

## 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

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www.deculinairewerkplaats.nl

twitter.com/eatinspirations

facebook.com/deculinairewerkplaats.nl

instagram.com/deculinairewerkplaats

**reservations required, to avoid disappointments**

**+ 31(0)6 54 64 65 76**

**opening hours restaurant from april 2017**

open on thu-fri-sat: 7 pm - 11 pm + sun : 1 pm - 10 pm

**outside opening hours**

only open by appointment for at least 15 persons

## eat.inspiration DUTCH MASTERS

**experience**

**a regularly changing selection of dutch masters  
in 5 courses**

June 29 - August 27, 2017

**studio**

de culinaire werkplaats

**eat.inspiration** DUTCH  
MASTERS

experience  
a regularly changing selection of dutch masters  
in 5 courses

COCKTAIL

DAAN ROOSNGAARDE

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC

VIKTOR & ROLF

€ 4,75 per glass

SNEAK PREVIEW.

homemade flatbread + topping

THE DISHES.

COPY CAT

seasonable vegetables, silverskin onion, tomato,  
spices

BLOOD, SWEAT & TEARS

black rice, pak choi, bean sprouts, beer

MATERIALS & TECHNOLOGY

purple potato, black peas, gold

WHERE THERE IS SMOKE

stroopwafel, speculoos, strawberry,  
beetroot

STRUGGLE

dark chocolate, almond, cherry, thyme

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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.

THE PRICE TAG.

€ 45,00 euro per person

## SOMETHING NON ALCOHOLIC?

	glass
<b>non alcoholic cocktail/aperitif</b>	
cocktail <i>viktor &amp; rolf</i>	€ 4.75
drink vinegar	€ 4.50
<b>water</b>	
amsterdam tap water	on the house
<b>freshly squeezed juice</b>	
apple, orange	€ 2.50
<b>freshly squeezed vegetables:</b>	
variable selection	€ 3.50
<b>tea</b>	
earl grey with bergamot oil	€ 1.95
green tea	€ 1.95
<b>herbal tea</b>	€ 1.95
flower mix, verveine, rooibos, camomile, peppermint, hibiscus, rose hip, etc.	
tea of fresh mint	€ 1.95
<b>coffee, espresso</b>	€ 2.00
cappuccino, latte	€ 2.20

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
<b>cocktail</b>		
cocktail daan roosengarde (prosecco + ???)	€ 4.75	
<b>house wine</b>		
red, white, rosé	€ 3.95	€ 19.75
<b>posh wine</b>		
red, white	€ 5.95	€ 28.75
<b>super posh wine</b>		
red, white	€ 7.95	€ 38.75
<b>über posh wine</b>		
red, white	n.a.	€ 58.75
<b>dessert wine</b>	€ 8.95	
<b>prosecco</b>	n.a.	€ 24.50
<b>beer chateau neubourg</b>		€ 3.50
<b>cognac isard vsop</b>	€ 5,25	
<b>calvados chateau du breuil vsop</b>	€ 5,25	
<b>whiskey johnnie walker double black</b>	€ 5,25	
<b>whiskey jack daniels</b>	€ 5,25	

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