

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

fannius scholtenstraat 10 hs

nl 1051 ex amsterdam

info@deculinairewerkplaats.nl

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 from april 2017

open on thu-fri-sat: 7 pm – 11 pm

and sun: 1 pm – 9 pm

outside opening hours

only open by appointment for at least 15 persons

über posh
eat.inspiration DUTCH
FLOWER POWER

experience the powerful relationship of the dutch with flowers
in 7 courses and more ...

april - may, 2017

studio

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including

PERSONAL TOUR
through art space The Storage Room

BOOKLET
dutch flower power

WELCOME COCKTAIL

alcoholic
flower parade
or
non alcoholic
still life

SNEAK PREVIEW

homemade flatbread + topping

THE DISHES

FLOWER BOMB

roses, lavender, almond

FLOWER ARRANGEMENT

cauliflower, beans, spices, fresh herbs

SPRING GARDEN "KEUKENHOF"

vitelotte noir, root vegetables, tomato

QUEEN OF THE NIGHT

venere rice, black mustard, olives, bell
pepper

AMSTERDAM RAINPROOF

seasonable vegetables, edible flowers,
micro greens

"SPOOM"

TULIP O MANIA

silverskin onion, liquorice, dark chocolate

GLASS HOUSE

vanilla, pumpkin, speculoos

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>still life</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>flower parade</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