

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 restaurant

thur + fri + sat : 7 pm – 11 pm; and regularly on mondays: in 2016
open on thur-fri-sat-sun: 7 pm – 11 pm: in 2017

outside opening hours

only open by appointment for at least 15 persons

über posh

eat.inspiration THE BEAUTY
OF IMPERFECTION ... AND MORE

a selection of time related issues
in 7 courses and more ...

dec 15, 2016 - jan 15, 2017

studio

de culinaire werkplaats

über posh
eat.inspiration IT'S
A MATTER OF TIME

a selection of time related issues
in 7 courses and more ...

including

PERSONAL TOUR
through art space The Storage Room

BOOKLET
it's a matter of time

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.

WELCOME COCKTAIL

alcoholic
sweet memories
or
non alcoholic
it's late

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

EVOLUTION
red cabbage, celeriac, apple,
silverskin onion

NEW YEAR'S RESOLUTIONS
jerusalem artichoke, chanterelle, chestnut

THE BEAUTY OF AGEING
black potato, sauerkraut, mustard

DÉJA VU
sun dried tomato, garlic, black olive

"SPOOM"

TIME FLIES
strawberry, dark chocolate, figs, vanilla

A NEXT STEP
pear, currants, almond, port wine

Q.TIME
blue berry, semolina, spiced bisquit

SOMETHING NON ALCOHOLIC?

	glass	
non alcoholic cocktail/aperitif		
cocktail <i>it's late</i> (apple, cucumber, spices, mint)	€ 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>sweet memories</i> (prosecco, gin, flowers, fruit)	€ 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