

de culinaire werkplaats

fresh, personal foods & goods

de culinaire werkplaats is a novel eating initiative & experience located opposite amsterdam's culture park westergasfabriek. it's a blend of a design studio, a workshop, a restaurant, a cooking studio, a bakery, a gallery, and some other 'secret' ingredients.

we create contemporary dishes, bites, delicatessen, new foods, and sometimes even new ways of eating. inspirational concepts, like 'black' or 'flowers', are guiding our creative perspective on foods and eating.

in short, we offer a fresh approach to what's happening on your plate and you are invited to shake up your culinary lifestyle.

what can you do at *de culinaire werkplaats*?

eat'in in an informal setting
or make use of our take away service;

shop'in and buy from our ready-to-eat collection,
'green' pastry or tailor-made specialty breads;

learn about contemporary cook'in by work'in;

or book'in our location for events that require an out of the box setting and/or eating experience, as brainstorming, product launches, weddings, press events.

looking forward to meeting you soon!!!

marjolein & eric
creators of fresh, personal foods & goods

de culinaire werkplaats

fannius scholtenstraat 6 hs & 10 hs, 1051 ex amsterdam
info@deculinairewerkplaats.nl

bookings & information

06 54 64 65 76

opening hours

monday, tuesday: by appointment
wednesday, thursday, friday: 17.00 - 22.00 hrs,
saturday, sunday: 12.00 - 22.00 hrs.

fresh colours

eat'in special

inspirational theme:
colours & interior.

de culinaire werkplaats
eat'in shop'in work'in

something to DRINK?

	glass	bottle
water	€ 1,50	€ 3,50
freshly squeezed juice:		
apple, orange	€ 2,50	
fresh vegetable juice:		
changing choice	€ 3,50	
tea, earl grey	€ 1,50	
herbal tea	€ 1,50	
tea of fresh mint	€ 1,50	
coffee, espresso	€ 1,50	
cappuccino, latte	€ 1,75	
decaffeinated coffee	€ 2,00	
wine:		
red, white, rosé	€ 3,50	€ 18,50
wine matching vegetables:		
red, white, rosé	€ 4,50	€ 23,50
prosecco	€ 4,00	€ 20,00
beer:		
gulpener dort or korenwolf		€ 2,50
beer:		
chateau neubourg		€ 3,25

besides taste and inspirational theme at least 2 of the following criteria provide for our choice of ingredients, products and suppliers: animal welfare, small-scale or organic farming, fairtrade, season, distance, and personal health.

fresh colours

source

coupe red curry
of red tomato & red onion
garnished with mini flatbreads

focus

savourish.green spinach-dill tartlet

radiant

savourish.orange minty carrot
orange stew

clear

sweetish.purple-blue 'soup' of blackberries

larky

sweetish.yellow a dark chocolate ball
filled with yellow beet & apple

€ 19,50 per person
(incl. fresh baked flatbread)

we make all our dishes, bites, delicatessen from 'scratch', also our bread, pasta and edible paper of fruits, herbs, and vegetables.