

## 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

# Wear Or Where to eat ...

global fashion meets local food  
juli 2010

**inspirational theme**  
food = fashion, little black dress

de culinaire werkplaats  
eat'in      shop'in      work'in

# Wear Or Where to eat ...

a sneak preview  
with regular changing toppings

the dishes.

**coupe make-up**

3 fresh colours and black potato chips to dip

**dressed to impress**

local summer salad with violets  
dressed in black papadums

**a black cocktail**

alcoholic or non alcoholic  
€ 4,50 per cocktail

**green, the new black**

seasonal vegs in a black egg roll with fresh herbs

**black dress, red coat**

marinated black fruit in strawberry paper

**black & white**

honey shallots with a black chocolate hat

€ ??,??

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

-----  
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 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  
story 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.