

**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  
1<sup>st</sup> 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

**UEBER POSH**  
**EAT.INSPIRATION RISING SUN**

**experience**  
**the journey of vincent van gogh**  
**in 7 courses**  
**and more...**

**June 7th - July 29, 2018**

**studio**  
**de culinaire werkplaats**

**UEBER POSH  
EAT. INSPIRATION RISING**

**experience SUN**  
the journey of vincent van gogh  
in 7 courses

and more ...

welcome cocktail, spoom  
personal tour through our art space with eating experiences  
a booklet or an other surprise

**WELCOME COCKTAIL.**

yellow house (alc.)  
or  
japanese garden (non alc.)

**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

**"SPOOM"**

**SHADES OF YELLOW**

quinces, lemons, pears & grapes

**ORCHARD**

almond, cherry, chestnut & chocolate

**RISING SUN**

sweet potato, melon, wild rice &  
sunflower

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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.**

€ 97,50 euro per person

## SOMETHING NON ALCOHOLIC?

	glass	bottle
<b>non alcoholic cocktail/aperitif</b>		
cocktail <i>japanese garden</i>	€ 4.95	
drink vinegar	€ 4.95	
<b>non alc. per bottle</b>		
bier		€ 2.95
prosecco		€ 24.95
<b>water</b>		
amsterdam tap water	on the house	
<b>freshly squeezed juice</b>		
apple, orange	€ 2.95	
<b>freshly squeezed vegetables:</b>		
variable selection	€ 3.95	
<b>tea</b>		
earl grey with bergamot oil	€ 2.25	
green tea	€ 2.25	
<b>herbal tea</b>	€ 2.25	
flower mix, verveine, rooibos, camomile, peppermint, hibiscus, rose hip, etc.		
<b>tea of fresh mint</b>	€ 2.25	
<b>coffee, espresso</b>	€ 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
<b>cocktail</b>		
cocktail <i>yellow house</i> (prosecco + limoncello)	€ 4.95	
<b>house wine</b>		
red, white, rosé	€ 3.95	€ 19.95
<b>posh wine</b>		
red, white	€ 5.95	€ 29.95
<b>super posh wine</b>		
red, white	€ 7.95	€ 39.95
<b>über posh wine</b>		
red, white	n.a.	€ 59.95
<b>dessert wine</b>	€ 8.95	
<b>prosecco</b>	n.a.	€ 24.95
<b>beer chateau neubourg</b>		€ 3.50
<b>cognac isard vsop</b>	€ 5,50	
<b>calvados chateau du breuil vsop</b>	€ 5,50	
<b>whiskey johnnie walker double black</b>	€ 5,50	
<b>whiskey jack daniels</b>	€ 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.**