



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

Avocado mousse - caviar -
crème fraiche - potato crisp € 19,50

CAESAR SALAD

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

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

BBQ VENNEL SALAD

marinated baby carrots - olive crumble -
chioggia beetroot - spicy lemon dressing € 13,50

GOAT'S CHEESE SALAD

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

PARSNIP SOUP

Parsnip - bacon - blue cheese € 9,00

CARPACCIO

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

BURRATA

Tomato selection - 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 are served with seasonal vegetables, sauce and spices of your choice

CHOOSE YOUR MAIN

DRY AGED

Sirloin, Dutch Weiderund 200 g | 7 oz € 29,50
Tomahawk, Dutch Weiderund 800 g | 28 oz € 79,50

SPECIAL CUTS

Flat iron Steak, USA Black Angus 250 g | 8,5 oz € 36,50
Medallion of Veal, Dutch MRIJ 200 g | 7 oz € 32,50
Filet Mignon, Holsteiner NL 160 g | 5,5 oz € 32,50

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 peper

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
Green asparagus € 5,50
Fregola risotto € 4,00
Seasonal 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
OR
JACKET POTATOES TOPPED WITH TRUFFLE CREME

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

POTATO GRATIN WITH LOCAL FARM CHEESE
OR
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
OR
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 PANCAKES

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 delightful mains a la carte.

PAN-FRIED SEABASS

Herb lime fregola - pickled fennel - radish - mini seasonal vegetables € 34,50

CORN-FED CHICKEN

Rouleau - smoked pumpkin creme - red beetroot - staranise sauce € 29,50

BRAISED VEAL

Veal cheek - veal sweetbread - carrot - potatoes - forest mushrooms - herb crisp € 32,50

LAMB TWO WAYS, ROASTED AND TERRINE

New potatoes - summer vegetables - "daslook" (wild garlic) gravy € 29,50

PEARL BARLEY RISOTTO

Grilled vegetables - Parmesan cheese - smoked bell pepper oil € 24,50

HERB COUSCOUS

Romanesco cauliflower - okra - seasonal vegetables - curry Madras € 24,50



DELICIOUS DESSERTS

LOCAL DUTCH CHEESE SELECTION

€ 16,50

CHOCOLATE NEMESIS

Dark chocolate cake - caramel ice cream - almond crunch € 12,50

POFFERTJES

Mini pancakes - salty caramel mousse - red fruit - cardamom anglaise - atsina cress € 10,00

SELECTION OF FRESHLY SLICED FRUIT WITH HONEY YOGHURT MOUSSE

€ 12,50

DECONSTRUCTED CARROT CAKE

Grilled cakebun - vanilla cream cheese - carrot chips lime meringue - passionfruit gel € 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 

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

NEETHLINGSHOF, THE OWL POST PINOTAGE (SOUTH AFRICA)

€ 19,95  € 99,50 

Flavours and aromas of raspberry and cherries. With mocha undertones.

MARCHESI DE' FRESCOBALDI CASTIGLIONI DOCG (ITALY)

€ 11,50  € 56,50 

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 

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

JOSEPH DROUHIN. PINOT NOIR (FRANCE) BOURGOGNE, GIVRY

€ 17,50  € 84,50 

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 



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 

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 

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

PETER & PETER, RIESLING SPATLASE TROCKEN (GERMANY)

€ 11,00  € 55,00 

Made from grapes of the Steillagen slopes, at the “Moezel” river. With his pale yellow colour the wine has a nose of peach, apple and apricot. With a playfull fresh finish on the palate.

SANCERRE, DOMAINE ROGER, COTE DES EMBOUFFANTS (FRANCE)

€ 15,95  € 79,50 

Delicate with citrus and mineral dominant dry wine, mild fruit and long finish on the palate.

CAVIT, PINOT GRIGIO (ITALY)

€ 8,50  € 42,00 


From the “rovere della Luna” along the Adigo river. With a straw yellow colour the Pinot Grigio has an intense and persistant nose with typical floral notes, dry fresh palate with great character.

JOSEPH DROUHIN. CHARDONNAY (FRANCE) BOURGOGNE, CHABLIS

€ 19,50  € 97,50 

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

MIRASSOU, CHARDONNAY (USA)

€ 9,75  € 46,50 

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 

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

TRIMBACH, PINOT BLANC (FRANCE)

€ 11,25  € 54,00 

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 

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 

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 

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 

A graceful Champagne, with minerally 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

AIX ROSE. GRENACHE NOIR, CINSULT AND SYRAH (FRANCE)

€ 11,25  € 55,00 

Classic provence blend of grenache, cinsault and syrah. Fresh and fragan, notes of watermelon, strawberries and flowers.


SPARKLING WINE

BRIOSO, PROSECCO BRUT SPUMANTE (ITALY)

€ 9,95  € 56,50 

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 

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 

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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