

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 from feb 2017

open on thu-fri-sat: 7 pm - 11 pm + sun : 1 pm - 9 pm

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration DUTCH
FLOWER POWER

**experience the powerful relationship of
the dutch & flowers
in 5 courses**

march 23 - june 11, 2017

studio

de culinaire werkplaats

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COCKTAIL
FLOWER PARADE

€ 4,75 per glass

COCKTAIL - NON ALCOHOLIC
STILL LIFE

€ 4,75 per glass

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

GLASS HOUSE

vanilla, pumpkin, dark chocolate

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.

THE PRICE TAG

€ 45,00 euro per person

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 trade

SOMETHING ALCOHOLIC?

	glass	bottle
cocktail		
cocktail flower parade (prosecco + ???)	€ 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