

## 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

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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 2

**eat.inspiration** DUTCH  
MASTERS

**experience**

**a selection of dutch masters**

august 18 - september 26, 2016

studio

de culinaire werkplaats

über posh  
**eat.inspiration** DUTCH  
MASTERS

**WELCOME COCKTAIL**

alcoholic  
night light  
or  
non alcoholic  
free spirit

**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 bean, pearl  
barley

**GENERIC CITY**

wild rice, black beans, pine nuts, spices

**IMPERFECTION**

smoked vegetables

**IN DISGUISE**

almond, strawberry, raspberry

**COBRA**

dark chocolate, apple, vanilla, beetroot

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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>free spirit</i>	€ 4.75	
drink vinegar	€ 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>night light</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