Meat the Future

We need to talk about meat: our exhibition explores the potential impact of lab-grown meat on our culinary culture. Set up as a restaurant which opens in 2028, the expo serves 30 exquisite dishes cooked to the highest standards using a revolutionary new ingredient: in vitro meat.



WHAT DO WE OFFER?

- A thought provoking and inspiring experience about our future
- Exploration of various in vitro meat dishes: what would you eat?
- An exhibition of 30 In Vitro Meat dishes

WHEN TO BOOK US?

Inspire your visitors with our unique and high-quality expositions on your festival, conference, company or museum. The discussions triggered by our expositions encourage innovative thinking. Hungry for more? Book our Bistro in Vitro Ice Cream Cart!



BISTRO IN VITRO

The Bistro In Vitro ice cart explores one of the 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 cream.

WWW.BISTRO-INVITRO.COM



BISTRO IN VITRO ICE CREAM CART

- Six flavours of delicious meat icecream that can be tasted
- Interactive menu from the 2028 restaurant
- Personal profile based on selection
- Display of the In Vitro Meat Cookbook
- Two/three trained ice cart guides
- Video registration: leave your message for 2028

TECHNICAL DETAILS

Our retro-futuristic icecart 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 is4 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 fromand 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 Ice cart + expo in NL: from €2000

SUPERSIZE ME

All exhibitions can be customized to meet your needs. To maximize impact we recommend combining our exhibitions with our workshops. Inquire about possibilities via expo@nextnature.net

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Please fill in this digital form ac	curately and return it to us via email
We will get back to you as soor	n as possible.

CONTACT INFORMATION			
Name contact person:			
Phone number:			
E-mail address:			
INFORMATION ABOUT THE EV	'ENT		
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	
CONTACT US			
Tim Hoogesteger			

Manager Mobile Expos expo@nextnature.net 00 316 53 81 39 86

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