

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 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 emotion.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 10 hs, 1051 ex amsterdam
info@deculinairewerkplaats.nl- www.deculinairewerkplaats.nl

bookings & information

06 54 64 65 76

opening hours

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

Something
Savourish or Sweetish
snacks & bites

de culinaire werkplaats

eat'in

shop'in

work'in

something small & savourish...

bitterballen € 1.25 per piece
parsnip
carrot-rosemary
mushrooms
kale

bitterbal)*
apple-almond paste € 1.25 per piece
matching wine € 5.50 per glass

)* one of our bitterballen awarded the Westerlicht Award 2009

2 black spring rolls
white beans, fresh tomato-chutney € 9.50 per two

5 mini papadums
and varying toppings € 5.75 per five

savourish flat.bread
and pesto of black sesame, chutney
of tomatoes, humus of black beans,
chutney of onions € 10.50

extra piece
of housemade flat.bread € 2.50 per piece

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

Something small & sweetish...

bitterbal
apple-almond paste € 1.25 per piece
matching wine € 5.50 per glass

an honest bonbon
date, mango, chocolate & seeds € 1.00 per piece

2 for always together swans
éclair of apple & olive wrapped € 6.75 per two

'tarte tatin'
pear, green olive,
and jam of red onions € 4.50 per piece

sweetish parcel
a varying filling wrapped
in paper of black prunes € 3.75 per piece

sweetish flat.bread and
chutney of pineapple-figs,
jam of red onions, and compote of
apple-black olive € 10.50

extra piece
of housemade flat.bread € 2.50 per piece

all dishes & bites are housemade from 'scratch'
also the paper of black prunes.

something to drink?

	glass	bottle
water	€ 1.50	€ 3.50
freshly squeezed juice		
apple, orange	€ 2.50	
freshly squeezed vegetables:		
variable selection	€ 3.50	
tea		
earl grey, bergamot oil	€ 1.75	
herbal tea	€ 1.75	
flower mix, dutch heroes,		
fresh mix, fennel, ginger, etc.		
tea of fresh mint	€ 1.75	
coffee, espresso	€ 1.75	
cappuccino, latte	€ 1.95	
decaffeinated coffee	€ 2.00	

vegetables and fruits organic, dutch fair trade or small-scale farming **tea** organic and/or fair trade. **coffee red beans** organic and fair trade.

Something alcoholic?

	glass	bottle
just wine		
red, white, rosé,	€ 3.50	€ 17.50
posh wine		
red, white	€ 5.50	€ 27.50
super posh wine		
red, white	€ 7.50	€ 37.50
our wine selection varies per menu & eat'in special.		
prosecco		€ 20.00
beer		
gulpener dort or korenwolf		€ 2.50
beer		
chateau neubourg		€ 3.25

wine and prosecco varying selection, organic, fair trade or small-scale farming. **bee:** gulpener; beer with a good story..