

Welcome @ THE GATE

Schiphol's gathering place right
in the heart of the Sheraton
Amsterdam Airport Hotel.

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

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. **Kindly note; for food safety reasons, all our burgers are cooked well done***

STARTERS

CAESAR SALAD 20.00

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

CHICKEN SALAD 24.00

Chicken filet - Little Gem - Egg - Leccino olives - Garlic croutons -
Anchovies - Grana Padano crisp

SALMON SALAD 26.00

Smoked salmon - Little Gem - Egg - Leccino olives - Garlic croutons -
Anchovies - Grana Padano crisp

BURRATA SALAD 22.00

Creamy burrata - Tomato foam - Microgreens - Sourdough crisp -
Heirloom tomatoes

BEEF CARPACCIO 22.00

Herb salad - Parmesan flakes - Truffle mayonnaise - Smoked almonds

SMOKED SALMON 23.00

Green asparagus - Micro herbs - Herb mayonnaise - Croutons - Vinaigrette

SOUP OF THE DAY 15.00

Chef's daily changing soup of the day

SANDWICHES

CLUB SANDWICH 26.00

Smoked chicken breast - Bacon - Egg - Lettuce - Tomato -
Herb mayonnaise - Dutch fries from "Friethoes"

CLUB FISH 28.00

Smoked salmon - Egg - Lettuce - Tomato -
Herb mayonnaise - Dutch fries from "Friethoes"

PATA NEGRA SANDWICH 26.00

Joselito Iberico Gran Reserva - Cristallino baguette - Roasted garlic -
Sweet cherry tomatoes - Dutch fries from "Friethoes"

SOUL CLASSICS

THE GREAT GATE BURGER 28.00 | 32.00

Choice between a 180g single burger or a 360g double burger -
Sesame Brioche bun - Herb mayonnaise - Red onion -
Cucumber - Tomato - Pickles - Little Gem lettuce -
Old Amsterdam cheese - Dutch fries from "Friethoes"

VEGGIE GATE BURGER 28.00 | 32.00

Choice between single or double artichoke burger -
Plant-based bun - Tomato salsa - Little Gem lettuce -
Leccino olives - Dutch fries from "Friethoes"

FISH & CHIPS 28.00

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

PONZU FISH & CHIPS 28.00

Haddock marinated in lime ponzu - Ginger - Lime mayonnaise -
Dutch fries from "Friethoes" seasoned with furikake & garlic sesame

ATRIUM MAINS

FLAT IRON STEAK 250 G | 8.5 OZ 44.00

Seasonal locally sourced vegetables - Garlic mashed potatoes -
Microgreens - Peppercorn sauce

SALMON FILET 180 G | 6.5 OZ 35.00

Seasonal locally sourced vegetables - Garlic mashed potatoes -
Microgreens - Lemon beurre blanc

TRUFFLE PASTA 24.50

Penne pasta - Forest mushrooms - Grilled eggplant - Grana Padano - Chives

CHICKEN SKEWER 28.00

Seasonal locally sourced vegetables - Potato mousseline -
Microgreens - Chimichurri sauce

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BAR BITES

CRISPY CHICKEN TENDERS 18.00

Smoky BBQ sauce

KELLENAERS VEAL "BITTERBALLEN" 15.00

Bitterballs filled with veal ragout - "Limburgse" mustard

DESSERTS

HOME MADE APPLE PIE 15.00

Vanilla ice cream - Whipped cream

CHEESE CAKE 15.00

Raspberry coulis - Seasonal fruit

STRAWBERRY PARFAIT 15.00

Strawberry & asparagus compote -
Strawberry crunch - Atsina cress

FRESH FRUIT SALAD 16.00

Assortment of fresh seasonal fruit

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

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
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