



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 charcoal 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.



TYPICAL DUTCH HIGHLIGHTS



VEGETARIAN DISHES

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

TUNA TARTARE

Wasabi macaron - spring onion -
beetroot salad - nori crumbs € 19,50

CAESAR SALAD

Baby gem lettuce - parmesan cheese -
croutons - Caesar dressing € 16,50

Add grilled chicken + € 2,00 grilled tiger prawns + € 4,00

FARMERS SALAD

Herb salad - green asparagus - BBQ mini corn -
avocado crème - radicchio - balsamic caviar € 13,50

Add grilled chicken + € 2,00

GOAT'S CHEESE SALAD

Local farm goat cheese - parsley - tomato relish -
radicchio - smoked yellow beetroot € 16,50

BUTTERNUT SQUASH & YELLOW LENTIL SOUP

Grilled tomatoes - lemon juice - virgin olive oil € 9,00

CARPACCIO

Smoked beef - Rucola - 'Old Amsterdam'
cheese shavings - fried quinoa - onioncreme € 19,50

BURRATA

Pommedori tomato - balsamico reduction -
olive oil - sourdough crisp € 12,00

LUNCH BUSINESS MENU

We know that those conducting business need to spend their time wisely. Ask your waiter for our chef's menu and leave the rest to us. Suggestions change daily.

2-COURSE SET MENU (CHANGING DAILY) € 32,50

CREATE YOUR OWN GRILL DISH



All grill dishes served with seasonal vegetables, sauce and spices of your choice.

CHOOSE YOUR MAIN

DRY AGED

Nebraska Sirloin Steak (USA)	200 g 7 oz	€ 29,50
Filet Mignon (Uruguay)	160 g 5,5 oz	€ 32,50

SPECIAL CUTS

Flat Iron Steak (USA Black Angus)	250 g 9 oz	€ 36,50
Iberico Pork Rack (Spain)	400 g 14 oz	€ 42,50
Tomahawk Steak (Dutch)	800 g 28 oz	€ 89,50

FROM THE OCEAN

Scottish Wild Salmon steak	180 g 6.5 oz	€ 27,00
Yellow Fin Tuna steak	180 g 6.5 oz	€ 29,50
Atlantic Cod Fish	180 g 6.5 oz	€ 32,50

CHOOSE YOUR RUB

SPICY SMOKEY Cayenne - chili - garlic - oregano - thyme

CHICAGO SEASONING Smokey garlic - lemon zest - crushed pepper

FRESH Lemon - garlic - ginger - onion - coriander

CHOOSE YOUR SAUCE

BÉARNAISE Clarified butter - egg yolks - white wine vinegar - tarragon and shallots

PEPPERCORN Creamy sauce made with green and crushed black peppercorns

CHIMICHURRI Garlicky sauce from Argentina is great spooned over beef, chicken or seafood

RED WINE Classic red wine reduction with butter

BEURRE BLANC Hot butter sauce made with a white wine reduction

GARLIC BUTTER Loads of garlic, herbs and salty butter

CHOOSE YOUR VEGETABLES

Sautéed wild mushrooms € 5,50

Steamed green beans € 5,00

Roasted green asparagus € 5,50

Quinoa salad € 4,00

Steamed farm vegetables € 5,00

Want to try something special? Choose a potato in our own special Dutch Potato Boutique to complement your dish!

& DUTCH POTATO BOUTIQUE



Within a century of its introduction to The Netherlands in the 1600s, the potato had become one of the country's most important food crops. The Dutch painter Vincent van Gogh even made a painting dedicated to the potato called: "de aardappeleters" which means potato eaters. Today the Netherlands ranks among the world's top 10 potato producers and consumers.

BINTJE

HOMEMADE FRENCH FRIES

JACKET POTATOES TOPPED WITH CHIVE AND SOUR CREAM

HERITAGE: NORTH HOLLAND PROVINCE

The Bintje has been around for over 100 years and is called the king of potatoes. These spuds are large, long, oval and are a pale yellow colour perfect for french fries.

EIGENHEIMER

MASHED POTATOES WITH LOCAL FARM CHEESE

POTATO MOUSSELINE

HERITAGE: SOUTH HOLLAND PROVINCE

The Eigenheimer is traditionally known as a flavorful potato that is excellent for baking and mashing. It is traditionally known as a flavourful potato with a buttery taste excellent for baking and mashing. A round yellow potato rich in vitamin C.

NICOLA

OVEN ROASTED POTATOES WITH SMOKED PAPRIKA SEASONING

FONDANT POTATO GLAZED WITH BUTTER AND CHIVES

HERITAGE: UTRECHT PROVINCE

The Nicola potato has a full flavour and slightly sweet taste. Nicola is a good roasting potato that doesn't fall apart and stays yellow after cooking.

OPPERDOEZER

POTATO SALAD WITH A FRESH DRESSING

HERITAGE: NORTH HOLLAND PROVINCE / TOWN OF OPPERDOES

A traditional potato, the Opperdoezer is grown and hand picked in the North Holland town of Opperdoes. It has a low starch content and a very rich flavour.

A CHOICE OF THE POTATO DISHES ABOVE: € 5,00

MAINS A LA CARTE

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

PAN-FRIED SEABASS

Purple cauliflower - mini carrots - potatoes - mustard cream

€ 34,50

QUAIL

Sweet potato crème - grilled king oyster mushroom - red meat radish - sage crumble - sage gravy

€ 29,50

BRAISED VEAL

"Bitterbal" of veal - polenta - green peas - black garlic jus - apple compote

€ 32,50

PEARL BARLEY RISOTTO

Grilled vegetables - Grana Padano cheese - smoked bell pepper oil

€ 24,50

GURNARD

Miso glaze - soba noodles - salsa of vegetables - oysterleaves

€ 34,50



DELICIOUS DESSERTS

LOCAL DUTCH CHEESE SELECTION

€ 16,50

FOREST FRUIT BAVAROIS

Lime merengue - atsinacress - white chocolate mousse

€ 12,50

POFFERTJES

Mini pancakes - dark chocolate mousse - strawberry compote

€ 10,00

SELECTION OF FRESHLY SLICED FRUIT WITH HONEY YOGHURT MOUSSE

€ 12,50

CHOCOLATE NEMESIS

Dark chocolate brownie - caramel ice cream - almond crunch

€ 12,50

CAFÉ GOURMAND

Tasting of desserts served with a coffee of your choice

€ 15,00

OUR FINE WINES

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

RED WINES

ARDO DE MARQUES DE RISCAL, RIOJA (SPAIN)

€ 7,50 

€ 38,50 

Mixed of black and red berries, white coffee and black pepper. With fruity and velvety balanced texture.

PENFOLDS, KALIMNA BIN 28 SHIRAZ (AUSTRALIA)

€ 20,95 

€ 104,50 

rated 91

Juicy redcurrant, blackberry and plum fruit. Balanced on the palate with deep and structured tannins.

MARCHESI DE' FRESCOBALDI CASTIGLIONI DOCG (ITALY)

€ 11,50 

€ 56,50 


rated 88

Clearly ruby red wine. A Bouquet of ripe fruit, cherry, plums and hints of fresh peppers. Reveals a long finish.

CHATEAU LA COURONNE. MERLOT, GROLLEAU, CABERNET SAUVIGNON (FRANCE)

BORDEAUX, SAINT EMILION GRAND CRU

€ 19,50 


€ 97,50 

rated 88

Soft and a bouquet of black fruit. Complex and long finish.

JOSEPH DROUHIN. PINOT NOIR (FRANCE) BOURGOGNE, GIVRY

€ 17,50 


€ 84,50 

rated 88

Scent of red and blackberries, tannins are smooth and soft what results in a round finish.

RUTINI TRUMPETER MALBEC, 100% MALBEC (ARGENTINA)

€ 9,50 


€ 45,00 

rated 87

Medium-bodied, with lively acidity to the flavors of rose petal, red berry and pomegranate. Offers a bright, juicy finish.


MARQUÉS DE RISCAL, RIOJA RESERVA (SPAIN)

€ 16,50 

€ 79,00 

Full and tasty on the palate, with good structure and rounded elegant tannins. Long and fresh finish, with a slight hint of fine oak.

MIGUEL TORRES SANTA DIGNA CABERNET SAUVIGNON RESERVA (CHILE)

€ 9,75 

€ 46,50 

rated 82

Deep red color. Intense round and a fruity aroma. Velvety red fruits with an elegant body.

JEAN LEON, 3055 MERLOT PETIT VERDOT (SPAIN)

€ 12,00 

€ 59,00 

rated 85

Characteristic wine with ripe, dark red fruit aroma's. With full round body. A long lingering finish.

OUR FINE WINES

WHITE WINES

MARQUES DE RISCAL S.L. 1860, VERDEJO (SPAIN) 
€ 7,50  € 38,50 

High aromatic intensity with aromas of tropical fruit and hints of fennel and fresh grass. A refreshing smooth wine to drink

ALLENDORF RÜDESHEIM BERG ROSENECK VDP. RIESLING (GERMANY) 

€ 17,00  € 82,00 

The fruitiness of the fragrance can be distinguished in the taste which also offers an extreme elegant minerality. A well balanced harmony invites further tasting.

HENRI BOURGEOIS SANCERRE "LES BARRONES" (FRANCE)

€ 17,50  € 84,00  rated [87](#)

The chive and flint notes are backed by a tangy lime echo on the finish. Light, pure and fresh.

DANZANTE, PINOT GRIGIO (ITALY)

€ 11,00  € 53,50  rated [83](#)

Pale Yellow, aromas of wild flowers, honey and herbs. Soft, smooth, "fruity," with a mild dry flavor.

JOSEPH DROUHIN. CHARDONNAY (FRANCE)
BOURGOGNE, CHABLIS

€ 19,50  € 97,50  rated [86](#)

Pale yellow, fruit full and aromatic with a scent of mint and lemongrass. The finish is subtle.

MIRASSOU, CHARDONNAY (USA)

€ 9,75  € 46,50  rated [82](#)

Intense with aromas of pear, nectarine and citrus. Full bodied, creamy and a hint of oak.


GRANT BURGE BOOMERANG BAY, CHARDONNAY (AUSTRALIA)

€ 9,00  € 42,50  rated [84](#)

Crispy on the palate, refreshing, tangy and a very well balanced finish. Round and uncomplicated.

TRIMBACH, PINOT BLANC (FRANCE)

€ 11,25  € 54,00  rated [88](#)

Well-meshed and mouthwatering, with a smoky underpinning and subtle notes of lemon curd, poached apricot and blanched almond. 

YEALAND ESTATE, SAUVIGNON BLANC SINGLE VINEYARD (NEW ZEALAND)

€ 15,75  € 75,75  rated [92](#)

This wine has pure fruit flavors of pear, apple and herbs with bright citrus notes. The palate is structured and elegant with a recognizable mineral finish.

MIGUEL TORRES SANTA DIGNA, SAUVIGNON BLANC RESERVA (CHILE)

€ 9,50  € 44,50  rated [87](#)

Fresh and fruity wine with an intense nose of tropical fruits, green apple with a hint of fennel.

OUR FINE WINES


CHAMPAGNE

MOËT ET CHANDON, BRUT IMPÉRIAL (FRANCE)

€ 21,50  € 128,50  rated [92](#)

An elegant, floral style, full of verve and honey, biscuit and roasted flavors. It has that combination of freshness and maturity that creates tension between the elements, along with complexity and a fabulous finish.

DOM PERIGNON, VINTAGE 2005 (FRANCE)

€ 259,00  rated [95](#)

A graceful Champagne, with mineral drive. Firm acidity and a rich vein of smoky mineral meshes with the plush texture, offering finely woven flavors of mirabelle jam, toasted brioche, crunchy pear, honey and smoked almond. Delivers a long, mouthwatering finish.

ROSE WINE

CHATEAU DE PAMPOLONNE. GRENACHE, SYRAH, TIBOUREN (FRANCE) COTES DE PROVENCE

€ 12,25  € 58,00  rated [85](#)

Tempting clear rose. Aroma of peach, rich flavour. The Finish is balanced and lightly dry.

 **Winner Wine enthusiast**  **Gold Medal Winner**

All our wines are selected in collaboration with Wine Spectator. Their tasters review wines on the following 100-point scale:

[95-100](#) Classic: a great wine
[90-94](#) Outstanding: a wine of superior character and style
[85-89](#) Very good: a wine with special qualities
[80-84](#) Good: a solid, well-made wine

SPARKLING WINE

BRIOSO, PROSECCO BRUT SPUMANTE (ITALY)

€ 9,95  € 56,50  rated [86](#)

This sparkling wine has is fresh and full of flavor and is very well balanced. Taste of pear and green apples, makes it a Prosecco for a large audience.

SCHLUMBERGER GRUNER VELTLINER (AUSTRIA)

€ 13,50  € 65,00  rated [86](#)

Unique in its kind. A sparkling wine from a Gruner Veltliner grape. Elegant, fresh a full of fruit. With an intense nose of fresh fruit, herbal hints and citrus notes. Well balanced with a long finish.

DESSERT WINE

PETIT VENDANGES SAUSSIGNAC (FRANCE)

€ 8,00  € 44,50  rated [90](#)

Deep gold color, with ripe apricot on the nose with a flavor of dried fruits. Rich, intense and well balanced. The fantastic acidity gives this wine a particular complexity.



SHERATON AMSTERDAM AIRPORT HOTEL & CONFERENCE CENTER

#StripesRestaurant

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