

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 06:30 TILL 11:00

TWO EGGS OR OMELET YOUR WAY 16.00

Toast – Butter – Tomato – Bacon, Ham or Sausage

Add: Smoked salmon + 3.00

Add: Old Amsterdam cheese + 3.00

AVOCADO EGG WHITE OMELET 18.00

Toast – Avocado - Tomato

VEGAN BREAKFAST 20.00

Panfried "artichoke patty" - Avocado -

Baby spinach - Cherry tomato - Beans - Toast

VEGAN BREAKFAST BOWL 14.00

Plant-based coconut yoghurt - Banana - Blueberries -

Goji berries | Nuts

YOGHURT BOWL WITH GRANOLA 14.00

Yoghurt served with walnut - Granola - Banana -

Blueberries - Honey

OATMEAL 13.00

Whole milk or almond milk - Banana - Berries - Maple syrup

BREAD BASKET 16.00

Assortment of bread - Butter - Jam - Young cheese - Ham

POFFERTJES (TYPICAL DUTCH MINI PANCAKES) 15.00

Maple syrup - Sugar powder - Forest fruit

BELGIAN WAFFLE 14.00

Maple syrup - Berries - Dusted with powdered sugar

FRESH FRUIT PLATTER 16.00

Mix of seasonal fruits

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.



STARTERS

AVAILABLE FROM 11:00 TILL 22:00

CAESAR SALAD 20.00

Little Gem - Egg - Taggiasca olives - Garlic croutons -
Anchovies - Grana Padano crisp

Add: Chicken from the "Josper" +4.00

SWEET PEPPER TARTAR 21.00

Roasted sweet pepper - Torched corn - Mini zucchini - Smoked almonds -
Cilantro tapenade - Taco crisp

ASIAN CHICKEN BOUILLON 14.00

Chicken - Beansprouts - Scallion - Crispy onion - Cilantro

SOUP OF THE DAY 15.00

Chef's daily changing soup of the day

SOUL CLASSICS

AVAILABLE FROM 11:00 TILL 22:00

FLAT IRON STEAK 250 G | 8.5 OZ 44.00

Seasonal locally sourced vegetables - Garlic mashed potatoes -
Olive powder - Micro greens

Choice of sauce: Red wine - Beurre blanc

THE GREAT GATE BURGER 28.00

100% Beef burger 180 gram - Sesame Brioche bun -
Truffle mayonnaise - Caramelized onion - Cucumber - Tomato -
Herb Salad - Old Amsterdam cheese - Dutch fries from "Friethoes"

Add: Bacon +3.00

FISH & CHIPS 28.00

Haddock - Green salad with herbs - Tartare sauce -
Lemon - Dutch fries from "Friethoes"



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ASIAN STREETFOOD

AVAILABLE FROM 11:00 TILL 22:30

STEAMED CHINESE DIM SUM 24.00

Mix of Shrimp, Pork & Fish - Signature sauce -
Furikake - Sesame - Spring onion - Chili

SATE AYAM 25.00

Sticky coconut rice - Chef's signature "No-Peanut" sauce - Crispy onion -
Garlic - Sweet and Sour salad

ASIAN STIR-FRIED NOODLE 23.00

Chef's stir-fried egg noodles - Asian Style - With fresh vegetables

Add: Chicken +3.00 - Beef +4.00

POKE BOWLS

AVAILABLE FROM 11:00 TILL 22:30

POKE BOWL 25.00

Sushi rice - Kimchi - Wakame - Edamame beans - Cucumber -
Marinated Mango - Spicy Mayonnaise - Gochujang dressing -
Tauge - Spring Onion - Furikake Fried onion

Add: Beef +4.00 - Salmon +5.00

DESSERTS

AVAILABLE FROM 11:00 TILL 22:00

ASIAN HŌKA 15.00

Mix of matcha & ginger lime ice cream - Sesame tuille - Pandan oil

PANDAN LAYERED CAKE 15.00

Sheraton layered cake - White chocolate

FRUIT PLATTER 16.00

Assortment of fresh seasonal fruit

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DRAUGHT BEERS

Heineken

0,25L 0,50L

6.95 11.45

Seasonal beer

7.95 12.75

BOTTLED BEERS

Heineken Malt 0,0%

6.00

Amstel Radler 2,0%

6.50

Gouden Brood Beer

8.00

Asahi Super Dry

9.50

Lowlander White Ale 5%

9.50

Duvel

9.50

Brewery 'T IJ - Zatte

9.50

Brewery 'T IJ - Natte

9.50

La Chouffe 8%

9.50

SEASONAL DRAUGHT BEERS

Brand IPA 7.95 / 12.75

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 7.95 / 12.75

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 7.95 / 12.75

Texels Skuumkoppe is a top-fermented dark wheat beer, brewed from natural ingredients including Texel barley. This specialty beer 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.

WHITE WINES

		
Hakutsuru Sake Jyunmai Ginjo 30 cl (Japan)		35.00
Guillaume - Chardonnay (France)	8.25	39.95
Arbos - Pinot Grigio - Organic (Italy)	9.00	44.00
El Coto - Coto Mayor - Verdejo (Spain)	11.00	54.00
Aimé Boucher - La Bottière - Touraine Sauvignon blanc (France)	11.00	54.00
Stift Klosterneuburg - Grüner Veltliner (Austria)	12.00	59.00
Schloss Reinhartshausen - Riesling Trocken (Germany)		65.00
Wild Rock - Sauvignon Blanc (New Zealand)		75.00
M. Chapoutier - Domaine des Granges de Mirabel - Viognier (France)		75.00
Edouard Delaunay - Septembre Bourgogne Blanc (France)		100.00
Aimé Boucher - La Bottière - Pouilly-Fumé (France)		100.00
Jackson Family Wines - Nielson - Chardonnay (USA)		120.00

RED WINES

		
Guillaume - Merlot (France)	8.25	39.95
Marius by Michel Chapoutier - Syrah/Grenache Rouge Bio (France)	9.00	44.00
Couveys - Pinot Noir (France)	10.00	49.00
Pasqua - Desire Lush & Zin Primitivo (Italy)	12.00	59.00
Cruz del Castillo - Rioja Tinto - Crianza (Spain)	12.00	59.00
Mister Wisdom - Cabernet Sauvignon (USA)		65.00
Lomond - Rockpool Pinotage (South Africa)		100.00
Pasqua - Luí - Cabernet Sauvignon (Italy)		100.00
Château Roc de Candale - Saint-Emilion Grand Cru (France)		120.00
Craggy Range - Gimblett Gravels Vineyard Syrah (New Zealand)		140.00
Piedra Negra - Gran Malbec (Argentina)		160.00

SPARKLING WINES

Café de Paris - Blanc de Blancs Brut (France)	 10.00	 49.00
Champagne Castelnau - Brut Reserve (France)	22.00	130.00
Champagne Castelnau - Brut Reserve 0.375L (France)		65.00
Champagne Castelnau - Hors Catégorie (France)		260.00

ROSE WINES

Guillaume - Grenache Rosé (France)	 8.25	 39.95
Figuières - Première rosé (France)		85.00

SOFT DRINKS

WATER

	0,25L	0,50L	1L
SPA Still	5.75	8.25	10.25
SPA Sparkling	5.75	8.25	10.25

SOFT DRINKS

Starting from	5.95
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JUICES

Fresh Orange Juice	6.95
Pineapple, Tomato, Cranberry or Apple Juice	5.95

HOT BEVERAGES

Lungo	5.65	Cappuccino	6.25
Latte Macchiato	6.65	Espresso	5.65
Espresso Doppio	6.50	Espresso Macchiato	6.10
Ristretto	5.65	Decaffeinated	5.65
Hot Chocolate	5.85	Tea	5.25
Mint Tea	6.10	Ginger Tea	6.10