

de culinaire werkplaats

food concepts. food narratives. fresh eat'inspirations.

design studio + eat'in

for contemporary food & eating concepts, food narratives, and
eat'inspirations

inspirational concepts

like black, water, landscapes & architecture guide our creative
perspective on foods and eating

specialized in

a fresh approach on vegetables, fruits and specialty grains

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

you can

commission us to create a food or eating concept,

invite us to design an adventurous **cater'in**

or **book'in** our location for events that require an out of the box
setting and/or eating experience, **eat'in** in an informal setting; or

shop'in for some delicatessen with a twist from our ready-to-eat
limited edition

marjolein wintjes & eric meursing
food conceptualists &
creators of eat'inspirations

de culinaire werkplaats

fannius scholtenstraat 10 hs

nl 1051 ex amsterdam

info@deculinairewerkplaats.nl

www.deculinairewerkplaats.nl

twitter.com/eatinspirations

facebook.com/deculinairewerkplaats.nl

reservations required, to avoid disappointments

+ 31(0)6 54 64 65 76

opening hours

fri + sat : 18.30 – 23.00 hrs

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration
WAKE UP

meet the new coffee
in 5 dishes

august 2014

de culinaire werkplaats

COCKTAIL SHOT

prosecco + ???

€ 4,75 per glass

APERITIF SLEEPING BEAUTY (NON ALCOHOLIC)

drink vinegar and spices.

€ 4,50 per glass

we make all the dishes from scratch. also the vegetable
and fruit 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, direct trade,
season, distance, and personal health.

eat.inspiration

WAKE UP

meet the new coffee
in 5 dishes

A SNEAK PREVIEW.
housemade flatbread + topping

THE DISHES.

BRAZIL

green peas, black quinoa, sweet potato,
green tomato, red pepper, and coffee

ETHIOPIA

black lentils, carrot, spinach, cocos,
onion, barley and coffee

SUMATRA

broad beans, micro greens, radish,
black rice, atjar and coffee

GUATEMALA

banana, cinnamon, corn, and coffee

COSTA RICA

avocado, chocolate and coffee

THE PRICETAG.

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

SOMETHING TO DRINK?

	glass
non alcoholic apéritif	
colour.lab	€ 4,75
drink vinegar	€ 4,50
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	€ 2.00
cappuccino, latte	€ 2.20
decaffeinated coffee	€ 2.10

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
cocktail		
varies per eat.inspiration	€ 4.75	
wine selection by vleck wijnen		
savourish 1 + 2 + 3	€ 5.50 per glass	
sweetish 4 + 5	€ 7.50 per glass	
wine		
red, white, rosé	€ 3.95	€ 19.75
posh wine		
red, white	€ 5.95	€ 28.75
super posh wine		
red	€ 7.95	€ 38.75
prosecco		€ 24.50
beer chateau neubourg		€ 3.50
cognac isard vsop	€ 5,25	
calvados chateau du breuil vsop	€ 5,25	
whiskey johnnie walker double black	€ 5,25	
whiskey jack daniels	€ 5,25	

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