

# 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

## •Warded

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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www.deculinairewerkplaats.nl  
twitter.com/eatinspirations

reservations required, to avoid disappointments

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## opening hours

wed-thur-fri: 17.00 - 22.00 hrs, sat: 12.00 - 22.00 hrs

## outside opening hours

only open by appointment for at least 15 persons

eat.inspiration **eat.**  
**patterns**

from july 8, 2011

inspirational concept  
food = fashion

de culinaire werkplaats

# eatinspiration eat. patterns

cocktail **voile**  
€ 4,50 per glass

a non alcoholic aperitif **fashionable**  
€ 4,50 per glass

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we make all the dishes from scratch. Also the vegetable  
and fruitpaper.

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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 and a topping

## the dishes.

**colour blocking**  
marinated shallots, fresh herbs, airy sheep's cheese

**polka dots**  
black quinoa, black lentils on a green background

**knitting pattern**  
black potatoes, seasonal vegetables, fresh herbs

**pattern paper**  
rhubarb, venere rice, dark chocolate

**brabants bont (dutch plaid pattern)**  
lavender waffle, red berries, sabayon

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

## something to drink?

	glass
<b>non alcoholic apéritif</b>	€ 4.50
every month another taste	
<b>water</b>	
amsterdam tap water	from 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, bergamot oil	€ 1.95
<b>herbal tea</b>	€ 1.95
flower mix, dutch heroes, fresh mix, fennel, ginger, etc.	
<b>tea of fresh mint</b>	€ 1.95
<b>coffee, espresso</b>	€ 1.95
<b>cappuccino, latte</b>	€ 2.10
<b>decaffeinated coffee</b>	€ 2.00

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

## Something alcoholic?

	glass	bottle
<b>wine</b>		
red, white, rosé	€ 3.95	€ 19.50
<b>posh wine</b>		
red, white	€ 5.75	€ 28.50
<b>super posh wine</b>		
red, white	€ 7.75	€ 38.50
our wine selection varies regularly.		
<b>prosecco</b>		€ 22.50
<b>dessert wine</b>	€ 7.75	
<b>beer</b>		
chateau neubourg		€ 3.50
<b>cognac isard vsop</b>	€ 4,50	
<b>calvados Chateau du breuil vsop</b>	€ 4,50	
<b>cocktail</b>		
varies per eat.inspiration	€ 4,50	

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