

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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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'in architects

inspirational concept
landscapes & architecture

de culinaire werkplaats

eatinspiration **eat'in** **architects**

cocktail **ego**
€ 4,50 per glass

a non alcoholic aperitif **ego boost**
€ 4,50 per glass

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

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 '**rietveld**'

the dishes.

open air school - jan duiker
marinated turnips, airy curry behind glass

de brink betondorp - dick greiner
black lentils, various seasonal vegetables

bijlmermeer - siegried nassuth
black potatoes, sweet potatoes, multicultural green

de dageraad - michel de klerk - piet kramer
waffle, syrup, strawberries

ijburg - palmboom & van den bout
olive oil cake, black fruit, liquorice

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

something to drink?

	glass
non alcoholic apéritif	€ 4.50
every month another taste	
water	
amsterdam 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

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