

de culinaire werkplaats  
food concepts. food narratives. fresh eat'inspirations.

**design studio**

for contemporary food concepts, food narratives,  
and eating experiences at the intersection of food & art

**inspirational concepts**

like black, water, landscapes or architecture guide our creative  
perspective on foods and the act of 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 fresh food concept,  
invite us to design an adventurous **catering** or **food art installation**  
or **book** our location for events that require an out of the box setting  
and/or eating experience,

**join us** for a **theme based eating experience** in an informal and  
experimental setting,

or **shop** for some delicatessen with a twist from our ready-to-eat  
limited edition

marjolein wintjes & eric meursing  
food conceptualists

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 : 19.00-23.00 hrs

from october 2015 regularly open on mondays and thursdays as well

**outside opening hours**

only open by appointment for at least 15 persons

eat.inspiration **DESIGN**  
**MATTERS?**

experience dutch design

NOV 12 - DEC 21, 2015

studio

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A SNEAK PREVIEW.

housemade flatbread + topping

THE DESIGN STUDIOS.

REFLECTION (VIKTOR & ROLF)

black quinoa, black carrot, sesame seed, fig, tangerine, plum

SMOKE (MAARTEN BAAS)

kale, potato, apple, gherkin

FUNCTIONAL (REM KOOLHAAS)

black rice, mungbeans, spinach, cabbage, dark chocolate

RESEARCH (CHRISTINE MEINDERTSMA)

Soybeans, green peas, onions, parsley

LOCAL (CLAUDY JONGSTRA)

strawberry

COCKTAIL

ONE MINUTES (MARCEL WANDERS)

prosecco + ???

€ 4,75 per glass

(NON ALCOHOLISCH) COCKTAIL

COLOURED VASES (JONGERIUSLAB)

layers of fruit juice + topping

€ 4,75 per glass

(NON ALCOHOLISCH) APERTIEF

A FRESH APPROACH

drink vinegar + lemon

€ 4,50 per glass

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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 PRICETAG.

decide afterwards for yourself what you consider to be a fair  
price for the eating experience

## SOMETHING TO DRINK?

	glass
<b>non alcoholic aperitif</b>	
cocktail <i>coloured vases</i>	€ 4,75
drink vinegar <i>a fresh approach</i>	€ 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
flower mix, verveine, rooibos, kamille, peppermint, hibiscus, rozenbottel, etc.	
<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  
and/or dutch fair trade or small-scale farming tea  
organic and/or fairtrade. coffee red beans organic + fair  
trade.

## SOMETHING ALCOHOLIC?

	glass	bottle
<b>cocktail</b>		
<i>one minutes</i>	€ 4.75	
(prosecco + ???)		
<b>budget wine</b>		
red, white	€ 3.00	€ 15.00
<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>	€ 7.95	
<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.