

# Meat the Future - Bistro In Vitro Ice Cart

The Bistro In Vitro ice cart explores possible dishes and food cultures that in-vitro meat technology might bring us one day. Visitors are invited to discuss the future of meat, while tasting our selection of meat ice.



In the Bistro In Vitro ice cart, visitors are taken into the atmosphere of our speculative restaurant Bistro In Vitro, which will open its doors in 2028. As a preview of our restaurant's opening, your visitors can taste six flavours of meat ice

cream and, from our interactive menu, they can choose which speculative in-vitro meat starters and main courses they would like to order in 2028. Furthermore, they can record a video message stating how they think of in-vitro meat right now.

## WHAT DO WE OFFER?

- Six flavours of delicious meat ice cream that can be tasted
- Interactive menu from the 2028 restaurant
- Personal profile based on selection
- Display of the In Vitro Meat Cookbook
- Two trained ice cart guides
- Video registration: leave your message for 2028
- A scalable exhibition with up to 30 in-vitro meat dishes

## WHY BOOK THIS PROJECT?

This project addresses the future of food, and more specifically the future of meat production. Inspire your visitors with this unique and high-quality project on your festival, conference, company or museum. The discussions triggered by this project stimulate innovative thinking.



## TECHNICAL DETAILS

Our retro-futuristic ice cart is a Piaggio Ape 50 Pick Up. With a maximum speed of 40 km/h, its range is limited to the Amsterdam area. That's why we transport the cart in a van to other places for you.

- Height 1,85 meter  
Length 2,70 meter  
Width 1,50 meter
- Minimal size of site is  
4 by 3 meter
- Parking permit necessary
- Fresh water supply needed
- 220 Volt electricity supply needed

## COSTS

The costs of hiring the Bistro In Vitro ice cart include preparation, transport from- and to the location, six different flavours of meat ice cream, three trained guides and profile cards for the visitors. We will have an extra charge for longer opening hours, multiple days, extra staff, security and parking costs.

- The costs depend on your wishes and available facilities. Please contact us for made to measure offer.
- Indication Ice cart in NL:  
€ 750 - €1200
- Indication scalable expo in NL:  
€ 2.000 - €17.500

## SUPERSIZE ME

This project can be customized to meet your needs. To maximize impact we recommend combining it with our workshops and / or lectures. Inquire about possibilities via [expo@nextnature.net](mailto:expo@nextnature.net)

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Please fill in this digital form accurately and return it to us via email.  
We will get back to you as soon as possible.

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### CONTACT INFORMATION

Name contact person: \_\_\_\_\_

Phone number: \_\_\_\_\_

E-mail address: \_\_\_\_\_

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### INFORMATION ABOUT THE EVENT

Name event: \_\_\_\_\_

Date: \_\_\_\_\_

City/town: \_\_\_\_\_

Short description: \_\_\_\_\_

Goal of the event: \_\_\_\_\_

Target group: \_\_\_\_\_

Expected amount of visitors: \_\_\_\_\_

Opening hours (max. 8 hrs): \_\_\_\_\_

Adress location cart: \_\_\_\_\_

Is catering available for crew?      Yes                      No

Is electricity available?              Yes                      No

Is security available?                Yes                      No

Is a permit for placement available?    Yes                      No

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### CONTACT US

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