

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.

eat in.special

may 8-9, 2010

Say it With flowers!

inspiration
mothersday 2010

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

high T/brunch/diner **say it with
flowers**

a **flower cocktail**

€ 4.50 per glass

an **aperitive of roses**

non alcoholic
vinegar, honey,
rose petals

€ 4.50 per glass

all dishes are housemade from scratch.

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.

the dishes.

a **float bowl**

bubbles, **rose** petals & raspberries

a **garland**

of **artichoke** hearts, pasta & **flower**
petals

a **bouquet**

violets in tempura on a spring salad

spring hearts

black peper & almonds

a **fragant flower**

of strawberries & chocolate

€ ??.?? per person

you decide yourself what a fair price is
for this eat'in experience

reservations required

something to drink?

	glass	bottle
h2o	€ 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 that makes a difference
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. **bee**:
gulpener; beer with a good story . . .