

# 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

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reservations required, to avoid disappointments

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eat.inspiration  
**EAT'IN**  
**ARCHITECTURE**

taste the architecture of amsterdam  
in 5 dishes

may 2014

de culinaire werkplaats

COCKTAIL "KOPSTOOTJE"

prosecco + lemon gin

€ 4,75 per glass

APERITIF CHINATOWN (NON ALCOHOLIC)

drink vinegar, green tea

€ 4,50 per glass

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we make all the dishes from scratch. also the vegetable  
and fruit paper.

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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.

eat.inspiration  
**EAT'IN**  
**ARCHITECTURE**

A SNEAK PREVIEW.  
housemade flatbread + topping

THE DISHES.

**BYZANTIUM**  
caviar, blini  
& champagne

**OPEN AIR SCHOOL**  
noodles, beans, sundried tomatoes,  
marinated seasonal vegetables

**MARITIME MUSEUM**  
"prawn" cracker, sea vegetables,  
vegetable cake with spices

**ROYAL PALACE DAM SQUARE**  
strawberry, pearl barley,  
orange bitter

**VACANCY**  
chocolate, apple, beetroots,  
shallots and vanilla

## SOMETHING TO DRINK?

	glass
<b>non alcoholic apéritif</b>	
colour.lab	€ 4,75
drink vinegar	€ 4,50
<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>	€ 2.00
<b>cappuccino, latte</b>	€ 2.20
<b>decaffeinated coffee</b>	€ 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
<b>cocktail</b>		
varies per eat.inspiration	€ 4.75	
<b>wine selection by vleck wijnen</b>		
savourish 1 + 2 + 3	€ 5.50 per glass	
sweetish 4 + 5	€ 7.50 per glass	
<b>wine</b>		
red, white, rosé	€ 3.95	€ 19.75
<b>posh wine</b>		
red, white	€ 5.95	€ 28.75
<b>super posh wine</b>		
red	€ 7.95	€ 38.75
<b>prosecco</b>		€ 24.50
<b>beer chateau neubourg</b>		€ 3.50
<b>cognac isard vsop</b>	€ 5,25	
<b>calvados chateau du breuil vsop</b>	€ 5,25	
<b>whiskey johnnie walker double black</b>	€ 5,25	
<b>whiskey jack daniels</b>	€ 5,25	

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