

de culinaire werkplaats
food concepts. food narratives. fresh eat'inspirations.

design studio + eat/in + art space
for contemporary food & eating concepts, food narratives, experiences

inspirational concepts
like black, water, landscapes & architecture guide our creative
perspective on foods and eating

specialized in
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 or product,
invite us to design an adventurous **catering** or **food art installation**,
book our location for events that require
an out of the box setting and/or eating experience,
eat/in in an informal and experimental setting;
shop for some delicatessen with a twist (limited editions only, or
visit the storage room: world's
1st art space where you can experience food like art with your senses.

marjolein wintjes & eric meursing
food conceptualists &
creators of eat'inspirations

de culinaire werkplaats
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instagram.com/deculinairewerkplaats
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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 + sun : 1 pm – 10 pm

outside opening hours
only open by appointment for at least 15 persons

über posh
eat.inspiration DUTCH
MASTERS

experience
a selection of dutch master talents
in 7 courses

july 28 - september 17, 2017

studio
de culinaire werkplaats

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WELCOME COCKTAIL.

DAAN ROOSNGAARDE
alcoholic or non alcoholic

SNEAK PREVIEW.

homemade flatbread + topping

THE DISHES.

VIKTOR & ROLF: UPSIDE DOWN
apricot, peach

GEERT JAN JANSEN: COPY CAT
seasonable vegetables, silverskin onion, tomato,
spices

ANDRE HAZES: BLOOD, SWEAT & TEARS
black rice, pak choi, bean sprouts, beer

IRIS VAN HERPEN: MATERIALS & TECHNOLOGY
purple potato, black peas, gold

ATELIER NL: TERROIR
apple, asparagus, celeriac

"SPOOM"

MAARTEN BAAS: WHERE THERE IS SMOKE
stroopwafel, speculoos, strawberry,
beetroot

VINCENT VAN GOGH: STRUGGLE
dark chocolate, almond, cherry, thyme

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>viktor & rolf</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 daan roosengarde (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