

Welcome @ THE GATE

The Gate Restaurant & Bar is the social hub of the hotel, equally suited for a quick coffee, a working lunch, a relaxed dinner, or a late-night drink.

The restaurant's menu is designed for every occasion, featuring a variety of international dishes alongside Sheraton classics, catering to the tastes of our global travelers.

The beverage menu celebrates timeless cocktails complemented by a curated selection of beers, wines, and spirits.

THEGATE

SOUPS

AVAILABLE FROM 11:30 TILL 22:00

TOMATO SOUP 15.00

Roasted tomatoes from the "Josper" grill - Basil oil

SOUP OF THE DAY 15.00

Chef's daily changing soup of the day

STARTERS

AVAILABLE FROM 11:30 TILL 22:00

CAESAR SALAD 20.00

Little gem salad - Caesar dressing - Parmesan - Leccino olives -
Soft boiled egg - Marinated anchovies - Sourdough croutons - Parmesan crisp
Add: Grilled chicken thigh +4.00

BURRATA SALAD 22.00

Creamy burrata - Heirloom tomatoes - Sourdough crouton -
Basil - Scirinda Sicilian olive oil

VEAL CHEEK TERRINE 22.00

Braised veal cheek terrine - Bonito cream - Mojama tuna - Sweet & Sour veggies

RED BEETROOT TARTARE 22.00

Granny Smith compote - Balsamic & truffle crumble - Beetroot crisp -
Aceto balsamico

BEEF CARPACCIO 23.00

Herb salad - Grana Padano - Truffle cream - Smoked almonds -
Balsamic onions - Micro herbs

SMOKED DUCK BREAST 22.00

Sea buckthorn berry gel - Orange chips - Roasted hazelnuts -
Arugula - Apple vinaigrette

DUTCH SMOKED SALMON 26.00

Grilled asparagus - Leek mayonnaise - Sourdough crouton -
Lemon & herb vinaigrette - Mirco herbs



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***

MAINS A LA CARTE

AVAILABLE FROM 11:30 TILL 22:00

RAVIOLI CÈPES 28.00



Sauteed forest mushrooms - Truffle butter sauce - Grana Padano - Leek oil

ROASTED CAULIFLOWER STEAK 29.00



Dukkah - Madras curry cream - Romanesco - Pomegranate

PANFRIED SEABASS 32.00

Risotto nero - Green peas - Sautéed spinach - Puffed rice

FLAT IRON STEAK 250 G | 8.5 OZ 49.00

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

CHICKEN SATE AYAM 29.00

Yellow rice - Chef's signature "No-Peanut" sauce - Crispy onion - Garlic - Atjar

SOUL CLASSICS

AVAILABLE FROM 11:30 TILL 22:00

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"

FISH & CHIPS 28.00

Haddock - Mixed green salad - Tartare sauce - Lemon - Dutch fries from "Friethoes"



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BAR BITES

AVAILABLE FROM 11:30 TILL 22:30

WAGYU CROQUETTES 18.00

Truffle mayonnaise

GYOZA 16.00

Fried chili & garlic soy sauce

CRISPY CHICKEN TENDERS 16.00

Smoky BBQ sauce

DESSERTS

AVAILABLE FROM 11:30 TILL 22:00

HOME MADE APPLE PIE 15.00

Granny Smith cremeux - Vanilla sauce - Apple chips

OREO BROWNIE 15.00

Raspberry cremeux - Salty caramel sauce

CHERRY BAVAROISE 15.00

Chocolate meringue - Bergamot gel - Tuille leaves

VANILLA PARFAIT 15.00

Pasion fruit gel - Pistachio flakes

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%	6.50
Gouden Brood Beer	8.00
Lowlander White Ale 5%	9.50
Brouwerij 't IJ - Zatte	9.50
Duvel 8.5%	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

Texels Jutters Bock 7.95 / 12.75

As the blustery autumn season arrives on Texel, this distinctive specialty beer offers a welcome moment of calm. Texels Jutters Bock has a deep red color and a characteristic caramel flavor, created by the brewers' use of roasted barley malt. The special hop varieties add a pleasant hint of bitterness to the finish.

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

		
Guillaume - Chardonnay (France)	8.50	40.00
Arbos - Pinot Grigio - Organic (Italy)	9.00	45.00
Lenotti Colle dei Tigli - Garganega/Cortese (Italy)	9.00	45.00
Aimé Boucher - La Bottière - Touraine Sauvignon blanc (France)	11.00	55.00
M. Chapoutier - Belleruche - Blanc (France)	11.00	55.00
Madam Wisdom - Chardonnay (USA)		55.00
M. Chapoutier - Domaine des Granges de Mirabel - Viognier (France)		75.00
Craggy Range Te Muna - Sauvignon Blanc (New Zealand)		95.00
Aimé Boucher - La Bottière - Pouilly-Fumé (France)		105.00
Edouard Delaunay - Septembre Bourgogne Blanc (France)		115.00
Viberti - Colli Tortonesi - Timorasso (Italy)		130.00

RED WINES

		
Guillaume - Merlot (France)	8.50	40.00
Le Val - Heritage - Cabernet Sauvignon (France)	9.00	45.00
Couveys - Pinot Noir (France)	10.00	50.00
Cruz del Castillo - Rioja Tinto - Crianza (Spain)	13.00	65.00
Masseria Altemura - Sasseo - Primitivo (Italy)	15.00	75.00
Mister Wisdom - Cabernet Sauvignon (USA)		65.00
Piedra Negra - Malbec Reserve - Bio (Argentina)		75.00
Julio Bastos - Dona Maria Amantis - Reserva (Portugal)		85.00
Lomond - Rockpool Pinotage (South Africa)		110.00
Château Roc de Candale - Saint-Emilion Grand Cru (France)		120.00
Craggy Range - Gimblett Gravels Vineyard Syrah (New Zealand)		140.00

SPARKLING WINES

Café de Paris - Blanc de Blancs Brut (France)	 10.00	 50.00
Champagne Castelnau - Brut Reserve (France)	23.00	135.00
Champagne Castelnau - Brut Reserve 0.375L (France)		65.00
Champagne Castelnau - Hors Catégorie (France)		285.00

ROSE WINES

Guillaume - Grenache Rosé (France)	 8.50	 40.00
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

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.

Our treasure wines are limited specials – available while stocks last.

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.

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.

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.

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.

M. CHAPOUTIER, CHÂTEAUNEUF-DU-PAPE "LA

BERNARDINE" ROUGE (RHÔNE, FRANCE) € 185,00

Both complex and subtle; blackcurrants and plums with

stroasted coffee and cinnamon, cherries and morels, ripe tannins.

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.

CHÂTEAU TALBOT ROUGE, SAINT-JULIEN

4E GRAND CRU CLASSÉ

(BORDEAUX, FRANCE) € 400,00

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

and berry aftertaste.