

# 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 2010 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

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  
**simply red.**

february 2012

inspirational concept  
red

de culinaire werkplaats

# eatinspiration **Simply red.**

cocktail **lady in red**  
prosecco + ???  
€ 4,50 per glass

aperitif **i never promised you a rose garden**  
non alcoholic: drink vinegar, herbs and roses  
€ 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.

**pantone 032 EC - essence**  
beetroot

**pantone 18-1631 TPX - earth**  
red potato, smoked vegetables & crisps

**pantone 19-5420 TPX - opposite**  
various kinds of green cabbage, green peas, black quinoa

**pantone 1795 c - alert**  
brick pastry, cerise tomato, honey

**pantone 19-2030 TCX - shame**  
red fruits & clotted cream

**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>cocktail</b>		
varies per eat.inspiration	€ 4.50	
<b>special wine selection <i>simply red.</i></b>		
savourish 1 + 2 + 3	€ 5.50 per glass	
sweetish 1 + 2	€ 7.50 per glass	
<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
<b>prosecco</b>		€ 24.50
<b>beer chateau neubourg</b>		€ 3.50
<b>cognac isard vsop</b>	€ 4.50	
<b>calvados chateau du breuil vsop</b>	€ 4.50	

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