

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.

pure love

inspirational theme

the week of love

february 12-19, 2010

de culinaire werkplaats

eat'in

shop'in

work'in

pure love.

a sexy cocktail

red fruit with or without alcohol

€ 4.50 per person

we make all our dishes from 'scratch'.

naast smaak en inspiratiebron bepalen ten minste 2 van de volgende criteria onze keuze voor ingrediënten, producten of leveranciers: diervriendelijk, kleinschalige of biologische teelt, fairtrade, seizoen, afstand, en persoonlijke gezondheid

the dishes.

an emotionbun

light my fire

coupe spicy foam of sundried red tomatoes

a soup in love

romesco soup with ribbon pasta

fair sharing

injera with 2 warming red spreads

'for ever yours' swan

éclair with filling of red apples & black olive

a sweet kiss

bonbon of dried strawberries lemon and pure chocolate

€ ??,?? per person

decide at the end what a fair price is for our pure love eat'inspiration

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	

water earth, water with a make a
difference story 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 chateau neubourg		€ 3.25

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