



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 Josper 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.

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

## CAESAR SALAD 19.00

Little gem - Egg - Leccino olives - Garlic croutons - Anchovies - Grana Padano crisp  
Add chicken from the "Josper" + 4.00

*Wine pairing : El Coto, Coto mayor, Verdejo (Rioja, Spain)*

## COQUILLE ST. JACQUES 26.00

Lardo di Colonnata - Potato cream with Pimentón Dulce - Cœur d'Antan tomato - Herb crumble

*Wine pairing : Guillaume, Chardonnay (Languedoc-Roussillon, France)*

## VITELLO TONNATO 22.00

Braised veal cheek terrine - Mojama tuna - Pickled summer vegetables - Bonito mayonnaise

*Wine pairing : Couveys, Pinot Noir (Languedoc-Roussillon, France)*

## SWEET PEPPER TARTAR 21.00

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

*Wine pairing : Stift Klosterneuburg, Grüner Veltliner (Lower Austria, Austria)*

## MOREL VELOUTÉ 15.00

Velvety morel soup - Braised morel mushroom - Asparagus

## SOUP OF THE DAY 15.00

Chef's daily changing soup of the day

# MAINS A LA CARTE

## RAVIOLI CÈPES 28.00

Roasted king oyster mushroom - Panfried artichoke hearts - Parmesan cheese

*Wine pairing : Pasqua, Desire Lush & Zin Primitivo (Puglia, Italy)*

## PANFRIED CODFISH 35.00

Atlantic cod with herb crust - Brandade - Salicornia - Micro herbs - Champagne Beurre Blanc

*Wine pairing : El Coto, Coto mayor, Verdejo (Rioja, Spain)*

## RACK OF LAMB 46.00

Roasted rack of lamb - Potato cream with turnip chlorophyll - Sous-vide turnip - Asparagus -  
Broad beans - Purple carrot - Morel infused cravy

*Wine pairing : Marius by Michel Chapoutier, Syrah/Grenache Rouge Bio (Languedoc-Roussillon, France)*

## VEGETARIAN DISHES

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# MAINS FROM THE JOSPER GRILL

## CREATE YOUR OWN GRILLED DISH

### SPATCHCOCK CHICKEN 180 G | 6.5 OZ 29.00

Farm-fresh sourced chicken, grilled for full flavor and tender meat

*Wine pairing : Cruz del Castillo, Rioja Tinto, Crianza (Rioja, Spain)*

### SECRETO IBERICO STEAK 180 G | 6.5 OZ 34.00

Tender and succulent Ibérico pork, renowned for its rich marbling and unparalleled flavor

*Wine pairing : Marius by Michel Chapoutier, Syrah/Grenache Rouge Bio (Languedoc-Roussillon, France)*

### FLAT IRON STEAK 250 G | 8.5 OZ 49.00

Flavorful and tender cut of beef, grilled to perfection

*Wine pairing : Pasqua, Desire Lush & Zin Primitivo (Puglia, Italy)*

### LADY STEAK 180 G | 6.5 OZ 38.00

Elegant cut of beef, rich in taste and luxurious texture

*Wine pairing : Pasqua, Desire Lush & Zin Primitivo (Puglia, Italy)*

### CATCH OF THE DAY daily changing special 38.00

Discover the irresistible flavor of the ocean with our catch of the day

### SHERATON HOME MADE RUBS

***Chef's Signature Rub*** - Black pepper - Smoked paprika -

Chili powder - Coriander - Cumin - Cane sugar - Sea salt - Garlic

powder - Onion powder - Coffee - Cocoa powder

***"Stripes" Fresh Rub*** - Celery salt - Dill - Garlic - Dried lemon

- White peppercorn - Mustard seeds - Parsley - Bay leaf

***Spicy Soukh Rub*** - Dukkah - Sumac - Chickpeas -

Sesame seeds - Cane sugar - Sea salt - Onions - Garlic

### SAUCE

***Traditional - Red Wine Sauce***

***Citric - Hollandaise Sauce***

***Four Seasons - Pepper Sauce***

***Smokey Chimichurri - Herb Sauce***

### SIDE DISHES

Dutch fries from "FrietHoes" 6.50

Garlic mashed potatoes 6.50

Chef's local vegetables 6.50

Riso nero with Asparagus 6.50

## DESSERTS

### MILLE-FEUILLE 15.00

Crunchy puff pastry - Rhubarb pastry cream - Rhubarb compote

### PIÑA COLADA PANNA COTTA 15.00

Coconut panna cotta - Yuzu gel - Marinated pineapple - Almond cookie

### MANGO PARFAIT 15.00

Crèmeux of exotic fruits - Calamansi gel - Tropical crunch

### CHEESE PLATTER 20.00

Selection of Dutch cheeses from "Kaasfort Amsterdam" - Honey ginger nuts - Raisin bread - Red grapes

### VEGETARIAN DISHES

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# OUR FINE WINES

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

## WHITE WINES

### GUILLAUME, CHARDONNAY (LANGUEDOC-ROUSSILLON, FRANCE)

€ 8,25  € 39,95 

A pale yellow colour with subdued aromas of apple, pear, citrus and a hint of exotic fruit.

### ARBOS, PINOT GRIGIO, ORGANIC (SICILIÈ, ITALY)

€ 9,00  € 44,00 


Fresh and fruity bouquet with apple and pear and a hint of citrus.

### EL COTO, COTO MAYOR, VERDEJO (RIOJA, SPAIN)

€ 11,00  € 54,00 

Good acidity, supple, elegant and refreshing on the palate with a long finish.

### AIMÉ BOUCHER, LA BOTTIÈRE, TOURAINE SAUVIGNON BLANC (LOIRE, FRANCE)

€ 11,00  € 54,00 

Fresh and fruity, creamy and full-bodied.

### STIFT KLOSTERNEUBURG, GRÜNER VELTLINER (LOWER AUSTRIA, AUSTRIA)

€ 12,00  € 59,00 

Green and yellow apple with citrus notes, spicy Veltliner pepper, juicy and acid structure.

### SCHLOSS REINHARTSHAUSEN, RIESLING TROCKEN (RHEINGAU - GERMANY)

€ 65,00 

The typical Riesling bouquet, complemented on the palate by a nice interplay of fruit and acidity.

### WILD ROCK, SAUVIGNON BLANC (MALBOROUGH - NEW ZEALAND)

€ 75,00 

In the nose, scents of lime, passion fruit and basil. Fresh flavour with peach, Granny Smith apple and citrus.

### M. CHAPOUTIER, DOMAINE DES GRANGES DE MIRABEL, VIOGNIER (RHÔNE, FRANCE)

€ 75,00 

Intense yellow with a green hint, fine apricot and peach aromas, round and fresh.

### EDOUARD DELAUNAY, SEPTEMBRE BOURGOGNE BLANC (BOURGOGNE, FRANCE)

€ 100,00 

Pale gold in colour with expressive aromas of white blossom, jasmine, fresh citrus notes and almond.

### AIMÉ BOUCHER, LA BOTTIÈRE, POUILLY-FUMÉ (LOIRE, FRANCE)

€ 100,00 

Bright light yellow colour with a green touch, fresh and full of dry flavour, characteristic mineral finish.

### JACKSON FAMILY WINES, NIELSON, CHARDONNAY (SANTA BARBARA COUNTY, USA)

€ 120,00 

Lavish tropical bouquet with creaminess and minerals, lively freshness.

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## RED WINES

### GUILLAUME, MERLOT (LANGUEDOC-ROUSSILLON, FRANCE)

€ 8,25  € 39,95 

A twinkling red wine with the sultry scent of ripe cherries and marzipan, round and soft finish.

### MARIUS BY MICHEL CHAPOUTIER, SYRAH/GRENACHE ROUGE BIO (LANGUEDOC-ROUSSILLON, FRANCE)

€ 9,00  € 44,00 

Combination of power, complexity and elegance. The Syrah endows it with warmth, robustness and a lovely bluish red hue.

### COUVEYS, PINOT NOIR (LANGUEDOC-ROUSSILLON, FRANCE)

€ 10,00  € 49,00 

Red forest fruit, hints of vanille and smooth tanines.

### PASQUA, DESIRE LUSH & ZIN PRIMITIVO (PUGLIA, ITALY)

€ 12,00  € 59,00 

Intense aromas of plums, red fruit, coffee, cocoa and spicy notes. Sultry and round, full-bodied with soft tannins.

### CRUZ DEL CASTILLO, RIOJA TINTO, CRIANZA (RIOJA, SPAIN)

€ 12,00  € 59,00 

Balanced, round and pleasant notes of vanilla. In the nose, aromas of red fruit and a soft finish.

### MISTER WISDOM, CABERNET SAUVIGNON (CALIFORNIA, USA)

€ 65,00 

Aromas of cocoa and vanilla, currants and dark ripened fruit, soft and spicy.

### LOMOND, ROCKPOOL PINOTAGE (COASTAL REGION, SOUTH AFRICA)

€ 100,00 

Rhubarb red colour with aromas of sweet cherry and strawberry compote, slight hint of cinnamon, juicy tannins.

### PASQUA, LUÍ, CABERNET SAUVIGNON (VENETO, ITALY)

€ 100,00 

Complex with black fruit, vanilla, almonds and spices. Silky smooth with well-integrated tannins.

### CHÂTEAU ROC DE CANDALE, SAINT-EMILION GRAND CRU (BORDEAUX, FRANCE)

€ 120,00 

Very deep ruby colour, aromas of ripe summer fruit, harmonious tannins and spicy cinnamon notes.

### Craggy Range, Gimblett Gravels Vineyard Syrah (Hawke's Bay, New Zealand)

€ 140,00 

Intense with impressions of plums and blackcurrants, fine acidity and soft tannins.

### Piedra Negra, Gran Malbec (Mendoza, Argentina)

€ 160,00 

Ruby coloured with lots of ripe summer fruit, perfectly structured with harmonious tannins and cinnamon.

# SPARKLING WINES

## CAFÉ DE PARIS - BLANC DE BLANCS BRUT (FRANCE)

€ 10,00  € 49,00 

Crisp with scents of apple, lime and toast, subtle mousse.

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## CHAMPAGNE CASTELNAU - BRUT RESERVE (FRANCE)

€ 22,00  € 130,00 

Champagne with enormous versatility, elegant and mouth-filling rollercoaster with a long aftertaste.

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## CHAMPAGNE CASTELNAU - HORS CATÉGORIE (FRANCE)

€ 260,00 

Notes of ripe peach, vanilla and toasted bread combined with the most refined mousse imaginable.

# ROSÉ WINES

## GUILLAUME, GRENACHE ROSÉ (LANGUEDOC-ROUSSILLON, FRANCE)

€ 8,25  € 39,95 

A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish.

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## FIGUIÈRES, PREMIÈRE ROSÉ BIO (CÔTES DE PROVENCE, FRANCE)

€ 85,00 

Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour.

# TREASURE WINES

In the 'treasure' list you will find the finest selection of the best vineyards. With a very wide choice, there is always a hidden treasure for you. Our associates are at your service for the best wine and food suggestions.

## WHITE WINES

### CHATEAU MARIS, BRAMA (LANGUEDOC-ROUSSILLON, FRANCE)

€ 185,00 

Fresh bouquet with impressions of tropical fruit, honeysuckle, lemon peel and almonds. Tangy palate with elegant structure.

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### M. CHAPOUTIER, CONDRIEU "INVITARE" (RHÔNE, FRANCE)

€ 215,00 

Deep gold in colour with green reflexes, exotic fruit and acacia flowers and a smoky touch, full and balanced with grand elegance.

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### CLÉMENTIN DE PAPE CLÉMENT BLANC (BORDEAUX, FRANCE)

€ 365,00 

Elegant, satiny and seamless, with bright acids, attractive purity of fruit and a long, aromatic finish.

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### EDOUARD DELAUNAY, MEURSAULT (BOURGOGNE, FRANCE)

€ 425,00 

Inviting bouquet of stone fruits, citrus and freshly baked bread.

## RED WINES

### LENOTTI, AMARONE DELLA VALPOLICELLA DOCG CLASSICO (VENETO, ITALY)

€ 165,00 

Dry and velvety, scents of vanilla, toast and wood. Powerful and full-bodied, nicely rounded.

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### M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE "LA BERNARDINE" ROUGE (RHÔNE, FRANCE)

€ 185,00 

Both complex and subtle; blackcurrants and plums with roasted coffee and cinnamon, cherries and morels, ripe tannins.

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### VIBERTI, BAROLO BUON PADRE (PIEMONTE, ITALY)

€ 215,00 

Aromas of plums, pine needles, brushwood and also mushrooms. Refined and complex with nice acidity and soft tannins.

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### CHÂTEAU TALBOT ROUGE, SAINT-JULIEN 4E GRAND CRU CLASSÉ (BORDEAUX, FRANCE)

€ 405,00 

Elegant and soft with lovely, silky tannins and a long, ripe fruit and berry aftertaste.

# ALCOHOLIC BEVERAGES

## DRAUGHT BEERS

|               | 0,25L | 0,50L |
|---------------|-------|-------|
| Heineken      | 6.95  | 11.45 |
| Seasonal beer | 7.95  | 12.75 |

## BOTTLED BEERS

|   |      |
|---|------|
| Heineken Malt 0,0%                            | 6.00 |
| Amstel Radler 2,0%                            | 6.50 |
| Lowlander White Ale 5%                        | 9.50 |
| Duvel   | 9.50 |
| Brand IPA 7%                                  | 9.50 |
| Brewery 'T IJ - Zatte / Brewery 'T IJ - Natte | 9.50 |
| La Chouffe 8%                                 | 9.50 |
| Gouden Brood Beer                             | 8.00 |

**APERITIFS / DIGESTIFS** starting from  
Sherry, Martini, Pernod, Campari, Baileys,  
Amaretto, grand Marnier, Tia Maria

6.00

**JENEVER** starting from  
Young Jenever, Old Jenever, Corenwyn

6.00

**GIN** starting from  
Beefeater, Bobby's, Hendriks Monkey 47, Plymouth

9.00

**VODKA** starting from  
Absolut Vodka, Wyborowa, Ketel One, Grey Goose

8.00

**RUM** starting from  
Captain Morgan White, Black & Spices

8.00

**WHISKEY** starting from  
Talisker, Oban, Glenlivet Founders Reserve,  
Chivas Regal, Jameson, JW Black Label, Bulleit

9.50

## COCKTAILS starting from

18.00

### OLD FASHIONED

Bulleit Bourbon, Angostura bitters, Cane sugar, Orange

### RUSTY CAIPIRINHA

Drambuie, Lime, Sugar

### SINGAPORE SLING

Plymouth Gin, Dom Benedictine, Cointreau, Pineapple juice

### PASSION FRUIT MARTINI

Absolut Vodka, Passoa, Passion fruit & Vanilla syrup

### MAI TAI

Captain Morgan White Rum, Dark Rum, Orgeat syrup, Lime juice

### LONG ISLAND ICED TEA

Plymouth Gin, Olmeca Tequila, Cointreau, Wyborowa Vodka, Captain Morgan White Rum, Lemon Juice, Pepsi

### BLOODY MARY

Absolut Vodka, Tomato juice, Tabasco, Salt & Pepper, Worcestershire

### GIN NEGRONI

Plymouth Gin, Campari, Sweet Vermouth

### GREY GOOSE VODKA MARTINI

Grey Goose Vodka, Noilly Prat Vermouth, Lemon twist

### GIN MARTINI

Plymouth Gin, Olives

### MANHATTAN

Maker's Mark Whiskey, Sweet Vermouth, Bitters

### STRAWBERRY MOJITO

Captain Morgan White Rum, Fresh mint, Lime, Sugar, Soda water

Looking for something special? Please ask one of our associates for advice

# BEVERAGES

## HOT BEVERAGES

|                             |      |
|-----------------------------|------|
| Lungo                       | 5.65 |
| Americano                   | 5.65 |
| Ristretto                   | 5.65 |
| Espresso                    | 5.65 |
| Espresso Doppio             | 6.50 |
| Espresso Macchiato          | 6.10 |
| Cappuccino                  | 6.25 |
| Latte Macchiato             | 6.65 |
| Decaffeinated starting from | 5.65 |
| Tea                         | 5.25 |
| Fresh Mint or Ginger Tea    | 6.10 |
| Hot Chocolate               | 5.85 |

**JUICES** starting from 5.95

## SOFTDRINKS

|                    |      |
|--------------------|------|
| Pepsi Cola Regular | 5.95 |
| Pepsi Cola Max     | 5.95 |
| Ice Tea Sparkling  | 5.95 |
| Ice Tea Green      | 5.95 |
| 7-up               | 5.95 |
| Sisi Orange        | 5.95 |
| Rivella            | 5.95 |
| Tonic              | 5.95 |
| Bitter Lemon       | 5.95 |
| Ginger Ale         | 5.95 |
| Cassis             | 5.95 |

## MINERAL WATER

|                        |       |       |
|------------------------|-------|-------|
|                        | 0,25L | 1,00L |
| Spa Sparkling or Still | 5.75  | 10.25 |

