

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 FROM
AMSTERDAM WITH LOVE

experience the heart of amsterdam in 5 courses

february 12-13-14, 2016

studio

de culinaire werkplaats

eat.inspiration FROM AMSTERDAM WITH LOVE

COCKTAIL AMSTERDAM

prosecco + ?

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC
FORBIDDEN FRUITS
layers of fruit juice + topping

€ 4,75 per glass

DRINKVINEGAR - NON ALCOHOLIC
I DO
drinkvinegar + blossom

€ 4,50 per glass

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

UPSTAIRS-DOWNSTAIRS
salsify, kale, potato, mushrooms & gold

BELIEVES
spinach, chickpeas, eggplant, spices

2ND LOVE
pumpkin, celeriac, apple, dark chocolate,
spices

COLOURFUL
quinoa, beans, rice, winterfruits, semolina

PRETTY IN PINK
strawberry, vanilla, almonds, cookies

THE PRICE TAG

€ 42,50 per person

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>forbidden fruits</i>	€ 4.75
drink vinegar <i>I do</i>	€ 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>unchain my heart</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

