

de culinaire werkplaats

food concepts. food narratives. fresh eat'inspirations.

design studio

for contemporary food concepts and eating experiences

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 concept, invite us to design an adventurous **catering or food installation** or **book** our **venue or art space** for events that require an out of the box setting and/or for an eating experience, **join** us for a **theme based eating experience** in an informal and experimental setting; or **shop** for some delicatessen with a twist from our ready-to-eat limited edition

marjolein wintjes & eric meursing
food conceptualists

de culinaire werkplaats

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facebook.com/deculinairewerkplaats.nl
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twitter.com/eatinspirations

reservations required, to avoid disappointments

+ 31(0)6 54 64 65 76

opening hours restaurant

open on thu-fri-sat: 6 pm – 11 pm + sun : 1 pm – 10 pm from april 2017

outside opening hours

only open by appointment for at least 15 persons

SOMETHING TO DRINK?

studio

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SOMETHING NON ALCOHOLIC?

	glass
non alcoholic cocktail/aperitif	
cocktail <i>theme of the month</i>	€ 4.95
drink vinegar	€ 4.50
water	
amsterdam tap water	on the house
freshly squeezed juice	
apple, orange	€ 2.95
freshly squeezed vegetables:	
variable selection	€ 3.95
tea	
earl grey with bergamot oil	€ 2.25
green tea	€ 2.25
herbal tea	€ 2.25
flower mix, verveine, rooibos, camomile, peppermint, hibiscus, rose hip, etc.	
tea of fresh mint	€ 2.25
coffee, espresso	€ 2.50
cappuccino, latte	€ 2.95

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		
cocktail <i>theme of the month</i> (prosecco + ???)	€ 4.95	
house wine		
red, white, rosé	€ 3.95	€ 19.95
posh wine		
red, white	€ 5.95	€ 29.95
super posh wine		
red, white	€ 7.95	€ 39.95
über posh wine		
red, white	n.a.	€ 59.95
dessert wine	€ 8.95	
prosecco	n.a.	€ 24.95
beer chateau neubourg		€ 3.50
cognac isard vsop	€ 5,50	
calvados chateau du breuil vsop	€ 5,50	
whiskey johnnie walker double black	€ 5,50	
whiskey jack daniels	€ 5,50	

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

no alcohol under 18