

## 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

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 THE  
NEW BLAC  
K

**experience**

**a selection of black matters**

march 04 - april 30, 2016

**studio**

de culinaire werkplaats

eat.inspiration THE  
NEW BLACK  
K

COCKTAIL  
DOUBLE BLACK

prosecco + ????

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC  
BLACK POWER  
black fruit/vegetable juice + topping

€ 4,75 per glass

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

BLACK STAR

black potato, apple, onion, green peas, spinach

THE BLACKLIST

black beans, venere rice, black carrot,  
spices

BLACK TUESDAY

corn, gherkin, tomato, beans, salsify

COLOURFUL BLACK

quinoa, prune, sweet potato

BLACK PEARLS

black berries, spices, dark chocolate

THE PRICE TAG

€ 45,00 euro per experience

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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.

## SOMETHING NON ALCOHOLIC?

	glass	
<b>non alcoholic cocktail/aperitif</b>		
cocktail <i>black power</i>	€ 4.75	
drink vinegar <i>guardian angel</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, camomile, peppermint, hibiscus, rose hip, etc.		
<b>tea of fresh mint</b>	€ 1.95	
<b>coffee, espresso</b>	€ 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
<b>cocktail</b>		
cocktail <i>double black</i>	€ 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