

TestTafel *Mediamatic*

Concept and vision



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Introduction

We are excited to present our new dining concept under the name TestTafel *Mediamatic*. In the last few months the teams of [Mediamatic](#) and [De Sering](#), of which Stichting [TestTafel](#) is part, have met multiple times to prepare and plan. Two groups of highly motivated and creative young people come together to give life again to the now-still-closed greenhouse at the Oosterdok. We would like to share with you our vision and new concept.

Mediamatic

Over the last few years, *Mediamatic* ETEN has been a successful vegan restaurant, part of the art program of *Mediamatic*. Known for its experimental dinners and quality plant-based dishes, but also homemade drinks like kombucha and kefir, they were at the forefront of sustainable and creative dining. *Mediamatic* organized a total of 19 [Neo Futurist Dinners](#) with artists and chefs, presenting multisensory experiences, in which the world of food, art and science were brought together. *Mediamatic*'s Serres Separees are also well known, a smart dining solution to the Covid restrictions. You were allowed to eat in a small greenhouse together, food was served on a long plank through a window. It went viral worldwide.

Last year in August *Mediamatic* ETEN closed temporarily. Due to recent subsidy cuts (-1.8 million euro for 4 years) and (therefore) organizational changes, it was the right choice to pause, time for new and better plans. *Mediamatic* reached out to De Sering to team up for a new dining concept at the beautiful location in the city center (Dijksgracht 6, Amsterdam). As part of the Oosterdok and the Marineterrein, this area is constantly changing and developing, and more and more people come to pay a visit. It is a green, safe and fun part of the city, a unique place where art, science and food collide in an authentic and exciting way.

De Sering and our origins

TestTafel started in July 2021 as a series of fundraising dinners for De Sering, A community kitchen, free public space and activist catering organisation in Amsterdam. In an empty

office building at de Stadhouderskade, TestTafel quickly grew into a strong concept with its own legion of supporters. In December 2022 we were asked to open a restaurant and community kitchen at De Sloot, a theatre hub near Sloterdijk. We started a crowdfunding campaign and built a kitchen and restaurant out of nothing in an old industrial hall, and a mere 3 months later both TestTafel and De Sering opened their doors to the public. At first, the community kitchen was only open on Tuesdays, TestTafel on Fridays and Saturdays. But over the past 3 years, we worked hard to slowly expand. Now De Sering is operating seven days a week, and TestTafel four days. We serve more than 2.200 meals a week, with catering including even more. We are the host to people organizing lectures, parties, a queer art club and anything else our guests can imagine, we can facilitate.

Throughout all of this TestTafel has been the fundraising arm of our operation, and up until very recently when we received our very first small subsidy (a Wijkimpuls for the Sloterdijk area) we were completely self-funded. Even though De Sering is much more financially independent than when we moved to our current location 3 years ago, TestTafel will keep this role as a fundraiser for De Sering. The eventual profit TestTafel can make will be dedicated to improving De Sering and hopefully more community spaces like it in the future.



TestTafel *Mediamatic*

TestTafel *Mediamatic* is no ordinary restaurant concept by any means. In many ways, it's more of a creative hub, a development kitchen, a school and a community. It is a place where artists, cooks, staff and guests come together to learn and meet. This new collaboration at *Mediamatic* is centred around a weekly changing menu made collectively by a team of skilled cooks. A menu that in practice changes day by day, based on what products are available, who we are collaborating with, the techniques we are trying to master and of course the feedback from our guests. Our process has been continually changing, adapting and improving since the very first day we served a multi-course menu out of an office building without a kitchen. At this location, we would love to take the next step as a creative hub and dining concept. We want to become the frontrunner in sustainable and creative vegan cooking. We think this is the food of the future.

We will together create an open experimental space that fits the concept of the soon-to-be-opened **Open City Monastery** at *Mediamatic*. *Mediamatic* has known many forms and shapes in its 40-year history. They have operated from over 10 locations in Amsterdam, always adapting to their environment and what is happening in the neighbourhood or the world. In the next 4 years, the biotope will turn into a cultural Monastery, open to all. A place for introspection, sharing ideas and knowledge, working together, learning and experimentation. Visitors will be able to take part in art installations and performances throughout the year. There will be exhibitions in the Sluisdeurenloods, installations in the toilets and workshops in the different labs, like the Aroma Lab and the Clean Lab. Every visitor will be able to do a tour in and around the building, there will be a lot to discover. A crucial part of this experience is the possibility of having food and drinks. There is a fully functioning kitchen, a full setup of chairs and tables and a bar. We are ready to go.

The concept of the Open City Monastery needs a food concept and the match between TestTafel and *Mediamatic* is the perfect one. We have the same vision and the same goals: together we are ready to present a unique enriching experience to this area and Amsterdam as a whole. It will not only be a space that is always accessible for a drink and a good bite to eat but also a space where learning and creation are done together, blurring the line between guests, cooks, educators and artists.

In this document

This document is not a full business plan but rather describes our vision for TestTafel at *Mediamatic*. In the section “**What Services We Will Offer**” you can find a general description of the moments at which we will serve certain items, our approach to serving food and drinks and the overall experience.

In the section “**Our Vision on Food, Drinks and the Experience**” you can find just that; an expansive description of the core principles guiding how we work with food and drinks and how both are enhanced by great service and storytelling.

In the section “**TestTafel as a Creative Hub**”, you can read about how TestTafel is far from a normal restaurant concept. Here we will elaborate on how our vision regarding innovation, education and collaboration makes us more of an artistic creative community than a restaurant.

In the section “**A Possible Timeline for TestTafel at Mediamatic**” you can find our view on how we can implement our goals and plans over time. It describes our vision of how we intend to avoid getting stuck on concepts and planning, but how to develop organically, depending on (local) circumstances.

Finally, we will take you through a day of **TestTafel Mediamatic**.

What Services We Will Offer

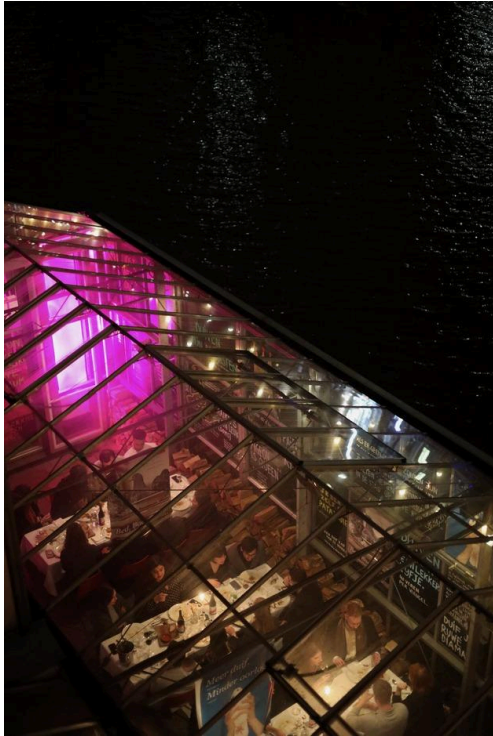
Overall Description

The centerpiece of TestTafel at *Mediamatic* is our **multi-course fine dining menu**, offering a unique and elevated culinary experience. Surrounding this core, we aim to create a vibrant and welcoming space by:

- Serving **coffee and drinks** throughout the day.
- Offering **family-style lunches and dinners** for visitors, artists in residence, and staff of both Mediamatic and TestTafel.
- Operating the **terrace** for casual gatherings.
- Providing **smaller versions of our full menu** for events, rentals, openings and closing events held at Mediamatic.

Initially, our opening hours will be limited as we establish ourselves. However, as we grow and gain momentum, we envision TestTafel becoming a space that reflects the open and inclusive spirit of the new “**Open City Monastery**”— daily accessible to the public.

TestTafel



Imagine a cold and dark winter night. You are led through the garden by strings of lights. The warm glow of the greenhouse reflects on the dark, cold water. The city falls silent and is replaced by the voices of people greeting, meeting and reuniting after too long apart.

The full TestTafel experience is our **weekly** changing, fully plant-based menu, collaboratively crafted by our team using seasonal, hyper-local ingredients. Our process is open to the public and our partners, showcasing the accessibility of fine dining and food creativity.

In collaboration with *Mediamatic*, we want to take these basic principles and push them to the next level. Over the past 3 years, we have continuously worked to improve the quality of our service, the drinks we offer, and the food we make without having to ask for high and exclusive prices.

At *Mediamatic* we have the opportunity to make a new step in this. Within the first year, we want to offer a dining & art experience that can be counted among the most exciting in the city, for prices affordable to most.

Coffee and Drinks Throughout the Day

The Open City Monastery will be open to the public throughout the day. It needs to be a place to discuss what you have just experienced, to make plans for projects, to meet artists, friends or new people and strengthen bonds, or a place where you can just be.

From the start, we therefore want to offer coffee, tea, drinks and a variety of cakes, sweets, and savoury offerings based on the TestTafel menu. Visitors and artists can work, read and meet in a homely atmosphere in and around the biotope. They visit multi-sensory artworks, become part of installations and performances and share their stories; a participatory experience.

Family Meal

Besides our fine dining menu, we will serve Family Meals for lunch and dinner. Family Meal is a traditional restaurant term for the meal shared between the staff. At *Mediamatic* we want to include everyone working, in residence or visiting in our Family Meal. Our motto at De Sering is: “**All good things start with a bowl of soup**”; friendships, collaborations, and community.

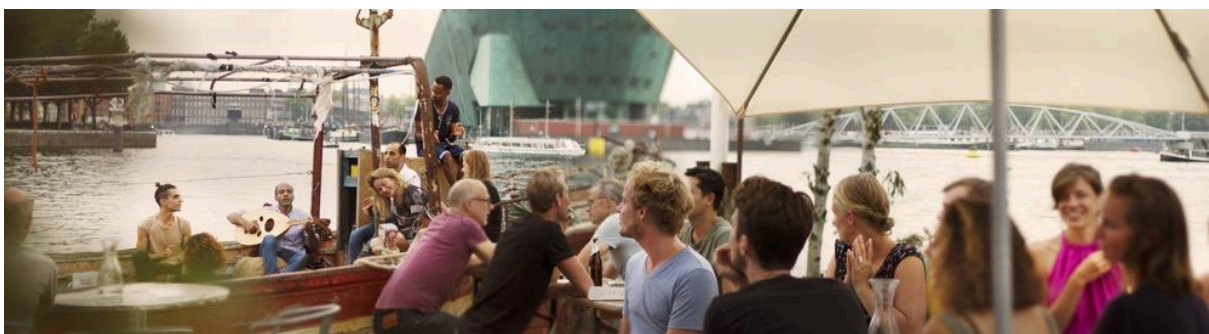
Also at *Mediamatic* for years the Staff Meal was part of the offering, not only employees but also visitors and neighbours could lunch together for a very affordable price. Again something that is in common between TestTafel and *Mediamatic*, we want to continue this.

The Terrace

We want to create a terrace that can fit both the atmosphere of TestTafel and the openness of the Open City Monastery. A spacious setup where you can read, and enjoy the weather and the great view over the IJ. Also from the terrace visitors can enjoy multiple artworks, like the Pigeon Towers by Arne Hendriks and a mural by graffiti artist Bahia Shehab. We also work together with Rederij Lampedusa, so people can also book a canal tour where refugees tell the story of how they came to The Netherlands.

For the terrace, we want to avoid large groups of tourists for whom our living biotope, our unique offering and our story are arbitrary and likely not of interest. This means that we want to offer a high quality of service; water and our famous home-baked bread on arrival and a fantastic offering of bites and snacks based on the full TestTafel menu. With this, we will not be a burden to any neighbours or animals that live around the biotope.

We will not serve food in the small greenhouses anymore. Most of them will be removed in 2025, in some art will be shown. *Mediamatic* has an Open Call to present artists' work in 6 of them until the end of this year.



Our Vision on Food, Drinks and the Experience

The Food

At TestTafel *Mediamatic*, we will offer a **multi-course, weekly changing vegan menu**, designed to showcase the versatility, creativity, and richness of **plant-based cuisine**. Each dish is the result of a collaborative process among our team of cooks, reflecting the techniques we are exploring, the seasonal ingredients available from our suppliers, and the lessons learned from our ongoing culinary experiments. This process will be open and accessible to the public, as well as the individuals and organizations we collaborate with, highlighting how approachable and exciting fine dining can truly be.

Our menu will be guided by a strict commitment to **seasonality and hyper-local sourcing**. We challenge ourselves by limiting ingredients to those that can naturally grow in Noord-Holland without the use of greenhouses. This approach encourages us to innovate and find creative solutions for staples like lemon and pepper, which are typically imported. By embracing this challenge, we hope to develop new techniques and recipes that elevate the flavor profiles of local ingredients in unexpected ways. Partners in sourcing like **Voedselbos Amsterdam, Pluk, The Land**, and larger organizations like **M.E.E.R Groen**, help us stay rooted in the community and connected to the land.

In addition to seasonality and locality, our menu is deeply shaped by a **zero-waste philosophy**. Any ingredient we cannot immediately use is preserved through techniques such as pickling, fermenting, and drying, ensuring nothing goes to waste. These preserved elements often become the stars of our dishes during the winter months, allowing us to serve a fully seasonal menu in the midst of winter.

Working at art center *Mediamatic* gives us the chance to collaborate with artists like [Frank Bloem](#), a perfume maker and scent designer. We would like to challenge all the senses in our menu, so people will really get to know what they eat. We touch, we smell, we taste - the lower senses that are often overlooked. We will experiment with fermentation in the CleanLab, we will grow our own herbs in the Anthroponics greenhouse and visitors are welcome to see the process and ask questions. A total experience, far more than just coming for a dinner. If you want of course, we will of course not force anything on the visitor.



Our vision for food at TestTafel *Mediamatic* is rooted in:

- **Innovation, Art and Creativity:** Constantly exploring new techniques and ideas to craft inspired culinary experiences. We work together with artists and designers, our menu is inspired by events taking place at *Mediamatic*.
- **Plant-Based Excellence:** Showcasing the diversity and richness of plant-based ingredients.
- **Seasonal Focus:** Celebrating the freshest, most vibrant flavors each season has to offer.
- **Zero Waste Philosophy:** Transforming food scraps and surplus into valuable culinary components.
- **Hyper-Local Sourcing:** Highlighting the finest ingredients from our immediate surroundings to create a truly regional menu.

This approach allows us to redefine fine dining as something that is **not only sustainable and innovative** but also **welcoming and accessible** to all. Through the website of *Mediamatic*, we will share our knowledge and findings. Through blog posts, we will share information about ingredients and developments in the world of vegan cuisine, waste and topics like fermentation. Together we reach around 50.000 (!) social media accounts, we think we can make an impact on how we perceive food and the future.

The Drinks

When TestTafel *Mediamatic* opens, the drinks we will serve are as carefully crafted and intentional as the food we create. Our drinks program is designed to complement the culinary experience, while also standing on its own as a testament to our commitment to **creativity, sustainability, and community**. Just like our food menu, our approach to drinks is guided by a focus on seasonality, local sourcing, and a zero-waste philosophy.

The drink offerings will include **low-intervention wines**, selected to highlight the artistry of winemakers who embrace organic and sustainable practices, and **locally produced beers**, celebrating the craft of nearby brewers. These options pair beautifully with our plant-based menu, creating a close connection between what's on the plate and what's in the glass.

Our **homemade alcohol-free drinks** are a core part of our vision. Fermented sodas, shrubs, infusions, and cocktails are crafted using seasonal ingredients, offering dynamic and innovative flavor profiles. These drinks are not just an alternative to alcohol but are designed to stand on their own as exciting and creative options. Through this, we aim to demonstrate that alcohol-free beverages can be as complex and satisfying as their traditional counterparts.

The foundation of our drinks philosophy is deeply rooted in **sustainability and circularity**. We are inspired by the different kinds of monasteries and people like the medieval abbess and herbalist Hildegard von Bingen. In 2026 we will host an experimental dinner based on the life of Leonardo da Vinci. We actively repurpose produce that would otherwise go to waste, transforming leftovers from the kitchen into syrups, bitters, and flavor bases for our drinks. This approach not only minimizes waste but also encourages innovation, turning everyday ingredients into something extraordinary. For example, citrus peels might become tangy syrups, overripe fruit might evolve into fermented sodas, and herb trimmings might flavor a mocktail.

In keeping with our hyper-local focus, we collaborate with local suppliers and organizations to source ingredients for our drinks. From wildflowers and herbs to fresh fruit and spices, our beverages reflect the changing seasons and unique offerings of our local northern biome. By staying true to this principle, our drinks menu evolves throughout the year, providing an ever-changing and deeply rooted experience for our guests.

Through this program, we also aim to make drink creation more accessible and inclusive. We want to share the techniques and processes behind our drinks with our guests through

workshops, tastings, and collaborations. By opening up our process, we hope to inspire others to explore the potential of sustainable drink-making at home.



The Experience

Hospitality

At TestTafel *Mediamatic* we intend to offer some of the best service in Amsterdam. Our hospitality will be quick, precise, and most importantly personal. We believe that sharing a meal with people in the first and most important instance is about building deeper bonds, whether it's a first date of future lovers, a get-together of long lost friends, or a celebration with the family, we want to offer a service that allows people to be more present, closer to each other than they otherwise would be. Our service is therefore not built upon strict rules that stifle and dehumanise people in the service industry. Instead, it's based on instilling a few basic principles that allow each staff member to sense and fulfil the needs of our guests in their own way. People will dine on long tables, it's a communal dining experience in which visitors might get to know each other and share stories.

Storytelling

At TestTafel *Mediamatic* we have a very unique opportunity to offer artistic storytelling. We will make connections between our service, the art and exhibitions, the Clean Lab and the Anthroponics greenhouse. We would for example take visitors to the fermentation lab for the

first course, showing them how we work with fermentation.

The complete biotope will be used as a storyline, people can read about ingredients and growing techniques, food of the future and output from artist residencies. They can also take part in installations and performances, making it a multi-sensory participatory experience.



TestTafel *Mediamatic* as a Creative Hub

At TestTafel *Mediamatic*, we aim to redefine what a food concept can be by building a space where **innovation**, **education**, and **collaboration** thrive. These three pillars guide every aspect of our work, from the food and drinks we create to the way we engage with the community, bridging the gap between fine dining, sustainability, and artistic expression.

Innovation

TestTafel stands out because we've forged our own path, embracing a way of working that challenges the conventions of traditional restaurants. Our weekly changing menu and homemade drinks program demand constant adaptability and creativity, allowing us to develop new techniques, refine systems to calculate climate impact, and explore bold ideas for zero-waste practices.

We see the opportunity to take these innovations further by creating a structured environment where they can flourish. This means opening up our creative processes to a **broader audience of cooks, artists, and guests**, transforming TestTafel *Mediamatic* into a space where experimentation is not just encouraged but celebrated. Whether it's testing alternative ingredients to replace staples like lemon and pepper, developing sustainable drink-making techniques, or implementing new organizational principles, our goal is to inspire others and share the results widely.

By combining a hyper-local approach, plant-based ingenuity, and a zero-waste philosophy, we aim to continually push boundaries, creating a model of sustainability and creativity that others can learn from and become part of.



Education

Education lies at the heart of TestTafel *Mediamatic*'s mission. Our goal is to create a vibrant space where food, drink, and sustainability intersect with learning. From **hands-on workshops** to inspiring lectures, we want to make knowledge accessible to everyone—whether they're an experienced chef, an amateur cook, visitors, or people simply curious about where their food and drinks come from.

Our workshops will focus on **practical skills** like fermentation, composting, and plant-based cooking, empowering participants to embrace sustainable practices in their own kitchens. We'll also delve into creative techniques for crafting zero-waste dishes and drinks, showing how leftover produce can be transformed into exciting new ingredients. These sessions will be deeply rooted in seasonality, reflecting the hyper-local focus of our food and drinks.

In addition to workshops, we'll host **lectures and discussions** that explore the cultural and environmental dimensions of food and drinks. Topics might include urban gardening, the history of fermentation, or innovative approaches to sustainability, with input from thought leaders, artists, and innovators in the field. For years already food has been an important part of the Mediamatic program. Also in the coming years, many food artists and

collectives (for example [The Gramounce](#)) from around the world will be visiting Amsterdam to share knowledge and to experiment.

As we grow, we'll create opportunities for our staff, volunteers, and community members to design and lead their own workshops, fostering a culture of shared knowledge and creativity. By making education a central focus, we hope to build a space that inspires action and cultivates a deeper connection to food and sustainability.



Collaboration

Collaboration is the foundation of everything we do at TestTafel *Mediamatic*. Rather than operating with a traditional hierarchical structure, we've embraced a **cooperative approach** that values the contributions of every individual. This philosophy extends beyond our team to include our partnerships with local producers, artists, and organizations.

Working together expands the possibilities for collaboration even further. The network of experts, academics, and creatives offers incredible opportunities to enrich our joint programming. Together, we can host **pop-up events, interactive courses, and artist residencies** that bring together diverse perspectives to explore the intersection of food, art, and sustainability.

Some of our most successful collaborations to date have been with partners like **Voedselbos Amsterdam**, who supply us with unique, hyper-local produce. In return, our volunteers support their work, creating a cycle of mutual benefit. These partnerships not only enhance the quality of our food but also reinforce our commitment to building a community centered around shared values.

Looking forward, we aim to deepen existing partnerships and forge new ones with organizations that align with our vision. From hosting **innovative workshops** led by

artists to collaborating with sustainability-focused projects, we want to create a vibrant hub that showcases the best of Amsterdam's creativity and culture. By working together, we can amplify our impact and contribute to a larger conversation about food, sustainability, and community.

A possible timeline for TestTafel activities at *Mediamatic*

To reach these goals we want to start by opening TestTafel *Mediamatic* four days a week, Wednesday to Saturday. In the early period of this collaboration, we will have to get used to the new working environment, solve any challenges that were unforeseen and overall land at the new location. In this period our staff will also get the opportunity to get a good grasp on what the possibilities are for their personal passion projects related to TestTafel *Mediamatic* and how they could open these up to the broader public.

We would like to open as soon as possible! It is also vital for the continuation of *Mediamatic* in the coming years to open when we can. After the first period of around six months open, we would start with an open program of courses related to cooking and food. As mentioned above these will contain subjects like fermentation, sustainable cooking and general cooking lessons, all in cooperation with the program team of *Mediamatic*. Depending on how quickly operations run smoothly we would want to provide more programming to open up our activities to the public. This can be for example a continuation of the Neo Futurist Dinners.

Mediamatic has different rooms where De Sering and TestTafel can have meetings and host workshops. Around this time restaurant De Sering will have continued to develop on its own at the other location, and our volunteers can use the spaces at *Mediamatic* for get-togethers. These events will be community-oriented and aimed at the people living in the neighbourhood. In the past, we have had great success with events along the lines of **clothing swaps and repair sessions, speed dating events or crafting sessions** and so much more.

The possibilities within this realm after TestTafel's potential move to *Mediamatic* are bountiful and we already have certain ideas and inspirations from existing projects to new ones. But, we are not an organisation that is set in its ways and we are always open to new projects or plans when they align with our goals and ideals. Our teams are ready, we have a newly designed website and *Mediamatic* ETEN has been closed long enough, we are very excited to start this new concept together!

A Wednesday at TestTafel *Mediamatic*

08:00 (10 hours to service)

The first chef comes in and switches on the lights. Today is Wednesday, a big day for TestTafel *Mediamatic*. Over the next 16 hours, a new menu is worked out and served for the first time. A course is given in working with koji, leftovers from the community kitchen are to be reused, and lunch and dinner for the Mediamatic community is to be served.

A busy day indeed. But first things first, the products for today. Based on what will come in this morning the menu is adjusted on the fly. A bakfiets arrives with produce from the food forest. It's the first quince of the season, and while it's not on the menu it will be nice to serve it tonight, if not tomorrow.

9:30 (8.5 hours to service)

One by one cars and bikes bringing produce from local farms trickle in. It's 09:30 by now and the other chefs have started coming in. The kitchen comes alive. Stockpots are fired up, blades flash, and the vents are turned to full power.

On a large whiteboard is written the mise en place for the day, plus the various projects the kitchen is working on. While the cooks try to work out this new menu they write notes with their findings and questions on the board.

“The thyme oil recipe creates a brownish, instead of green colour. Try sou-vide cooking and blending with spinach for a better result”

“Can we use koji to make a beurre blanc?”

“Increase fat to 12 grams per 100ml for the standard ice cream recipe for better texture”

At the end of this day, all of these notes will be used to update recipes and work out future experimental projects. Not only for the food but for drinks as well. Two cooks are preparing a variety of lemonades, fermentations, infusions and other concoctions. Leftover herbs, sorbets, icecreams, and produce are continuously transformed into an ever-changing homemade drinks menu. Aside from wine and beer, all drinks at both De Sering and TestTafel *Mediamatic* are homemade.

11:00 (7.5 hours to service)

A regular TestTafel *Mediamatic* guest and two volunteers from De Sering come in and change into chef clothes. TestTafel *Mediamatic* offers a few spots every day for people outside of professional kitchens to come in and learn about restaurant cooking, and food in general. Half of the kitchen staff were once volunteers. They completed the cooking courses, gained experience as a volunteer, started off as paid staff at the community kitchen and

worked their way to TestTafel *Mediamatic*. The other half of the cooks are very experienced and driven cooks from all over the world. People who have specifically come to the Netherlands to work at TestTafel.

This combination of in-house training, and experienced restaurant lifers creates a great balance between experience and dedication, and a fresh and unencumbered look on food.

13:00 (5.5 hours to service)

It is time for a family meal. Cooks, the Mediamatic team, residing artists and friends gather around for a big warm lunch. The cooks have used leftover veggies and food to make salads, a main course and some snacks. Ideas are exchanged, and plans are made. One of the cooks gets into a conversation with a painter about colour, the very beginning of a future course on creative food plating.

The cooks start getting back at it. The room is being rebuilt because in 45 minutes a course on vegan sports nutrition will start. One of the cooks is a triathlete and noticed how much-processed food athletes often consume and went down the rabbit hole of sports nutrition. Three months later the first sold-out edition of a 2.5-hour course takes place at TestTafel *Mediamatic*.

14:30 (4 hours to service)

The front-of-house staff starts coming in. Glasses are being polished, tables are set up, and the bar is prepared. They also have a special task today: one of the artists in residence is going to exhibit their art on the ceiling of the greenhouse. Front-of-house staff is helping out and adjusting the light so that the room comes together again.

Part of the staff now peels off and moves to De Sluisdeurenloods. Tonight we serve a special collaboration dinner between TestTafel *Mediamatic*, a local farm called “The Land” and “Broodje Poep”, a non-profit organisation promoting the idea that human waste is one of the best, most climate-conscious and safest fertilisers we can use. One year before The Land has set apart a piece of land for this project, fertilised by human waste. The product was turned into a menu by TestTafel, which will be served after a presentation by Broodje Poep.

Mediamatic also invited Matilde Calamandrei, a specialist in the Anthroponics project. The five outside pissoirs at *Mediamatic* deliver nutrition for the herbs and plants in the Anthroponics greenhouse.

16:00 (2.5 hours to service)

The kitchen is now in high gear. Cooks walk around with spoons of sauces, gels, cremes and specially prepared vegetables to let each other taste. The main course has fallen through, the sou vide technique that they wanted to try out on celeriac has failed, and now the main

course has to be reworked. There is tension in the air, but it's a good tension. A heady cocktail of anticipation, creative energy, a little bit of anxiety and confidence. In 45 minutes the kitchen will be breaking down. In 1.5 hours the kitchen will be clean, and all will sit down for Family Meal. In 2 hours the first guests will arrive for drinks, and in 2.5 hours the first plates of this new menu will be served.

18:30 (Service)

All has been building up to this, and now at long last, the room is coming alive. The guests trickle in small groups or on their own. The space is like a warm hearth. Comfortable, warm and cosy. With speed and precision people are led to their tables. They are made to feel welcome in our home. They are our guests, and tonight we do not simply feed them, we invite them into our creative process.

Thank you for following our vision and we sincerely hope you can help us bring it to life.

Stay updated on the progress of this by following our Instagram accounts

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