

de culinaire werkplaats

food concepts. food narratives. fresh eat'inspirations.

design studio + eat'in + art space

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 or product,
invite us to design an adventurous **catering** or **food art installation**,
book our **venue or art space** for events that require
an out of the box setting and/or eating experience,
eat'in in an informal 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 all your
senses.

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

de culinaire werkplaats

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reservations required, to avoid disappointments

+ 31(0)6 54 64 65 76

opening hours restaurant from november 2017

open on thu-fri-sat: 6 pm – 11 pm + sun : 1 pm – 10 pm

outside opening hours

only open by appointment for at least 15 persons

eat.inspiration 2017

celebrate 2018

new year's eve with 5 highlights

a one night only eating special

december 31, 2017

studio

de culinaire werkplaats

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COCKTAIL

HIGHLIGHTS

€ 4,95 per glass

COCKTAIL - NON ALCOHOLIC

MEMORIES

€ 4,95 per glass

SNEAK PREVIEW.

homemade flatbread + topping

THE DISHES.

FAKE

seasonable vegetables, silverskin onion, tomato, spices

DENIAL

spinach, walnut, beetroot, buckwheat

SWEET + SALT

sea vegetables, broccoli, red onion, potato

BENDING THE RULES

hazelnut, orange, spices

DUTCH MASTERS

chocolate, almonds, strawberry, spices

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.

€ 49,50 euro per person