

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

fannius scholtenstraat 10 hs

nl 1051 ex amsterdam

info@deculinairewerkplaats.nl

www.deculinairewerkplaats.nl

twitter.com/eatinspirations

facebook.com/deculinairewerkplaats.nl

instagram.com/deculinairewerkplaats

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 mondays and thursdays (check
website)

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration DUTCH ICONS

experience a selection of 'classics'
with a twist

february 19-20-26-27, 2016

studio

de culinaire werkplaats

eat.inspiration
DUTCH ICONS

COCKTAIL
AMSTERDAM

prosecco + dutch gin + lemon

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC
ELFSTEDENTOCHT (SKATING EVENT)
layers of fruit juice + topping

€ 4,75 per glass

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

BULBS

tomato, black potato, beetroot, silverskin onion

LANDSCAPE

leek, samphire, broth, choux pastry,
mushrooms

DELIGHTS

venere rice, spices, parsley root, jerusalem
artichoke, parsnip

CLASSICS

semolina, syrup waffle, raspberries, almonds

DUTCH VICE

dark chocolate, strawberry, apricot, crumble

THE PRICE TAG

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

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.

SOMETHING NON ALCOHOLIC?

	glass	
non alcoholic cocktail/aperitif		
cocktail <i>elfstedentocht</i> (skating event)	€ 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, camomile, peppermint, hibiscus, rose hip, etc.		
tea of fresh mint	€ 1.95	
coffee, espresso	€ 2.00	
cappuccino, latte	€ 2.20	

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
cocktail		
cocktail <i>amsterdam</i>	€ 4.75	
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	€ 8.95	
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