
The Bistro In Vitro ice cart explores possible dishes and foodcultures 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.



The Bistro In Vitro ice cart introduces a wide audience with in vitro meat dishes that might end up on our plates someday in the future. It explores possible foodcultures that in vitro technology might bring us. Visitors can taste six flavours of meat icecream and can choose from our interactive menu which in vitro meat dishes they would like to

order in our restaurant Bistro In Vitro, which opens in 2028. Furthermore they can record a videomessage stating how they think of in vitro meat right now. This project explores the possible impact of in vitro meat technology on our foodculture and helps us decide which future we would actually want.



WHAT DO WE OFFER?

- SIX FLAVOURS OF DELICIOUS MEAT ICE THAT CAN BE TASTED
- EXPLORATION OF VARIOUS IN VITRO MEAT DISHES: WHAT WOULD YOU EAT?
- INTERACTIVE MENU AND PERSONAL PROFILE BASED ON SELECTION
- A SMALL EXHIBITION OF IN VITRO MEAT DISHES
- DISPLAY OF THE IN VITRO MEAT COOKBOOK
- TWO-THREE TRAINED ICE CART GUIDES
- VIDEO REGISTRATION: LEAVE YOUR MESSAGE FOR 2028

CULTURAL IMPACT

The provocative ice cream flavours (Polar Bear, anyone?) and accessible presentation have a strong impact on public understanding of emerging technologies.

WHY?

The Bistro In Vitro Ice cart is targeted for a general audience, vegetarians and meat lovers. We aim to generate discussion and explore possible foodcultures and products involving in vitro meat.

DESIGN FOR DEBATE

Some of our flavours and dishes are beautiful, others uncanny. But they're all intentionally designed to provoke debate. This combination makes visitors reflect on controversial issues this new technology might bring us.

So you are thinking about hosting the Bistro In Vitro ice cart? That's great! We would like to ensure you with some practical information. Please read this form carefully.

LOCATION

From our experience, we have learnt that there are some optimal conditions for a placing of the Bistro In Vitro ice cart. The project will have the most impact when placed by itself on one of the following locations:

- CITY SQUARES
- MUSEUMS
- SCIENCE CENTERS
- UNIVERSITY CAMPUSES
- EVENTS / FESTIVALS (FOOD, ART, TECHNOLOGY AND DESIGN)

TECHNICAL DETAILS

Our retro-futuristic ice cart is a Piaggio Ape 50 Pick Up. With a maximum speed of 40 km/h, it's range is limited to the Amsterdam area. That's why we transport it to other places in a van 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 A MADE TO MEASURE OFFER.
- INDICATION: 750 EUR - 1200 EUR



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

CONTACT INFORMATION

Name contact person:

Phone number:

Email address:

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):

Address location event:

Is catering available for crew?: Yes No

CONTACT US

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