

de culinaire werkplaats

fresh & personal eat'in

de culinaire werkplaats is a novel **eating venue**
located opposite amsterdam's culture park westergasfabriek.

it's a **blend** of a design studio for contemporary eat'in,
a restaurant, a cooking studio, a gallery, and some other secret
ingredients.

we create contemporary **eat'inspirations**, 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;

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 eat'inspirations

de culinaire werkplaats

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

reservations required, to avoid disappointments

06 54 64 65 76

opening hours

wednesday, thursday: 17.00 - 22.00 hrs,
friday, saturday, sunday: 12.00 - 22.00 hrs.

outside opening hours: only open by appointment for at least 10 person.

from mouth watering to waterbombs

august 2010

inspirational theme
water

de culinaire werkplaats

eat'in

shop'in

work'in

from mouth watering to Waterbombs

• **sneak preview.**

with regular changing toppings

cocktail 'eau de vie'

peach

€ 4,50 per glass

tears of cleopatra

non alcoholic apéritif

wine vinegar, must, honey, and herbs

€ 4,50 per glass

the dishes.

coupe waterworks

savourish melon

waterbomb

tomatoe, watercress

water ballet

green.T, summer vegetables in puff pastry

water lily

sweetish black rice, paper of summerfruit

water ice

raspberries

we make all dishes, bites & delicatessen
from 'scratch' in house also the paper of summerfruit.

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.

€ ??,??

decide afterwards for yourself what a fair price is for
this 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 that makes a difference or
amsterdam tap water 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.