

NEWS.BITES MARCH 2013

eat.inspiration **WATER**
the new champagne?

MARCH 08 - APRIL 06
2013



P02 IT'S PARTY TIME.

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WATER, THE NEW CHAMPAGNE?
BLOOMING
EATING ARCHITECTS
FASHION.MATTERS

P04 SOME HIGHLIGHTS.



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02 IT 'S PARTY TIME.

winter break. after a dynamic 4th quarter in 2012, we had a winter break. this time slightly longer than usual, because we wanted to work on our book, a number of remakes and some personal projects. we were frequently distracted, but ultimately it proved to be a very fruitful time.

so were we invited to contribute to the exhibition 'the shape of taste' in MART, the museum for modern art in rovereto (italy). and for a'dam fashion weekend we did a remake of 'taste the unbearable' and our conceptual edible wedding dress was displayed in the lobby of hotel JL no 76.

1 book is no book. our 1st book will be some kind of a retrospective. besides our projects, our ambition we also evaluate the experiment *de culinaire werkplaats*. we enjoy the process of book making so much that we decided to work simultaneously on more food book projects.

it's party time. browsing through our photo album, we discovered that 2013 is a special year for us. we are open for the public for 5 years right now. this is reason enough for a party.

remakes with a twist. a festive year calls for special projects. we will re-create our most favorite themes but with a twist, such as water, food = fashion, landscapes & architecture.

abroad. this year we and/or our work will be abroad. at this very moment italy, uk, germany are on the agenda, and we just received an invitation for new york.

limited editions. we are planning a number of limited edition eat'inspirations at location based on concepts like black, silence, and 24 hrs architecture. so we're location hunting right now.

red revisited + water. since feb 14 we opened our restaurant section again, and survived already the 1st eat'inspiration of 2013: *red revisited*, in which we focussed on the romantic aspect of the colour red and offered our guests a red carpet moment. right now we are working on a new theme. until april 6 there will be *water* on the menu.

have a great day!

marjolein wintjes & eric meursing.

03 FOR YOU R AGE NDA.

this year it's time for a new view on water. in 2010 we presented during sail amsterdam for the 1st time a water menu, for which we received the award *best benelux vegetable benelux restaurant 2011*.

water is often taken for granted, but it is so very special and so intertwined with life.

this time, we created 5 water dishes from the perspective of shortage and abundance of water.

on the menu are some of our water classics, but... with a huge twist. so you can enjoy our latest versions of a water bomb, a water ballet and waterworks. furthermore we serve portions of desert and our first interpretation of the climate change.

as finishing touch we will create small installations about water & life.

water
the new champagne?

march 08-apr 06
2013

[click here for
more info, the menu or online
reservations>>](#)

04
EVEN
MORE
FOR
YOU
R
AGE
NDA.

apr 12-may 18
2013

blooming an
eat'inspiration in which the
various ways of growth are
central.

may 24-june 29
2013
the eat'inspiration
eating
architects

the netherlands is known for its
cutting edge architecture. a
selection of 5 architects and
their idiosyncratic visions are
the input for the dishes.

july 2013
the eat'inspiration
fashion.matters

dutch fashion in 5 dishes. and..
again a colour & texture
forecast for food & fashion
2014 and beyond... based
upon global trends.

05 HIG HLI GHT S.

mart museo
rovereto 'food
project: taste the shape'
feb 9-june 2, 2013. [MORE>>](#)

ever
considered
your dress to
be a dessert

display of edible wedding
dress @ boutique hotel jl
no 76 during a'dam fashion
weekend january 2013
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bonduelle
a fresh view on vegetables.
[MORE>>](#)

design.matters we had 5
dutch design icons on our menu: viktor &
rolf, marcel wanders, jan des bouvrie,
rem koolhaas, and claudy jongstra.
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yves rocher we hosted the
press launch of their latest vegetal anti
aging global skin care products with
green/white tea bites.
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canon europe food styling for
workshop food photography for culinary
journalists and bloggers.
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the network brainstorm +
eat'inspiration: think orange, grow green
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