

de culinaire werkplaats

food concepts. food narratives. fresh eat'inspirations.

design studio + eat'in

for contemporary food & eating concepts, food narratives, and
eat'inspirations

inspirational concepts

like black, water, landscapes & architecture guide our creative
perspective on foods and eating

specialized in

a fresh approach on vegetables, fruits and specialty grains

in short,

we offer a **fresh approach** to what's happening on your plate
and you are invited to shake up your culinary lifestyle

awarded

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

you can

commission us to create a food or eating concept,

invite us to design an adventurous **cater'in**

or **book'in** our location for events that require an out of the box
setting and/or eating experience, **eat'in** in an informal setting; or

shop'in for some delicatessen with a twist from our ready-to-eat
limited edition

marjolein wintjes & eric meursing
food conceptualists &
creators of eat'inspirations

de culinaire werkplaats

fannius scholtenstraat 10 hs

nl 1051 ex amsterdam

info@deculinairewerkplaats.nl

www.deculinairewerkplaats.nl

twitter.com/eatinspirations

facebook.com/deculinairewerkplaats.nl

reservations required, to avoid disappointments

+ 31(0)6 54 64 65 76

opening hours

fri + sat : 18.30 – 23.00 hrs

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration

IN SEARCH OF EXCELLENCE

**experience a selection of
old & contemporary dutch masters
in 5 dishes**

november 21, 2014 - january 24, 2015

de culinaire werkplaats

COCKTAIL ZEN MASTER

prosecco + ???

€ 4,75 per glass

APERITIF MASTER OF SEDUCTION (NON ALCOHOLIC)

drink vinegar, spices and roses

€ 4,50 per glass

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.

eat.inspiration

IN SEARCH OF EXCELLENCE

experience a selection of
old & contemporary dutch masters

A SNEAK PREVIEW.

housemade flatbread + topping

THE DISHES.

AAGE M.

sesame paste, tapioca cracker,
seasonal vegetables, pearl barley

REMBRANDT

leek, onion, crème fraiche, garlic, ash

REM KOOLHAAS

granola, bamboo, water chesnut, rice,
mushrooms, 5 spices

IRIS VAN HERPEN

pear

MARCEL WANDERS

apple, raisins, beetroot, chocolate,
spices, gold

THE PRICETAG.

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

SOMETHING TO DRINK?

	glass
non alcoholic apéritif	
colour.lab	€ 4,75
drink vinegar	€ 4,50
water	
amsterdam tap water	on the house
freshly squeezed juice	
apple, orange	€ 2.50
freshly squeezed vegetables:	
variable selection	€ 3.50
tea	
earl grey with bergamot oil	€ 1.95
green tea	€ 1.95
herbal tea	€ 1.95
flower mix, verveine, rooibos, kamille, peppermint, hibiscus, rozenbottel, etc.	
tea of fresh mint	€ 1.95
coffee, espresso	€ 2.00
cappuccino, latte	€ 2.20
decaffeinated coffee	€ 2.10

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

SOMETHING ALCOHOLIC?

	glass	bottle
cocktail		
varies per eat.inspiration	€ 4.75	
budget wine		
red, white	€ 3.00	€ 15.00
house wine		
red, white, rosé	€ 3.95	€ 19.75
posh wine		
red, white	€ 5.95	€ 28.75
super posh wine		
red, white	€ 7.95	€ 38.75
über posh wine		
red, white	n.a.	€ 58.75
dessert wine	€ 7.95	
prosecco	n.a.	€ 24.50
beer chateau neubourg		€ 3.50
cognac isard vsop	€ 5,25	
calvados chateau du breuil vsop	€ 5,25	
whiskey johnnie walker double black	€ 5,25	
whiskey jack daniels	€ 5,25	

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