

# 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/de-culinaire-werkplaats

**reservations required, to avoid disappointments**

**+ 31(0)6 54 64 65 76**

opening hours

fri + sat : 7 - 11 pm

since october 2015 also open on certain ondays and thursdays

**outside opening hours**

only open by appointment for at least 15 persons

eat.inspiration

2016

december 31, 2015

january 1, 2016

January 2, 2015

3 days only

studio

de culinaire werkplaats

eat.inspiration

2016

COCKTAIL **OLD**

prosecco + ???

€ 4,75 per glass

(NON ALCOHOLISCH) COCKTAIL **NEW**  
layers of fruit juice + topping

€ 4,75 per glass

**SNEAK PREVIEW**

homemade flatbread + a topping

**THE DISHES**

**CHEERS**

champagne, kale, apple, onion, walnut

**THE LAST SMOKE?**

jerusalem artichoke, hazlenut, citroen, green cabbage

**WEIGHTLESS**

black olive, dried tomato, onions, leek, spices, wheat  
and yeast

**TIME FLIES**

strawberry, almonds, crème fraîche, fig, vanilla,  
chocolate

**A FRESH START**

pear, prune, apricot, tea, crumble

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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.

**THE PRICE TAG**

€ 47.50 per person

## SOMETHING NON ALCOHOLIC?

	glass
<b>non alcoholic cocktail/aperitif</b>	
cocktail new	€ 4.75
paradisius (drink vinegar)	€ 4.50
<b>water</b>	
amsterdam tap water	on 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 with bergamot oil	€ 1.95
green tea	€ 1.95
<b>herbal tea</b>	€ 1.95
regularly changing selection	
<b>tea of fresh mint</b>	€ 1.95
<b>coffee, espresso</b>	€ 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

## SOMETHING ALCOHOLIC?

	glass	bottle
<b>cocktail</b>		
cocktail old	€ 4.75	
<b>house 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, white	€ 7.95	€ 38.75
<b>über posh wine</b>		
red, white	n.a.	€ 58.75
<b>dessert wine</b>	€ 8.95	
<b>prosecco</b>	n.a.	€ 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