

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 **BLOOM
ING**

experience growth in 5 dishes

4 days only

march 25-26-27-28, 2016

studio

de culinaire werkplaats

eat.inspiration **BLOOM
ING**

COCKTAIL
A BED OF ROSES
prosecco + ????

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC
PURPLE DELIGHT
apple + lavender topping

€ 4,75 per glass

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

KICK-START

black potato, mustard, cress, root
vegetables, seeds

GROWING UP

green peas, spring vegetables, romanesco, green peas
sprouts, mint

ECONOMICS

beans, onion, spinach, bean sprouts, spices

BLOSSOM

almond, raspberry, thyme

RAMPANT GROWTH

strawberry, chocolate, noodles

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

€ 42,50 euro

SOMETHING NON ALCOHOLIC?

	glass	
non alcoholic cocktail/aperitif		
cocktail <i>purple delight</i>	€ 4.75	
drink vinegar <i>spring cleaning</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>a bed of roses</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