

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 feb 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 **FAKE**
? OR
REAL

experience the thin line between real and fake
in 5 courses

jan 18 - march 18, 2018

studio

de culinaire werkplaats

eat.inspiration FAKE
? OR
REAL

COCKTAIL

THE REAL THING?

€ 4,95 per glass

COCKTAIL - NON ALCOHOLIC

BEER?

€ 4,95 per glass

SNEAK PREVIEW.

homemade flatbread + topping

THE DISHES.

COPY?

seasonal vegetables, almond, spices

IDENTITY?

jerusalem artichoke, green peas, potato, egg plant

LOVE?

broccoli, tomato, mushrooms, sprouts

BEAUTY?

apple, thyme, strawberry, avocado

BUBBLE?

tulip, chestnut, 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.

€ 47,50 euro per person

SOMETHING NON ALCOHOLIC?

	glass
non alcoholic cocktail/aperitif	
cocktail <i>beer?</i>	€ 4.95
drink vinegar	€ 4.50
water	
amsterdam tap water	on the house
freshly squeezed juice	
apple, orange	€ 2.95
freshly squeezed vegetables:	
variable selection	€ 3.95
tea	
earl grey with bergamot oil	€ 2.25
green tea	€ 2.25
herbal tea	€ 2.25
flower mix, verveine, rooibos, camomile, peppermint, hibiscus, rose hip, etc.	
tea of fresh mint	€ 2.25
coffee, espresso	€ 2.50
cappuccino, latte	€ 2.95

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 <i>the real thing?</i> (prosecco + ???)	€ 4.95	
house wine		
red, white, rosé	€ 3.95	€ 19.95
posh wine		
red, white	€ 5.95	€ 29.95
super posh wine		
red, white	€ 7.95	€ 39.95
über posh wine		
red, white	n.a.	€ 59.95
dessert wine	€ 8.95	
prosecco	n.a.	€ 24.95
beer chateau neubourg		€ 3.50
cognac isard vsop	€ 5,50	
calvados chateau du breuil vsop	€ 5,50	
whiskey johnnie walker double black	€ 5,50	
whiskey jack daniels	€ 5,50	

wine and prosecco varying selection, organic,
or vin naturel beer: gulpener; beer with a good story and
also our other drinks come with a good story. **just ask.**