

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
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/de-culinaire-werkplaats

reservations required, to avoid disappointments

+ 31(0)6 54 64 65 76

opening hours

fri + sat : 18.00 – 22.00 hrs

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration **RED**
REVISI
TED

taste the new romanticism in 5 dishes

february 14-15-16-22-23, 2013

march 1-2, 2013

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eatinspiration RED
REVISI
TED

COCKTAIL INFUSION

prosecco + ???

€ 4,75 per glass

APERITIF FORBIDDEN FRUIT (NON ALCOHOLIC)

€ 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.

sneak preview.
homemade flatbread + topping

the dishes.

walk the red carpet
champagne, 'caviar', truffle

lady in red
roses, apple, beetroot

light my fire
hay, seasonal vegetables, wild mushrooms

blushing
braised pear, port, chocolate

dangerous liaison
strawberry, honey tomato, tapioca

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 |
| groent (vegetable T): | |
| tomato, bell pepper, onion | € 5.50 |
| 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 | € 4.75 | |
| wine selection by vleck wijnen | | |
| savourish 1 + 2 + 3 | € 5.50 per glass | |
| sweetish 1 + 2 | € 7.50 per glass | |
| wine | | |
| red, white, rosé | € 3.95 | € 19.75 |
| posh wine | | |
| red, white | € 5.95 | € 28.75 |
| super posh wine | | |
| red, white | € 7.95 | € 38.75 |
| prosecco | | € 24.50 |
| beer chateau neubourg | | € 3.50 |
| cognac isard vsop | € 4.95 | |
| calvados chateau du breuil vsop | € 4.95 | |
| whiskey johnnie walker double black | € 4,95 | |

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