

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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twitter.com/eatinspirations

reservations required, to avoid disappointments

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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
row.**

**a texture and colour forecast for future
fashion fabrics & food summer 2013**

july 12 - 13 - 14, 2012

**inspirational concept
amsterdam fashion week
trends**

de culinaire werkplaats

eatinspiration **eat** **the city.**

cocktail **eve**
prosecco + apple
€ 4,50 per glass

aperitif **adam**
non alcoholic
drink vinegar, chestnut, figues, apricots
€ 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.

a **sneak preview.**
housemade flatbread and a topping

the dishes.

native
triangles, green-yellow-red bell pepper

earth
clay, layered root vegetables, potato

unique
soup, coloured beans, dim sum

unfinished
silky tofu, chocolate, spices

naturel
5x apple

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 |
|--|------------------|---------|
| cocktail | | |
| varies per eat.inspiration | € 4.50 | |
| special wine selection raw. | | |
| savourish 1 + 2 + 3 | € 5.50 per glass | |
| sweetish 1 + 2 | € 7.50 per glass | |
| 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 |
| prosecco | | € 24.50 |
| beer chateau neubourg | | € 3.50 |
| cognac isard vsop | € 4.50 | |
| calvados chateau du breuil vsop | € 4.50 | |

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