

de culinaire werkplaats

fresh eat'inspirations

• blend

both design studio and restaurant for contemporary food & eating concepts at the intersection of food, eating & art

we create contemporary **eat'inspirations**, dishes, bites, delicatessen, new foods and sometimes even new ways of eating,

specialized in

a fresh approach on vegetables, fruits and specialty grains, pastry & bread

inspirational concepts

like black, emotions or memories, guide 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

•Warded

best benelux vegetable restaurant 2011 and the golden tray 2010 for fairtrade@work by max havelaar

at *de culinaire werkplaats* you can

eat'in in an informal setting; **shop'in** for some delicatessen with a twist from our ready-to-eat collections; **book'in** our location for events that require an out of the box setting and/or eating experience, invite us to make you an adventurous **cater'in** or let us create a food or eating concept **in commission**

marjolein wintjes & eric meuring
creators of eat'inspirations

de culinaire werkplaats

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reservations required, to avoid disappointments

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open in january 2012: jan 20, 21, 25,26, 27, and 28, 2012

opening hours fri, wed, thu: 17.00 - 22.00 hrs, sat: 12.00 - 22.00 hrs

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration
the naturalists.

january 20, 21, 25, 26, 27, 28, 2012
especially for amsterdam fashion week
downtown

inspirational concept
food = fashion + global trends

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eatinspiration **the** **naturalists.**

cocktail **transparency**

prosecco + ???

€ 4,50 per glass

aperitif **forest**

non alcoholic: drink vinegar, herbs and chestnuts

€ 4,50 per glass

we make all the dishes from scratch. also the vegetable
and fruitpaper.

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**, **direct trade**,
season, **distance**, and **personal health**.

a **sneak preview.**
housemade flatbread and a topping

the dishes.

neo romanticism

jerusalem artichoke, mushrooms, sauce
+ smoke

nesting

3 kinds of cabbage, spring onion, beans
+ scent

down to earth

parsnip, beet root, shallot, salsify, cauliflower
+ salty crust

new landscapes

white beet root, hazelnut, egg white, sugar

ethnic chic

dark chocolate, white beans, sweet potato, honey

the pricetag.

decide afterwards for yourself what a fair price is for
the eat.inspiration

something to drink?

	glass
non alcoholic apéritif	€ 4.50
every month another taste	
water	
amsterdam tap water	from the house
freshly squeezed juice	
apple, orange	€ 2.50
freshly squeezed vegetables:	
variable selection	€ 3.50
tea	
earl grey, bergamot oil	€ 1.95
herbal tea	€ 1.95
flower mix, dutch heroes, fresh mix, fennel, ginger, etc.	
tea of fresh mint	€ 1.95
coffee, espresso	€ 1.95
cappuccino, latte	€ 2.10
decaffeinated coffee	€ 2.00

water amsterdam tap water
vegetables and fruits organic, dutch fair trade
or small-scale farming tea organic and/or
fairtrade. coffee red beans organic and fair
trade.

Something alcoholic?

	glass	bottle
cocktail		
varies per eat.inspiration	€ 4.50	
special wine selection <i>the naturalists.</i>		
savourish 1 + 2 + 3	€ 5.50 per glass	
sweetish 1 + 2	€ 7.50 per glass	
wine		
red, white, rosé	€ 3.95	€ 19.50
posh wine		
red, white	€ 5.75	€ 28.50
super posh wine		
red, white	€ 7.75	€ 38.50
prosecco		€ 24.50
beer chateau neubourg		€ 3.50
cognac isard vsop	€ 4.50	
calvados chateau du breuil vsop	€ 4.50	

wine and prosecco varying selection, organic,
or vin naturel beer: gulpener; beer with a good
story.