

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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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

MEET

ART, SCIENCE & SPIRITUALITY IN A
CHANGING ECONOMY

experience the dutch golden age
in 5 dishes

APRIL-MAY 2015

studio

de culinaire werkplaats

COCKTAIL "SHOT"
prosecco + ???

€ 4,75 per glass

APERITIF GREEN DRAGON (NON ALCOHOLIC)
drink vinegar, spices and green tea

€ 4,50 per glass

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

MEET

ART, SCIENCE & SPIRITUALITY
IN A CHANGING ECONOMY

experience the dutch golden age in 5 courses

A SNEAK PREVIEW.

housemade flatbread + topping

THE DISHES.

BEEMSTER POLDER

asparagus, potato, lapsang souchong, beemster

DUTCH EAST INDIA COMPANY

sea vegetables, seasonal vegetables, spices, coffee

THE SYNDICS

leek, mustard, spices, fresh herbs, ashes

THE 1ST BUBBLE

prunes, mint, lemon, almonds, flower petals, spices, marinated
silverskin onions

THE GOLDEN BEND

black olive, figue, vanilla, black rice, gold

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	on the house
freshly squeezed juice	
apple, orange	€ 2.50
freshly squeezed vegetables:	
variable selection	€ 3.50
tea	
earl grey with bergamot oil	€ 1.95
green tea	€ 1.95
herbal tea	€ 1.95
flower mix, verveine, rooibos, kamille, peppermint, hibiscus, rozenbottel, 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 + fair
 trade.

SOMETHING ALCOHOLIC?

	glass	bottle
cocktail		
varies per eat.inspiration	€ 4.75	
budget wine		
red, white	€ 3.00	€ 15.00
house 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
über posh wine		
red, white	n.a.	€ 58.75
dessert wine	€ 7.95	
prosecco	n.a.	€ 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.