

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

fannius scholtenstraat 10 hs
nl 1051 ex amsterdam
info@deculinairewerkplaats.nl
www.deculinairewerkplaats.nl
instagram.com/deculinairewerkplaats
facebook.com/deculinairewerkplaats.nl

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

POSH
EAT.INSPIRATION RISING
SUN
experience
the journey of vincent van gogh
in 7 courses

June 7th - July 29, 2018

studio
de culinaire werkplaats

POSH EAT. INSPIRATIE RISING

experience SUN
the journey of vincent van gogh
in 7 courses

COCKTAIL - ALCOHOLIC

YELLOW HOUSE

€ 4,95 per glass

COCKTAIL - NON ALCOHOLIC

JAPANESE GARDEN

€ 4,95 per glas

SNEAK PREVIEW.

homemade flatbread + topping

THE DISHES.

BY NATURE

black potato, brown beans & piccalilli

STILL LIFE

eggplant, apple, pomegranate & black rice

SEASCAPE

samphire, artichoke & white radish

EXHIBITION

anise, rice & cucumber

SHADES OF YELLOW

quinces, lemons, pears & grapes

ORCHARD

almond, cherry, chestnut & chocolate

RISING SUN

sweet potato, melon, wild rice &
sunflower

PRICE TAG.

€ 67,50 per person

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	bottle
non alcoholic cocktail/aperitif		
cocktail <i>japanese garden</i>	€ 4.95	
drink vinegar	€ 4.95	
non alc. per bottle		
bier		€ 2.95
prosecco		€ 24.95
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>yellow house</i>	€ 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.**