



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 Jospier 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 - Taggiasca olives - Garlic croutons - Anchovies - Grana Padano crisp
Add chicken rouleaux from the "Josper" + 4.00

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

IRISH MOR - OYSTERS - 3 pieces - 24.00

Choice between - Classic way or Chef's way

Classic way - Mignonette sauce - Lemon

Chef's way - Cucumber vinaigrette - Shallot pearls

Wine pairing : Café de Paris - Blanc de Blancs Brut (France)

SEA BREAM CEVICHE 24.00

Peruvian root - Sea greens - Watercress gel - Coral tuille

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

EGGPLANT TARTARE 24.00

Roasted chickpea crème - Pomegranate caviar - Radish - Sweet and sour cucumber - Crouton

Wine pairing : Guillaume, Grenache Rosé (Languedoc-Roussillon, France)

JOSELITO HAM 24.00

Iberica Pata Negra - Sourdough bread - Tomato aioli - Silver onions marinated in balsamico

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



SOUPS

GREEN PEA SOUP 15.00

Summer vegetables - "Piment d'espelette" oil - Ravioli filled with lamb

TOMATO SOUP 15.00

Roasted tomatoes from the "Josper" grill - Rock Chives oil - Basil cress

SOUP OF THE DAY 15.00

Chef's daily changing soup of the day

VEGETARIAN DISHES

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MAINS FROM THE JOSPER GRILL

CREATE YOUR OWN GRILLED DISH

CORN-FED CHICKEN FROM "THE VELUWE" 180 G | 6.5 OZ 29.00

Farm-fresh local sourced chicken, delivering bold flavors to your plate

Wine pairing : Guillaume, Merlot (Languedoc-Roussillon, France)

SECRETO IBERICO STEAK 180 G | 6.5 OZ 38.00

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

Wine pairing : Cruz Del Castillio, Rioja Tinto, Crianza (Rioja, Spain)

FLAT IRON STEAK 250 G | 8.5 OZ 44.00

Flavorful and tender cut of beef, grilled to perfection

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

CREEK STONE ENTRECÔTE 250 G | 8.5 OZ 46.00

Award winning, rich in taste and luxurious texture

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

NORWEGIAN SALMON FILET 180 G | 6.5 OZ 35.00

Grilled in succulent tenderness, every bite bursting with the rich, buttery flavor of the sea

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

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

Spicy Caribbean Rub - Chili powder - Allspice - Thyme - Cinnamon -

Brown sugar - Onion powder - Cayenne - Black peppercorn

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

White peppercorn - Mustard seeds - Parsley - Bay leaf

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

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

Onion powder - Coffee - Cocoa powder

SAUCE

Traditional - Red Wine

Chanponzu - Beurre Blanc

Piment d'espelette - Pepper sauce

Gremolata - Green Herb sauce

SIDE DISHES

Dutch fries from "FrietHoes" 6.50

Garlic mashed potatoes 6.50

Little Gem salad with Green Herb sauce 6.50

Confit artichoke hearts 10.00

MAINS A LA CARTE

CAULIFLOWER STEAK 29.00

Roasted on the "Josper" grill - Ras el Hanout - Pearl couscous -

Semi-dried cherry tomato - Salted lemon and aragula pesto - Pappadum - Pomegranate

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

CARABINERO PRAWNS 34.00

Linguini - Bisque sauce - Asparagus - Green peas - Micro greens

Wine pairing : Aimé Boucher, La Bottière, Touraine Sauvignon Blanc (Loire, France)

BRAISED SHORT RIBS 34.00

Parsley Root crème - Pointed cabbage - Coleslaw - Fermented mustard seed - Herb crumble

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

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DESSERTS

CHOCOLATE NEMESIS 15.00

Dark chocolate crémeux - White chocolate crumble - Chocolate and hazelnut tuille - Salted caramel

“ESCOFFIER“ ORIGINAL DAME BLANCE 15.00

Almond Bergamot Ice Cream - White Peach Compote - White currants - Peach crème - Vanilla spongecake brioche - Almond crumble

LEMON PIE 15.00

Candied kumquat - Calamansi gel - Yuzu gel - Lemon crumble - Lemon cress

CHEESE PLATTER 19.00

Selection Dutch cheeses from “Kaasfort Amsterdam” - Honey ginger nuts - Raisinbread - Red grapes

SPECIALTY COFFEES

IRISH COFFEE 16.00

IPA Jameson Whiskey - Coffee

ITALIAN COFFEE 16.00

Amaretto Disaronno - Coffee

CARIBBEAN COFFEE 16.00

Captain Morgan Spiced Gold - Coffee

DUTCH ESPRESSO MARTINI 16.00

Bols Dutch Vodka - Baileys - Espresso

SINGLE MALT SELECTION

OBAN 14 YRS 12.00

Fruity notes of oranges, mandarins, pears and figs, a hint of sea salt and a peaty, smoky taste

GLENKINCHIE 10 YRS 12.00

Fresh and sour fruits like green apple and lemons. Nicely balanced with sweet notes like karamel, vanilla and a perfumed scent

GRAGGANMORE 12 YRS 12.00

Rich and dry with honey and toffee. Malty and rounded with slightly smoky notes

DALWHINNIE 15 YRS 12.00

Elegant, smooth and medium-bodied, with a light, fruity palate and a whiff of heather on the finish.

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 (SICILIË, 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 vanilla and smooth tannins.

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.

CHAMPAGNE CASTELNAU - BRUT RESERVE (FRANCE)

€ 22,00  € 130,00 

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

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.

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.

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 roasted 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)

€ 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

JENEVER

starting from
Young Jenever, Old Jenever, Corenwyn

GIN

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

VODKA

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

RUM

starting from
Captain Morgan White, Black & Spices

WHISKEY

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

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	5.25
Americano	5.25
Ristretto	5.25
Espresso	5.25
Espresso Doppio	6.10
Espresso Macchiato	6.10
Cappuccino	5.85
Latte Macchiato	6.25
Decaffeinated starting from	5.25
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