, Hendriks Monkey 47, Plymouth | | | GREY GOOSE VODKA MARTINI | |
| VODKA starting from | | 7.25 | Grey Goose Vodka, Noilly Prat Vermouth, Lemon twist | |
| Absolut Vodka, Wyborowa, Ketel One, Grey Goose | | | GIN MARTINI | |
| RUM starting from | | 8.00 | Plymouth Gin, Olives | |
| Captain Morgan White, Black & Spices | | | MANHATTAN | |
| WHISKEY starting from | | 9.00 | Maker's Mark Whiskey, Sweet Vermouth, Bitters | |
| Talisker, Oban, Glenlivet Founders Reserve, Chivas Regal, Jameson, JW Black Label, Bulleit | | | STRAWBERRY MOJITO | |
| | | | Captain Morgan White Rum, Fresh mint, Lime, Sugar, Soda water | |

Looking for something special? Please ask one of our associates for advice

BEVERAGES

HOT BEVRAGES

| | |
|-----------------------------|------|
| Lungo | 4.90 |
| Americano | 4.90 |
| Ristretto | 4.90 |
| Espresso | 4.90 |
| Espresso Doppio | 5.75 |
| Espresso Macchiato | 5.75 |
| Cappuccino | 5.50 |
| Latte Macchiato | 5.75 |
| Decaffeinated starting from | 5.90 |
| Tea | 4.90 |
| Fresh Mint or Ginger Tea | 5.75 |
| Hot Chocolate | 5.50 |

JUICES starting from 5.75

SOFTDRINKS

| | |
|--------------------|------|
| Pepsi Cola Regular | 5.75 |
| Pepsi Cola Max | 5.75 |
| Ice Tea Sparkling | 5.75 |
| Ice Tea Green | 5.75 |
| 7-up | 5.75 |
| Sisi Orange | 5.75 |
| Rivella | 5.75 |
| Tonic | 5.75 |
| Bitter Lemon | 5.75 |
| Ginger Ale | 5.75 |
| Cassis | 5.75 |

MINERAL WATER

| | | |
|------------------------|-------|-------|
| | 0,25L | 1,00L |
| Spa Sparkling or Still | 5.25 | 9.75 |