

Welcome @ THE GATE

Schiphol's gathering place right in the heart of the Sheraton Amsterdam Airport Hotel. At The Gate you can enjoy Asian street food combined with special and classic dishes. All with a modern and unique twist.

Have a glass of one of the worldwide whiskey brands or try one of our bartenders delicious cocktails.

All our menu items are designed to offer you the highest quality culinary experience.

Please enjoy your favorite drinks, food and snacks in the relaxed atmosphere of The Gate. A great place to meet, work and relax.

THEGATE



EASY START UP

AVAILABLE FROM 07:00 TILL 11:00

CROISSANT & JAM 7.75

TWO EGGS YOUR WAY 16.00

Toast – Butter – Tomato – Bacon, Ham or Sausage

DUTCH CHEESE OMELET 16.50

Toast – Old Amsterdam Cheese

ADVOCADO EGG WHITE OMELET 18.00

Toast – Avocado - Tomato

FRENCH TOAST 16.00

Toast - Jam - Egg Butter - Syrup

PANCAKES MAPLE SYRUP 15.00

Pancakes – Blueberry - Maple Syrup - Whipped Cream

FRUIT SALAD 14.00

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.

SANDWICHES

AVAILABLE FROM 11:00 TILL 18:00

CLUB SANDWICH 23.00

Chicken - Bacon - Egg - Lettuce - Tomato -
Herb mayonnaise and Fries

GOURMET DOG 21.00

Van Dills Sausage - Sauerkraut - Spicy ketchup -
Gherkin relish - Crispy onion and Cheddar cheese - Fries or Salad

BAGEL SMOKED SALMON 22.00

Salmon - Sweet & sour vegetables - Arugula
and Fried Capers - Fries or Salad

GRILLED SOURDOUGH 21.00

Avocado - Hummus - Herb salad - Cucumber
and Sundried tomato dip - Fries or Salad

SOUL CLASSICS

AVAILABLE FROM 11:00 TILL 22:00

THE GREAT GATE BURGER 28.00

Beef burger - Braised onions - Old Amsterdam cheese -
Truffle mayonnaise - Tomato - Cucumber - Herb salad and Fries

FISH & CHIPS 28.00

Haddock - Fries - Tartare sauce - Green salad with herbs

POKE BOWL 26.00

Sushi rice - Avocado - Cucumber - Wakamé salad and Edamame beans
Add Beef +1.50
Add Salmon +2.00

VEGETARIAN DISHES

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ASIAN STREETFOOD

AVAILABLE FROM 11:00 TILL 22:30

KOREAN FRIED CHICKEN 14.00

Fried chicken - Chili mayonnaise - Spring onions

VEGAN WONTON TACOS 13.00

Vegan minced meat - Mushroom - Tofu - Carrot -
Leak - Hoisin sauce

STEAMED DIM SUM 16.00

Dim Sum with Fish, Shrimp & Pork - Homemade signature sauce

CLASSICS SNACKS

AVAILABLE FROM 11:00 TILL 22:30

BITTERBALLEN 12.00

Veal ragout - Crispy bread crumb layer - Mustard

CHICKEN STRIPS 12.00

6 Spicy & Crispy Chicken strips

DESSERTS

AVAILABLE FROM 11:00 TILL 22:00

Cheesecake 12.00

Served with red fruit coulis

Fresh fruit platter 14.00

Assortment of fresh seasonal fruit

Chocolate Brownie 12.00



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DRAUGHT BEERS

	0,25L	0,50L
Heineken	6.50	11.00
Seasonal beer	7.45	12.25

BOTTLED BEERS

Heineken Malt 0,0%	5.50
Amstel Radler 2,0%	5.75
Lowlander White Ale 5%	9.75
Duvel	7.25
Brewery 'T IJ - Zatte	9.50
Brewery 'T IJ - Natte	9.50
La Chouffe 8%	8.75

SEASONAL DRAUGHT BEERS

Brand IPA 7.45 / 12.25

Brand India Pale Ale (7%) was the winning beer of the Brewery Contest 2014. The beer is characterized by a fruity and citrusy character. Aromatic with a soft hoppy bitterness

Affligem Blond 7.45 / 12.25

Affligem is an official abbey beer and is available as blond, double, triple and fresh blond. The beers are brewed with refermentation in the bottle. There are also two seasonal beers: Noël and Patersvat. Affligem Blond is a golden blond top-fermented beer with an alcohol percentage of 6.8% and a density of 15.5° Plato.

Texels Skuumkoppe 7.45 / 12.25

Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley. This specialty beer takes its name from the white heads on the wave-crests, and is packed with flavor with hints of caramel and apricot, with a creamy and slightly sweet aftertaste. Texels Skuumkoppe is a beer to suit every season.

COCKTAILS ALL 16.00

OLD FASHIONED

Bulleit Bourbon, Angostura bitters, Cane sugar, Orange

RUSTY CAIPIRINHA

Drambuie, Lime, Sugar

SINGAPORE SLING

Plymouth Gin, Dom Benedictine, Cointreau, Pineapple juice

PASSION FRUIT MARTINI

Absolut Vodka, Passoa, Passion fruit & Vanilla syrup

MAI TAI

Captain Morgan White Rum, Dark Rum, Orgeat syrup, Lime juice

LONG ISLAND ICED TEA

Plymouth Gin, Olmeca Tequila, Cointreau, Wyborowa Vodka, Captain Morgan White Rum, Lemon Juice, Pepsi

BLOODY MARY

Absolut Vodka, Tomato juice, Tabasco, Salt & Pepper, Worcestershire

GIN NEGRONI

Plymouth Gin, Campari, Sweet Vermouth

GREY GOOSE VODKA MARTINI

Grey Goose Vodka, Noilly Prat Vermouth, Lemon twist

GIN MARTINI

Plymouth Gin, Olives



MANHATTAN

Maker's Mark Whiskey, Sweet Vermouth, Bitters

STRAWBERRY MOJITO

Captain Morgan White Rum, Fresh mint, Lime, Sugar, Soda water

WHITE WINES

		
Sauvignon Blanc - Croix D'or (France)	7.75	39.50
Pinot Grigio - Il Cigno (Italy)	8.50	46.00
Rueda - Marqués de Riscal (Spain)	9.50	50.00
Chenin Blanc- Fleur du Cap Essence (South - Africa)	10.50	55.00
Chardonnay Reserva - Escudo Rojo (Chile)	11.00	59.00
Pinot Blanc - Trimbach (France)	11.00	59.00
Sancerre Les Ormeux - Joseph Mellot (France)	18.00	100.00
Chablis Vaudon - Joseph Drouhin (France)	19.00	105.00

RED WINES

		
Merlot - Croix D'or (France)	7.75	39.50
Malbec - La Linda (Argentina)	8.75	47.00
Carmenere - Baron Rothschild Mapu (Chile)	9.50	50.00
California - Carnivor Zinfandel (USA)	11.50	62.00
Merlot - Jean Léon (Spain)	12.00	65.00
Barbera - D'Alba Enrico Serafino (Italy)	15.75	85.00
Rioja Reserva - Marqués de Riscal (Spain)	16.50	90.00
Saint-Esthepe Reserve - Mouton Cadet (France)	18.00	100.00

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

ROSE WINES

Syrah - Croix D'Or (France)



7.75



39.50

Grenache Noir, Cinsault & Syrah - AIX Rosé (France)

12.50

67.50

WHISKEY'S

SCOTCH BLEND

Ballantines	9.50
Famous Grouse	10.50
Johnnie Walker Red Label	9.00
Johnnie Walker Black Label	11.00
Johnnie Walker Blue Label	21.50
Chivas Regal	10.25
Chivas 21 Royal Salut	18.00

MALT SELECTION

Oban 14 yrs	11.75
Glenkinchie 10 yrs	10.75
Talisker 10 yrs	10.75
Cragganmore 12 yrs	11.75
Glenlivet Founder's Reserve	10.25
Glenlivet 12 yrs	11.75
Dalwhinnie 15 yrs	11.75

AMERICAN | CANADIAN

Maker's Mark	9.00
Bulleit Bourbon	9.50
Woodford Reserve	10.25

IRISH

Jameson	9.00
IPA Jameson	10.25

APERITIF & DIGESTIF

Sherry Dry, Medium	5.50
Martini Dry, Bianco, Rosso	5.50
Campari	7.25
Pernod	7.25
Skipper Ruby	5.00
Kopke Quinta Lobata	5.00
Kopke 10 yrs	8.00
Ricard	7.25
Aperol	7.25
Grappa	11.25
Armagnac V.S.O.P.	9.75
Martell V.S.O.P	9.50
Martell Cordon Bleu	22.00
Calvados	9.25

LIQUEURS

Baileys	7.25
Southern Comfort	7.75
Kahlua	7.75
Amaretto	7.25
Cointreau	7.25
Grand Marnier	7.75
Tia Maria	7.75
Drambuie	7.75
Sambuca	7.75
D.O.M. Benedictine	7.75

SPIRITS

JENEVER

Jonge Jenever	5.00
Oude Jenever	5.00
Corenwijn	5.00
Berenburg	5.00

GIN

Plymouth Gin	8.00
Beefeater 24	10.00
Bobby's Gin	11.75
Monkey 47	12.50
Hendricks	10.00

RUM

Captain Morgan	8.00
Captain Morgan Gold	8.00
Captain Morgan Black	8.00

VODKA

Wyborowa	7.25
Grey Goose	10.00
Absolut Vodka	9.00
Ketel One Vodka	10.00

TEQUILA

Olmecca Blanco	9.00
Olmecca Reposado	9.00

SOFT DRINKS

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Starting from 5.75

JUICES

Fresh Orange Juice	6.95
Apple Juice	5.75
Pineapple Juice	5.75
Tomato Juice	5.75
Cranberry Juice	5.75

WATER

	0,25L	1L
SPA Still	5.25	9.75
SPA Sparkling	5.25	9.75

HOT BEVERAGES

Lungo	4.90
Cappuccino	5.50
Latte Macchiato	5.75
Espresso	4.90
Espresso Doppio	5.75
Espresso Macchiato	5.75
Ristretto	4.90
Decaffeinated	4.90
Hot Chocolate	5.50
Tea	4.90
Mint or Ginger Tea	5.75