

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

regularly open on mondays and thursdays

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration DUTCH
MASTERS

experience

a regularly changing selection of

dutch masters

august-september, 2016

studio

de culinaire werkplaats

eat.inspiration DUTCH
experience a selection of **MASTERS**

COCKTAIL
NIGHT LIGHT

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC
FREE SPIRIT

€ 4,75 per glass

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

FRAGRANCE

orange, peach, pink pepper, spices

ONE MINUTES

black olive, tomato, onion, gold

DUTCH GOLDEN AGE

mushroom, artichoke, broad beans, pearl
barley

GENERIC CITY

wild rice, black beans, pine nuts,
spices

COBRA

dark chocolate, apple, vanilla, beetroot

THE PRICE TAG

€ 45,00 euro 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>free spirit</i>	€ 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>night light</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