

# 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

## •awarded

best benelux vegetable restaurant 2011 and the golden tray 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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nl 1051 ex amsterdam  
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www.deculinairewerkplaats.nl  
twitter.com/eatinspirations

reservations required, to avoid disappointments

**+ 31(0)6 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 for at least 10 personsuitsluitend open op afspraak voor groepen vanaf 10 personen

# eat.inspiration natural matters

taste colors & textures of 2012 and beyond ...

an eating special + exhibition  
especially for downtown amsterdam fashion week  
jan 22-30, 2011

inspirational concept  
food=fashion, global trends

by

de culinaire werkplaats

# eatinspiration **Natural Matters**

cocktail **the new black**

€ 4,50 per glass

**earth** a non alcoholic apéritive

€ 4,50 per glass

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we make all dishes, bites & delicatessen  
from 'scratch' in house.

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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.

a **sneak preview.**

housemade flatbread with **topping**

**the dishes.**

**roots**

airy beetroots & chips of black potato

**primitive raw**

pancake, mushrooms, and braised jerusalem artichoke

**social spots**

mash of various seasonal vegetables

**transparancy**

warm soup of apple & champagne cubes

**essence**

strawberry mousse & strawberry 'paper'

**the pricetag.**

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

## something to drink?

	glass	bottle
water		
bottled	€ 1.50	€ 3.50
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	

## 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		€ 22.50
beer		
chateau neubourg		€ 3.25

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

wine and prosecco varying selection, organic,  
fair trade or small-scale farming. beer:  
gulpener; beer with a good story.