



SHERATON PAIRED

Located at the Atrium, inside the heart of Sheraton Amsterdam Airport Hotel, in the center of Europe's major airport. The Gate is an ideal meeting place.

Inspired by global cuisine, worldwide traditions and local culture, Paired couples distinctive flavors to create unexpected taste sensations. We challenge our guests to break the rules and dine differently.

Our Paired dishes put a new spin on the classics with creative, imaginative and locally relevant dishes that pair perfectly with our craft beers and Sheraton Selects wines.

Take a tour through our (un)expected pairings, some may be obvious and some not..."

Most importantly, enjoy.....

SHERATON DELIGHTS SALADS

CEASAR SALAD 17.5/18.5

served with chicken or gamba's
chicken or gambas | parmesan cheese | anchovies | egg

SALAD NICOISE 18.5

tuna | anchovies | romaine | tomato

BEEF NOODLE SALAD 18.5

noodles | beef | spicy thai dressing | cilantro

SHERATON DELIGHTS MAIN DISHES

SHERATON BURGER 18.5

beefburger | bacon | cheese | onions | mayonnaise | fries

SHERATON BURGER OF THE MONTH 19.5

*Monthly changing burger; please ask our staff for the promotion
of this month*

CLUBSANDWICH 16.5

chicken | bacon | egg | lettuce | tomato | mayonnaise | fries

FISH AND CHIPS 24.5

haddock | potatoes | tartare sauce

MASSAMAN CURRY 18.5

chicken | coconut milk | basmati rice



SWEETS

BROWNIE & VANILLA ICE CREAM 6.5

Main Ingredients: Chocolate/Vanilla

Best Paired with: Nespresso Cappuccino

Globally, there are some who will not visit an establishment if it does not have brownie and ice cream on the dessert menu. We know exactly how you feel. BFF... Best friends forever, brownie and vanilla ice cream.

ICE CREAM 6.5

Main Ingredients: vanilla ice cream/nuts/fruits

Best Paired suggestion: Chocolate Milk

United States, U.S.-style pile of ice cream with nuts and fruits. Fortunately served with an extra-long spoon that allow you to get at the real good stuff all mixed up and melted at the bottom of the glass.

DONUTS 4.5

Best Paired with: Nespresso Coffee Latte

United States, These all-American fried wheels of dough needs no introduction, but we will say one thing: the delicious guilt of snacking on these addictive calorie bombs makes them taste even better. If that's possible...

HOT BEVERAGES

Nespresso Lungo	3.95
Nespresso Cappuccino	4.25
Nespresso Latte Macchiato	4.50
Nespresso Espresso	3.95
Nespresso Espresso doppio	4.50
Nespresso Espresso Macchiato	4.50
Nespresso Ristretto	3.95
Nespresso Decaffeinated	3.95
Hot Chocolate	4.50
Tea	3.95
Mint tea	4.50

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Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request.

START UP (from 7am)

CROISSANT & JAM 5

Main Ingredients: Croissant, Butter, Strawberry jam

Best Paired with: Nespresso Espresso Doppio

France, flaky pastry smothered in butter, local jam smeared over the top, giving a bite as it sinks in your teeth; it's impossible not to love this fatty, sweet breakfast food that must be married to a cup of strong coffee.

FRENCH TOAST, 8

Main Ingredients: Toast/jam/egg batter/syrup

Best Paired with: Nespresso Cappuccino

Hong Kong, unlike a more restrained Sunday brunch, our counterpart Hong Kong-style French toast is like a deep-fried hug. Two pieces of toast are dressed jam, soaked in egg batter and fried in butter will be served with even more butter and lots of syrup. Hong Kong's best food, best enjoyed before cholesterol checks.

PANCAKES MAPLE SYRUP 9

Main Ingredients: Pancakes, Blueberry, Maple Syrup, Whipped Cream

Best Paired with: Hot Chocolate

Canada, ever tried eating a pancake without maple syrup? It's like eating a shoe. In fact, maple syrup is Canada's gift to parents all around the world -- throw some maple syrup on the kid's veggies and see what happens -- makes everything worth trying.

FRUIT SALAD 12.5

Best Paired with: Fresh Orange Juice

Caribbean, healthy and fresh, with fruits of the moment. All together will be one colorful plate with all the freshness you expect from fruits. Great start of the day that gives you all energy you need. Vitamins all over!

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BITES (from 11am)

BITTERBALLEN 7

Main Ingredients: veal ragout/crispy bread crumb layer/mustard

Best Paired with: Heineken Beer 0,5L/Marques de Riscal Rioja

The Netherlands, The "bitterbal" derives its name from a generic word for certain types of herb-flavored alcoholic beverages, named "bitter" in Dutch, and are popularly served as part of a selection of savory snacks to go with drinks at pubs in the Netherlands. It really pairs well with everything, a delicious crunchy ball, filled with soft veal ragout, deep fried, served with mustard dip.

CHICKEN BUFFALO STRIPS 6

Main Ingredients: Chicken strips

Best Paired with: Marques de Riscal Verdejo/Heineken 0.25cl

United States, were first prepared at the Anchor Bar in Buffalo, New York, coated in vinegar-based, cayenne pepper hot sauce and butter, served hot, with a bbq sauce. An all-time favorite bar snack, caveman food with no cutlery permission.

GOI CUON (SUMMER ROLL) 9.5

Main Ingredients: shrimps/fresh herbs/rice paper/pork

Best Paired with: Amstel Radler, 2% 33cl/Mirassou, Chardonnay

Vietnam, his snack is made from pork, shrimps, herbs, rice vermicelli, wrapped in rice paper, served on room temperature. The flavors of refreshing herbs erupting in your mouth. Dipped in a slightly sweet Vietnamese sauce laced with ground peanuts, it's wholesome, easy and the very definition of healthy street food.

KROKET AKA CROQUETTE 6

Main Ingredients: meat croquette/mustard

Best Paired with: Glass of fresh milk

*The Netherlands, veal ragout covered in breadcrumbs which is subsequently deep-fried, ask the English, anything deep-fried is good!
350 million "kroketten" are eaten in the Netherlands every year. An estimated 75% of all Dutch people eat them, so go dutch and try one!*



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SMALL PLATES (choose 2 for a complete meal, from 11pm)

VIP CLUB 9.5

Main Ingredients: Toast/smoked chicken/truffle mayonnaise/old Amsterdam cheese/fried egg/Bacon

Best Paired with: Heineken Beer Ice Cold 0.5L, Marques de Riscal Rioja Reserva *United States*, iconic to hotel menus, the origin of the club sandwich is unconfirmed, and a subject of some debate. Our VIP club includes, three toasted pieces of toast with a layer of warm smoked chicken, truffle mayonnaise, Old Amsterdam cheese, pickles, fried egg and bacon between them. Craving for a different twist on the all-time classic, then you can't go wrong with a club.

HAMBURGER 11

Main Ingredients: Premium quality hamburger/sesame bun/bacon/cheddar cheese/cucumber/tomato

Best Paired with: Brouwerij't IJ, IPA 7% / Miguel Torres, Sauvignon Blanc Reserva *United States*, when something tastes so good that people spend US\$20 billion each year in a single restaurant chain devoted to it, you know it has to be good. The bread-meat-salad combination is so good that entire countries spend their Saturday cooking these for friends and family and watching their favorite team win.

BLACK ANGUS STEAK SANDWICH 10

Main Ingredients: black Angus beef/iceberg salad/truffle mayonnaise

Best Paired with: Coca Cola Light/2012 Penfolds, Kalima Bin 28 Shiraz *Britain*, the premium Black Angus beef from the highlands has been recognized as one of the greatest beef stocks to be raised. Called the "Rolls-Royce" of beef. Marbled fat gives each mouthful texture as the beef melts away, leaving a subtle but distinctly classic beef flavor.

FLAMMKUCHEN 10

Main Ingredients: Bread dough/cheese/crème fraiche/bacon lardons

Best Paired with: Amstel Radler 2 %, Mirassou, Chardonnay *Germany*, German pizza? Flammkuchen, which means flame cake, is a South German dish. It is one of the most famous specialties of the region. With just a few ingredients -- bread dough rolled out very thin in the shape of circle, which is covered with crème fraiche, thinly sliced onions and lardons. The Italians made the pizza, the Germans the Flammkuchen and created food known to few people, everyone enjoys thoroughly.

PITA & KEBAB 9.5

Main Ingredients: Pita bread/meat kebab/hummus/mint/iceberg lettuce/spicy tomato sauce

Best Paired with: Allendorf Rüdeshelm Berg Roseneck VDP. Riesling, Brouwerij 't IJ Zatte, Tripel 8% / 33 cl *Turkey*, use your pita to scoop your favorite dips, such as hummus or just wrap it around the kebabs in the manner of sandwiches for the DIY flavor explosion.

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SALADS

CAESAR SALAD 11

**Main Ingredients: Romaine salad/anchovies/egg/
croutons/parmesan crisps**

Best Paired with: Grant Burge Boomerang, Chardonnay/Heineken 0,25cl

Mexico, it's said that on July 4th 1924 the salad was created on a busy weekend at Caesar's Restaurant. It is said that Caesar was short of supplies and didn't want to disappoint the customers so he concocted this salad with what was on hand. We have more than enough supplies to toss this all-time favorite for you.

SALAD COUSCOUS 9.5.

Main ingredients: Couscous/vegetables/spiced sauce

Best Paired with: Fresh Mint thee/ Danzante, Pinot Grigio

Morocco, couscous, the most popular dish from Morocco is now appreciated worldwide. The combination of couscous together with Mediterranean vegetables in spiced sauce makes it a perfect dish for throughout the day.

BEEF NOODLE SALAD 12.5

Main ingredients: Noodles/beef/spicy Thai dressing/cilantro

Best Paired with: Lucien Crochet, Sancerre Pinot Rose/ Brouwerij 't IJ Zatte, Tripel 8% / 33 cl

Thailand, everyone loves a good Asian noodle salad, right? How do you like yours? We like ours with lots of colorful veggies and premium beef, tossed in with the noodles, so it feels more like a "salad" and not just highly seasoned cold noodles. Of course topped off with a typical Thai dressing that makes you want more.

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COLD BEVERAGES

SOFTDRINKS

Sofdrinks, starting from 4.75

JUICES

Orange juice	5.00	6.00
Apple juice		5.50
Pineapple juice		5.50
Tomato juice		5.50
Cranberry juice		5.50

WATER

	0.25L	1L
Still	4.25	9.95
Sparkling	4.25	9.95

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WINES

HOUSEWINES

	Glass	Bottle
Glass of Marques de Riscal 1860 VERDEJO Glass of white housewine/Glas witte huiswijn	7.5	38.5

Glass of Marques de Riscal Ardo Rioja Glass of red housewine/Glas rode huiswijn	7.5	38.5
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WHITE WINES/ WITTE WIJNEN

Allendorf Rudesheim Berg Roseneck Riesling Rheingau, Germany	18.25	87.75
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Henri Bourgeois Sancerre "Les Barrones" Loire, France	17	81.25
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Danzante, Pinot Grigio Toscane, Italy	10.75	51
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Mirassou, Chardonnay California, United States	9.25	44.25
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Grant Burge Boomerang Bay, Chardonnay South Eastern Australia, Australia	8.5	41
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Trimbach, Pinot Blanc Elzas, France	11	52
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Miguel Torres Santa Digna, Sauvignon Blanc Reserva Valle Central, Chilli	9.5	44.5
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RED WINES

Penfolds, Kalimna Bin 28 Shiraz South Australia, Australia	20.95	104.5
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Frescobaldi Castello di Nipozzano Riserva 90% Sangiovese Tuscany, Italy	18.25	86.75
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E. Guigal, Cotes du Rhone, 60% Syrah, 35% Grenache, 5% Mourvèdre Southern Rhône, France	11.25	55.25
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Rutini Trumpeter Malbec, Mendoza, Argentina	9.25	44.25
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Marqués de Riscal, Rioja Reserva Rioja, Spain	15.75	76.25
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	Glass	Bottle
Miguel Torres Santa Digna, Cabernet Sauvignon Reserva Valle Central, Chile	9.5	44.5
Jean Leon, 3055 Merlot Petit Verdot Penedes, Spain	12.25	60.25

Taste ; each taste includes one pour, 60ml of our highly rated wines, to create your own signature tasting. Please contact our associate for further details.

ROSÉ WINE

Lucien Crochet, Sancerre Pinot Rose Loire, France	18.75	89.25
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CHAMPAGNE

Moët et Chandon, Brut Impérial Champagne Region, France	21.5	128.50
Dom Perignon, Vintage 2004 Champagne Region, France		259

DESSERT WINE

Petit Vendanges Saussignac Saussignac, France	8	44.5
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BEERS

SPECIAL CRAFT BEERS

Brand Dubbelbock, 7.5% / 25 cl / 50 cl <i>Brand Brewery, Wijlre</i> <i>A deep redbrown beer from a double fermentation. A special blend of mixed malts gives Dubbelbock a beautiful ruby red colour and a powerful, malty character.</i>	6.90	11.5
Affligem Blond, Blond beer, 6.8% / 25 cl / 50 cl <i>Affligem Brewery, Opwijk, Belgium</i> <i>Aroma of fresh bread, banana spice, citrus and hints of vanilla. Malty, nutty softness followed by roundness of tropical fruit</i>	6.90	11.5
Jopen Adriaan, Dark White beer 5% / 33 cl <i>Jopen Brewery, Haarlem</i> <i>The aroma is fruity and herbal, and has a nice smoke sweet taste</i>		11.5
Texels Skuumkoppe, Dark White beer 6% / 30 cl <i>Texels Brewery, Oudeschild</i> <i>Aroma is light malty, caramel, moderate yeasty, light banana, light brown sugar</i>		11.5
Brouwerij 't IJ, IPA 7% / 33 cl <i>Brewery 't IJ, Amsterdam</i> <i>Pale Ale, Fruit, bitterness by dry hoppen method</i>		11.5
Brouwerij 't IJ Zatte, Tripel 8% / 33 cl <i>Brewery 't IJ, Amsterdam</i> <i>Biologic triple, soft fruit taste, first beer from the brewery</i>		11.5

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DRAUGHT BEERS

Heineken 0.25L	4.90
Heineken 0.50L	9.75
Heineken ICE COLD 0.25L	5.75
Heineken ICE COLD 0.50L	10.25

BOTTLED BEERS

Amstel Malt 0,0%	5.50
Heineken	6.50
Amstel Radler	6.50
De Koninck	7.90
Duvel/ Grolsch/ Corona	8.10

APERITIFS / DIGESTIFS

Sherry Dry, Medium	5.50	Grappa	10.00
Martini Dry, Bianco, Rosso	5.50	Cles de Ducs Argmanac V.S.O.P.	10.75
Dubonnet	5.50	Courvoisier V.S.O.P.	10.75
Skippers Ruby	5.50	Remy Martin V.S.O.P.	14.50
Kopke Quinta Lobata	5.50	Hennessy Fine de Cognac	13.25
Kopke 10 years old	9.00	Hennessy X.O.	24.00
Ricard	8.00		
Campari, Pernod	8.00		

LIQUEURS

Baileys	8.50	Malibu	6.75
Amaretto	8.50	Passoã	6.75
Cointreau	8.50	Galliano	6.75
Grand Marnier	8.50	Safari	6.75
Tia Maria	8.50	Pisang Ambon	6.75
Drambuie	8.50		
Sambuca	8.50		
D.O.M. Benedictine	8.50		
Southern Comfort	8.50		

SPIRITS

JENEVER

Jonge/Zeer Oude/Bessen	5.00	Apfelkorn	5.00
Lemon Jenever	5.00	Jägermeister	5.00
Corenwijn	5.00	Berenburg	5.00

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GIN

Gordon's	8.00
Bombay Sapphire, Tanqueray	10.00
Hendrick's	11.00
V2C Classic	11.50
V2C Oaked, V2C Orange	13.00

VODKA

Smirnoff Red, Absolut Citron	8.00
Stolichnaya, Absolut	10.00
Grey Goose, Ketel One	11.00

RUM

Bacardi Razz. Bacardi Lemon	8.00
Bacardi Superior, Oakheart	9.00
Bacardi Black	9.00
Bacardi 8 años, Bacardi Reserva	10.00
Havana Club 3 yrs	10.00
Havana Club 7 yrs	11.25

TEQUILA

José Cuervo Especial	10.00
José Cuervo Blanco	10.00
Don Julio Reposado	11.50

WHISKEYS

SCOTCH BLEND

Ballantines, Famous Grouse	10.00
Dewars White	11.00
Johnnie Walker Red Label	9.00
Johnnie Walker Black Label	12.25
Johnnie Walker Gold Label	16.75
Johnnie Walker Blue Label	24.00

DELUXE

Dimple 12 yrs, Chivas Regal	11.50
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CLASSICS MALTS

SELECTION

Glenkinchie 10 yrs	12.00
Talisker 10 yrs	12.00
Cragganmore 12 yrs	13.00
Oban 14 yrs	13.00
Dalwhinnie 15yrs	13.00
Lagavullin 16 yrs	17.75

SINGLE MALT

Springbank	10.50
Glenfiddich,	
Glenmorangie 10 yrs	13.00
The Glenlivet,	
The Balvenie 12yrs	13.00

AMERICAN/ CANADIAN

Maker's Mark	10.00
Jim Beam, Four Roses	10.50
Canadian Club, Jack Daniels	10.50
Crown Royal	13.00

IRISH

Bushmills, Jameson	10.50
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