

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

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twitter.com/eatinspirations
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reservations required, to avoid disappointments
+ 31(0)6 54 64 65 76

opening hours
mon + thu + fri + sat : 7 - 11 pm

outside opening hours
only open by appointment for at least 15 persons

über posh
eat.inspiration 020
ARCHITECTURE

experience
a regularly changing selection of
architectural highlights
in amsterdam.

may 19 - july 4, 2016

studio
de culinaire werkplaats

über posh
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ARCHITECTURE

WELCOME COCKTAIL

alcoholic
brick by brick
or
non alcoholic
the sky is the limit

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

AMSTERDAM ARCHITECTURE PRICE 2016
spinach, tomato, pine nuts, fresh herbs

PAST-PRESENT-NEXT YEAR
seasonal vegetables, spices, dutchies

OPEN AIR
young vegetables, spices, wonton wrappers

PALACES FOR LABORERS
asparagus, black potato, broad beans,
apple

THE WORLD AT YOUR FEET
vanilla, semolina, cinnamon, figue,
oranjebitter, rice

COCKTAIL BAR
blue berries, gold

DO-IT-YOURSELF
chocolate, strawberries, beetroot, almonds

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>the sky is the limit</i>	€ 4.75
drink vinegar <i>threshold</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>brick by brick</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