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# SHERATON PAIRED

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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.....

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## SHERATON DELIGHTS SALADS

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### **CAESAR SALAD 16.5**

*parmesan cheese | anchovy | egg*

### **CAESAR CHICKEN SALAD 17.5**

served with chicken

*chicken | parmesan cheese | anchovy | egg*

### **CAESAR PRAWNS SALAD 18.5**

served with prawns

*prawns | parmesan cheese | anchovy | egg*

### **SALAD NICOISE 18.5**

*tuna | anchovy | romaine | tomatoes*



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## SHERATON DELIGHTS MAIN DISHES

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### SHERATON BURGER 18.5

*beef burger | 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*

### FLAMMKUCHEN 10

*bread dough | cheese | crème fraiche | bacon lardons*

### PITA & KEBAB 9.5

*pita bread | meat kebab | hummus | mint | iceberg lettuce | spicy tomato sauce*

### ASIAN SKEWER 18.5

*chicken | pickled vegetables | peanut sauce | basmati rice or fries*

### BOEUF BOURGUIGNON 19.5

*served with herb rice*

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## SWEETS

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### 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.*

### CRÈME BRULEE 6.5

**Main Ingredients:** milk/egg yolk/vanilla/sugar

**Best Paired with:** Irish Coffee

*France, milk, cream, egg yolk, vanilla and sugar... need we say more? This will silence anybody for a couple of minutes during dinner.*

### 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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## HOT BEVERAGES

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Nespresso Lungo	4.70
Nespresso Cappuccino	5.10
Nespresso Latte Macchiato	5.40
Nespresso Espresso	4.70
Nespresso Espresso doppio	5.40
Nespresso Espresso Macchiato	5.40
Nespresso Ristretto	4.70
Nespresso Decaffeinated	4.70
Hot Chocolate	5.40
Tea	4.70
Mint tea	5.40



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## BITES

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### THE NETHERLANDS, 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.*

### 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 / Grant Burge Boomerang Bay, Chardonnay

*Vietnam, this 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.*

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## SIGNATURE COCKTAILS

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### Smoky Old Fashioned

Lagavulin 16 years, sugar, fresh orange wedge, bitters 15

### Southern Mojito

Maker's Mark Bourbon, fresh mint, fresh lime, sugar, soda water 15

### Bloody Mexican

Don Julio Tequila, tomato juice, tabasco, salt & pepper,  
Worcestershire sauce 15

### Irish Manhattan

Jameson Irish Whiskey, Sweet Vermouth, bitters, orange zest,  
maraschino cherry 15

### Rusty Caipirinha

Drambuie, fresh limes 15

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## COLD BEVERAGES

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### SOFTDRINKS

Sofdrinks, starting from 5.20

### JUICES

Orange juice 6.00

Apple juice 5.50

Pineapple juice 5.50

Tomato juice 5.50

Cranberry juice 5.50

### WATER

0.25L 1L

SPA WATER Still 4.70 9.95

SPA WATER Sparkling 4.70 9.95

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## PREMIUM PERFECT SERVE

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### GIN

<b>Hendricks</b> , Fever Tree Indian and cucumber	16
<b>Tanqueray</b> , Fever Tree Indian and fresh lime	15.5
<b>Bombay</b> , Fever Tree Elderflower, thyme and green olives	15.5
<b>Bobby's</b> , Fever Tree Indian, clove and fresh orange zest	18.5
<b>Dictador Columbian Aged</b> , Fever Tree Ginger Ale, cinnamon & tangerine zest	19
<b>Monkey 47</b> , Fever Tree Elderflower and orange zest	19.5

### VODKA

<b>Ketel 1</b> , Fever Tree tonic and fresh lime	15.5
<b>Grey Goose</b> , Fever Tree ginger ale, fresh lime and mint	16
<b>Absolut</b> , Fever Tree Medit. tonic, thyme and lemon twist	16

### MIXERS

<b>Maker's Mark</b> , Fever Tree ginger ale and fresh lime	15.5
<b>Havana 7yrs</b> , Fever Tree ginger ale, bitters and fresh lime	16
<b>Remy Martin</b> , Fever Tree ginger ale, fresh lime, ginger and orange zest	18.5
<b>Bushmills</b> , Fever Tree ginger ale and fresh lemon	16

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## CLASSIC COCKTAILS

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### Bloody Mary

Absolut Vodka, tomato juice, tabasco, salt & pepper, Worcestershire

### Tanqueray Gin Negroni

Tanqueray Gin, Campari, Sweet Vermouth

### Grey goose Vodka Martini

Grey goose Vodka, Noilly Prat Vermouth, lemon twist

### Bombay Sapphire Gin Martini

Bombay Sapphire Gin, Noilly Prat Vermouth, Olives

### Manhattan

Crown Royal Canadian Whiskey, Sweet Vermouth, bitters

### Old Fashioned

Maker's Mark Bourbon, sugar, bitters

### Mojito

Havana 3 yrs rum, fresh mint, lime, sugar, soda water

### Caipirinha

Cachaca 51 sugar cane rum, fresh limes, sugar



**FEVER-TREE**

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## WINES

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### HOUSEWINES

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

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

<b>Allendorf Rudesheim Berg Roseneck Riesling</b> Rheingau, Germany	17	82
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<b>Henri Bourgeois Sancerre "Les Barrones"</b> Loire, France	17.5	84
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<b>Danzante, Pinot Grigio</b> Toscane, Italy	11	53.5
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<b>Mirassou, Chardonnay</b> California, United States	9.75	46.50
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<b>Grant Burge Boomerang Bay, Chardonnay</b> South Eastern Australia, Australia	9	42.5
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<b>Trimbach, Pinot Blanc</b> Elzas, France	11.25	54
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<b>Yealand Estate, Sauvignon Blanc Single Vineyard</b> Marlborough, New Zealand	15.75	75.75
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<b>Miguel Torres Santa Digna, Sauvignon Blanc Reserva</b> Valle Central, Chilli	9.5	44.5
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### RED WINES

<b>Penfolds, Kalimna Bin 28 Shiraz</b> South Australia, Australia	20.95	104.5
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<b>Marchesi De' Frescobaldi Castiglioni DOCG</b> Toscany, Italy	11.5	56.5
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<b>E. Guigal, Cotes du Rhone, 60% Syrah, 35% Grenache, 5% Mourvèdre</b> Southern Rhône, France	12.25	59.5
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<b>Rutini Trumpeter Malbec,</b> Mendoza, Argentina	9.5	45
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	<b>Glass</b>	<b>Bottle</b>
<b>Marqués de Riscal, Rioja Reserva</b> Rioja, Spain	16.5	79
<b>Miguel Torres Santa Digna, Cabernet Sauvignon Reserva</b> Valle Central, Chile	9.75	46.5
<b>Jean Leon, 3055 Merlot Petit Verdot</b> Penedes, Spain	12	59

*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**

<b>Jean Leon, Rose Pinot Noir</b> Penedes, Spain	11.75	57.5
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## **CHAMPAGNE**

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

## **SPARKLING WINE**

<b>Brioso, Prosecco Brut Spumante</b> Valdobbiadene, Italy	9.95	56.50
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## **DESSERT WINE**

<b>Petit Vendanges Saussignac</b> Saussignac, France	8	44.5
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## **BEERS**

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### **SPECIAL CRAFT BEERS**

<b>Brand IPA 25 cl / 50 cl</b>	7.50	12.60
<i>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</i>		
<b>Brand Herfst Dubbelbock 25 cl / 50 cl</b>	7.50	12.60
<i>The special blend of roasted malts of this Bock gives a beautiful ruby red color. The flavor is powerful with a malty character, a real autumn beer.</i>		
<b>Jopen Adriaan, Dark White beer 5% / 33 cl</b>		11.5
<i>Jopen Brewery, Haarlem The aroma is fruity and herbal, and has a nice smoke sweet taste</i>		

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<b>Texels Skuumkoppe, Dark White beer 6% / 30 cl</b>	11.5
Texels Brewery, Oudeschild	
<i>Aroma is light malty, caramel, moderate yeasty, light banana, light brown sugar</i>	
<b>Brouwerij 't IJ, IPA 7% / 33 cl</b>	11.5
Brewery 't IJ, Amsterdam	
<i>Pale Ale, Fruit, bitterness by dry hoppen method</i>	
<b>Brouwerij 't IJ Zatte, Tripel 8% / 33 cl</b>	11.5
Brewery 't IJ, Amsterdam	
<i>Biologic triple, soft fruit taste, first beer from the brewery</i>	

## DRAUGHT BEERS

Heineken 0.25L	5.40
Heineken 0.50L	10.70
Heineken ICE COLD 0.25L	6.30
Heineken ICE COLD 0.50L	11.30

## BOTTLED BEERS

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

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## APERITIFS / DIGESTIFS

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Sherry Dry, Medium	5.50	Grappa	10.00
Martini Dry, Bianco, Rosso	5.50	Cles de Ducs Argmanac V.S.O.P.	10.75
Campari, Pernod	8.00	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		

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## LIQUEURS

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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		
Crown Royal	13.00		

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## SPIRITS

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### JENEVER

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

### GIN

Gordon's	8.00
Bombay Sapphire, Tanqueray	10.00
Hendrick's	11.00
Bobby's Gin	13.00
Monkey 47	14.00
Dictator Gin	13.50

### 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 Cata Negra	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

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## WHISKEYS

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### SCOTCH BLEND

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

### IRISH

Bushmills, Jameson	10.50
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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
Dimple, Chivas Regal 12yrs	11.50

### AMERICAN/CANADIAN

Maker's Mark	10.00
Jim Beam, Four Roses	10.50

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## STARWOOD PREFERRED GUEST

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