



DIERENDONCK

Craftmanship. Terroir. Passion

Noble meat selectors since 1970

**SLAGERIJ
DIERENDONCK**

**ATELIER
DIERENDONCK**

**DIERENDONCK
BUTCHERY**

CARCASSE



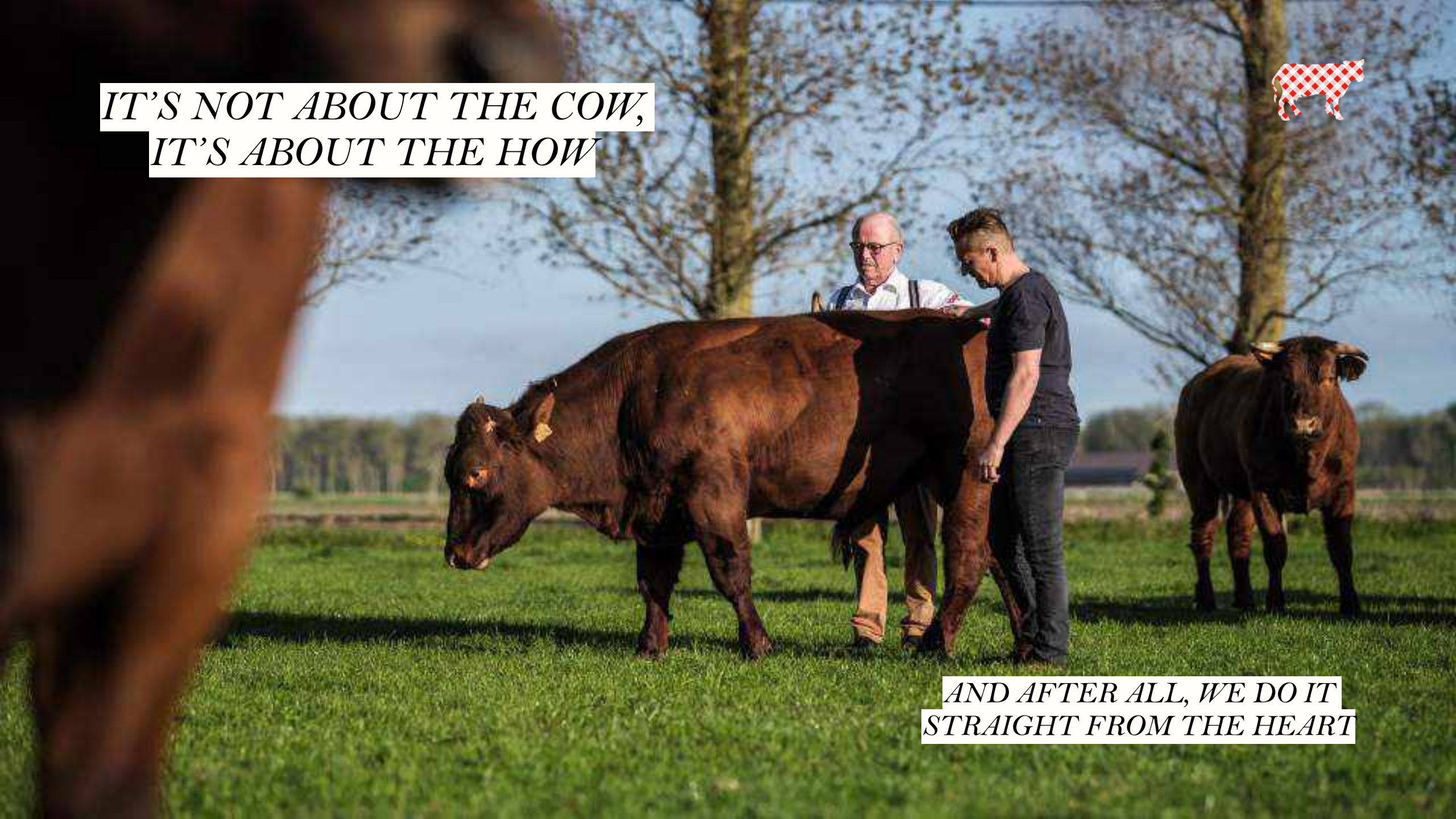


PASSION

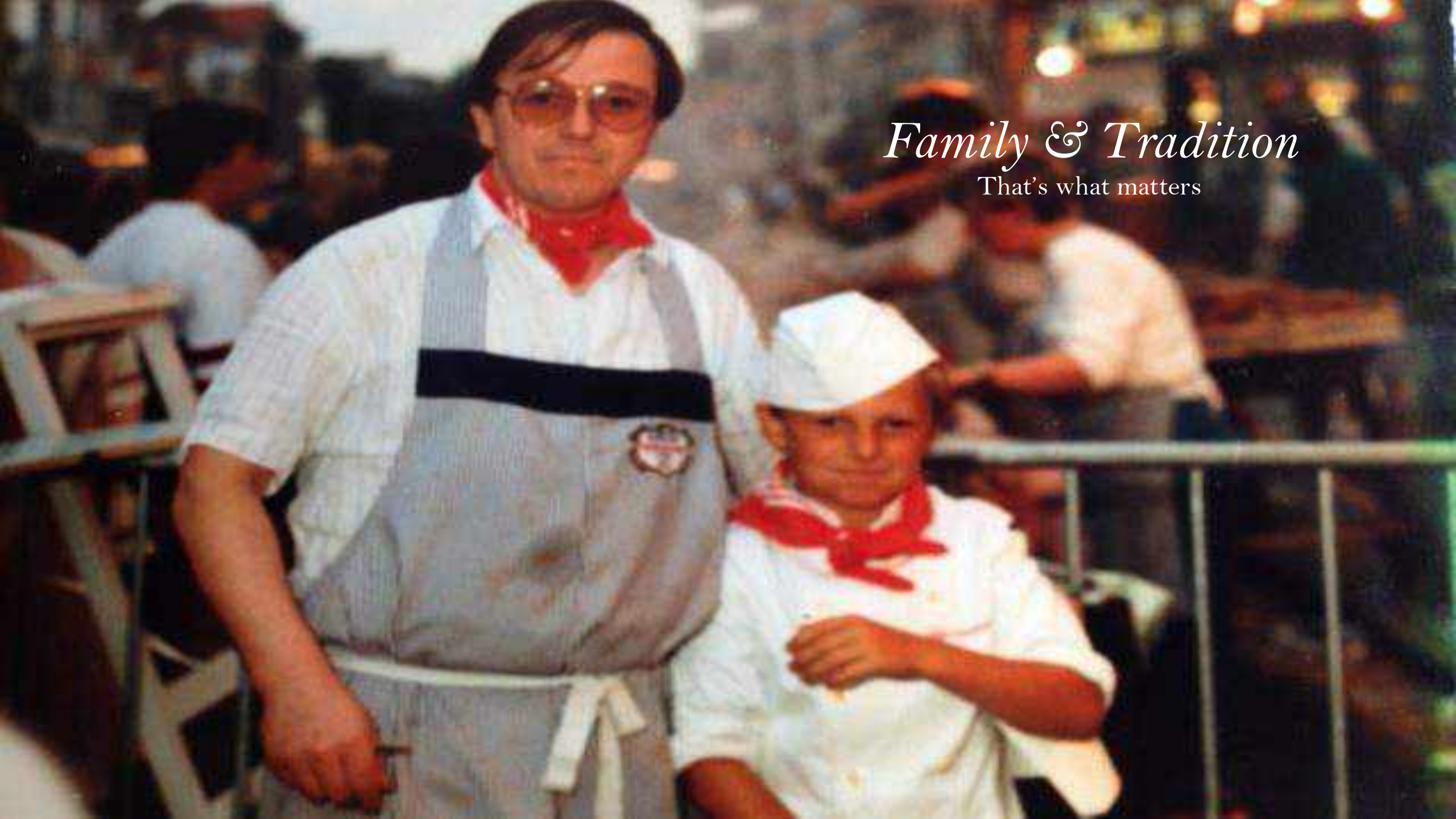


DIERENDONCK
INNOVATIVE
**NOBLE MEAT
AFFINEURS**
TIME GIVES TASTE

*IT'S NOT ABOUT THE COW,
IT'S ABOUT THE HOW*



*AND AFTER ALL, WE DO IT
STRAIGHT FROM THE HEART*



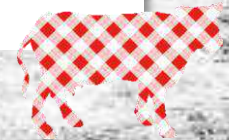
Family & Tradition

That's what matters



ANIMAL WELL-BEING NO STRESS!

Maturing and preparing meat is one thing, but selecting the right breeds is another. To achieve this, Hendrik Dierendonck has gone back to basics. All animals chosen by Hendrik must have enjoyed a good life and be given the opportunity to reach their ideal weight without stress. Hendrik prefers animals that are 6 to 7 years old and that have calved 2 or 3 times. This means that they always produce fat naturally, which gives them a unique flavour.





Our values

CRAFTSMANSHIP

TERROIR

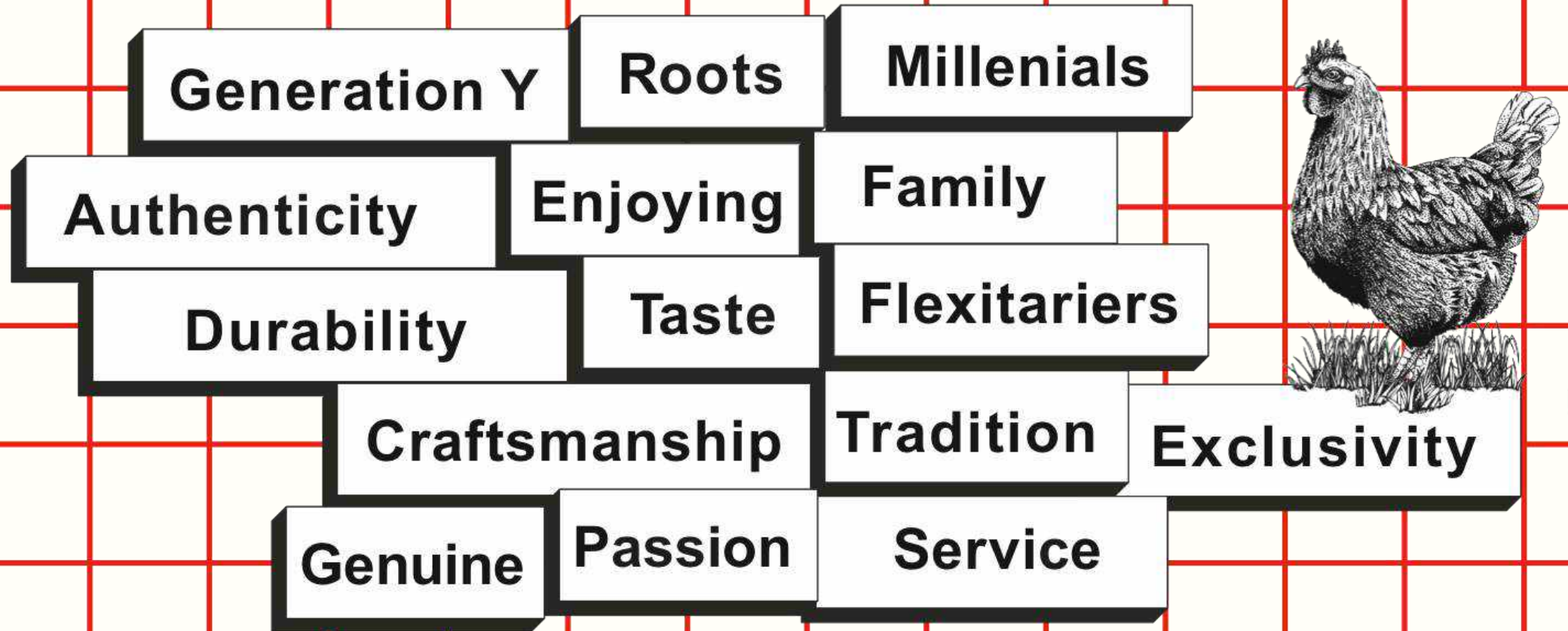
PASSION

INNOVATION



DIERENDONCK

Who is our customer of the future?



Our vision for the future

Flexitarian – Authenticity – Generation Y – Social – Roots – etc.





WEST FLEMISH RED



A terroir product with tradition, which has almost become extinct, relived thanks to Hendrik Dierendonck.



BELGIAN RED CATTLE ARE WELL-KNOWN AS A REGIONAL PRODUCT



DIERENDONCK

HET WEST-VLAAMS ROOD RUND

BŒUF ROUGE DE FLANDRE

DIKKE BIL —
TACHE NOIRE



SPINNEKOP
— ARAIGNÉE



BAVETTE



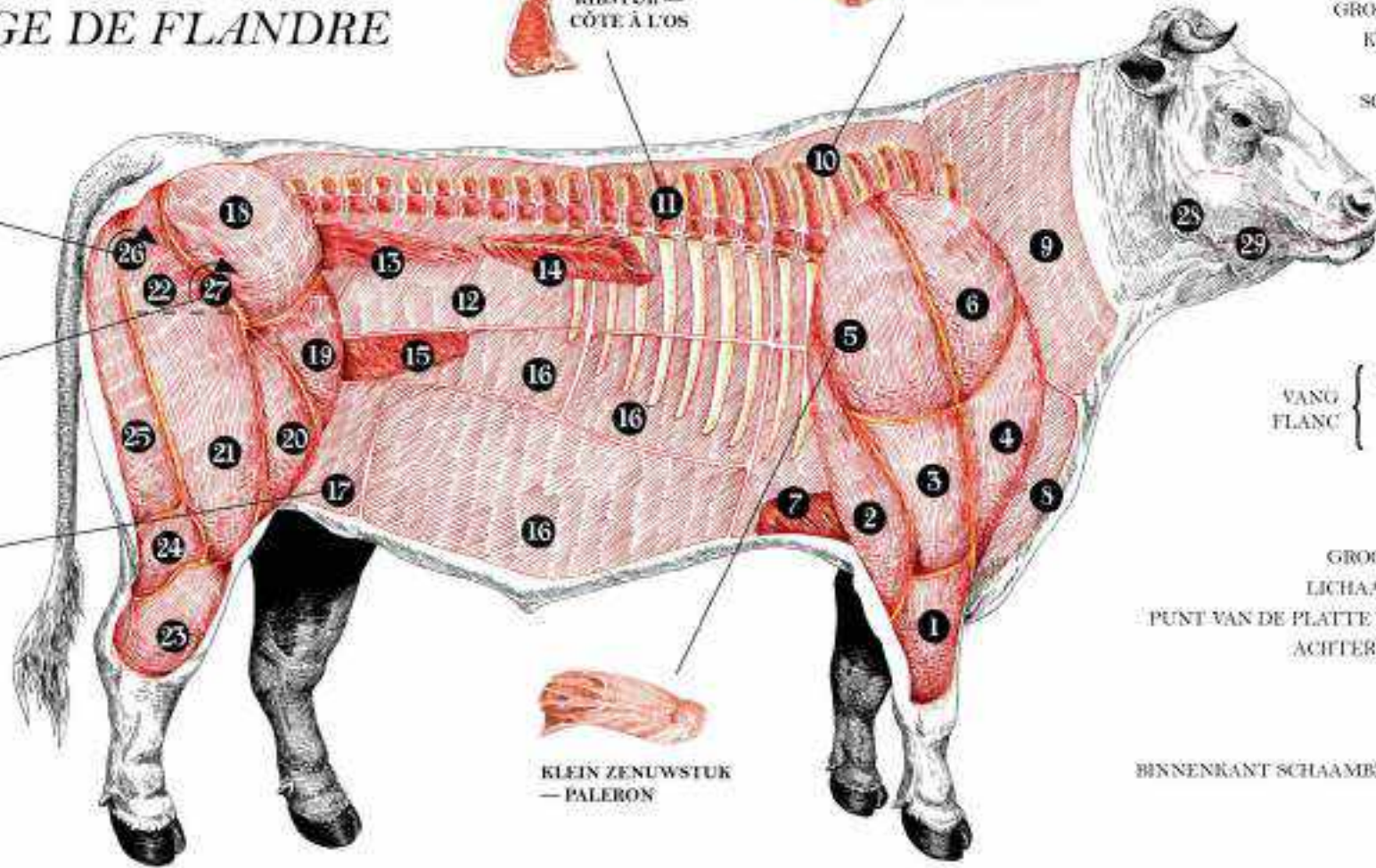
RIBSTUK —
CÔTE À L'OS



ZESRIB —
BASSE-CÔTE



KLEIN ZENUWSTUK
— PALERON



- VOORSCHENKEL — JARRET AVANT 1.
- BAL VAN DE SCHOUDER — BOULE D'ÉPAULE 2.
- GROOT ZENUWSTUK — MACREUSE 3.
- GROOT ZENUWSTUK — MACREUSE 4.
- KLEIN ZENUWSTUK — PALERON 5.
- VALSE FILET — JUMEAU 6.
- SCHORSVEL — BEC DE POITRINE 7.
- BORST — POITRINE 8.
- NEK — COLLIER 9.
- ZESRIB — BASSE-CÔTE 10.
- RIBSTUK — CÔTE À L'OS 11.
- CONTRE-FILET 12.
- FILET-PUR 13.
- KRAAI — ONGLET 14.
- PLATTE KRAAI — HAMPE 15.
- VANG FLANC { PLATTE RIB — PLAT-DE-CÔTES 16.
- { OVALE GEPELDE — PELÉ 16.
- { BOUILLI — TENDRON 16.
- BAVETTE 17.
- HEUP — ALOYAU 18.
- NAALME — BARONNE 19.
- GROTHOOFD — TRANCHE GRASSE 20.
- LICHAAM VAN DE PLATTE BIL — GÛTE 21.
- PUNT VAN DE PLATTE BIL — AIGUILLETTE RUMSTEAK 22.
- ACHTERSCHENKEL — JARRET ARRIÈRE 23.
- PEESEIND — PELE ROYAL 24.
- SPIER — FILET D'ANVERS 25.
- DIKKE BIL — TACHE NOIRE 26.
- BINNENKANT SCHAAMBEEN (SPINNEKOP) — ARAIGNÉE 27.
- WANG — ROUE 28.
- TONG — LANGUE 29.



SELECTION & BREEDS



BELGIUM

1. West Flanders Red

FRANCE

2. Salers
3. Normande
4. Jura
5. Aubrac
6. Charolais
7. Parthenaise
8. Limousin
9. Blonde d'aquitaine

SPAIN

10. Rubia Gallega
11. Asturia
12. Cachet
13. Marronesa

THE NETHERLANDS

14. Holstein

PORTUGAL

15. Mirandesa
16. Barrosa
17. Minhota

ITALY

18. Marchigiana
19. Romagnola
20. Piemontese

GERMANY

21. Bayern Simmental

FINLAND

22. Ayrshire

UNITED KINGDOM

23. Black Angus
24. Hereford
25. Galloway
26. Longhorn

A small selection of pure breeds.





Craftmanship, when the time is ripe...





**SLAGERIJ
DIERENDONCK**

**ATELIER
DIERENDONCK**

**DIERENDONCK
BUTCHERY**

CARCASSE

CARCASSE

Nose To Tail

Training centre

Tastings

R&D

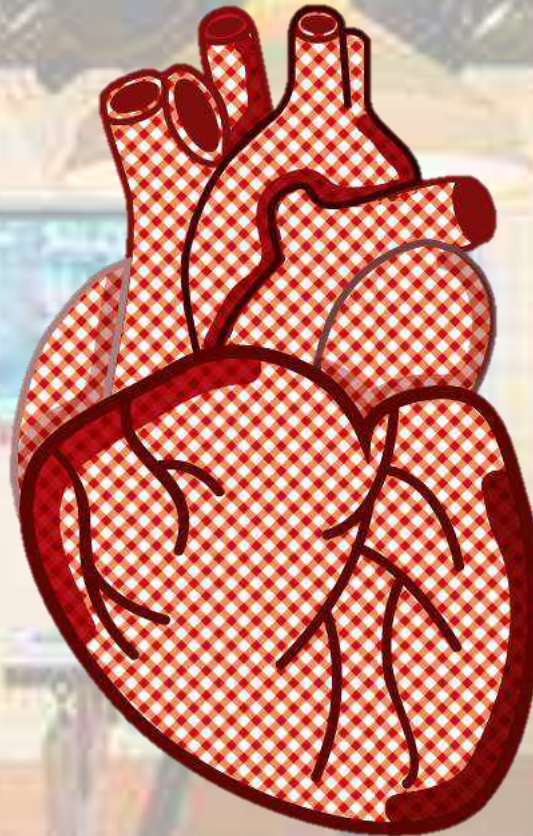
Workshops

Behind the scenes

Teambuildings

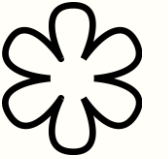
Dinners

Events





CARCASSE



*The butcher's kitchen
by Hendrik Dierendonck*

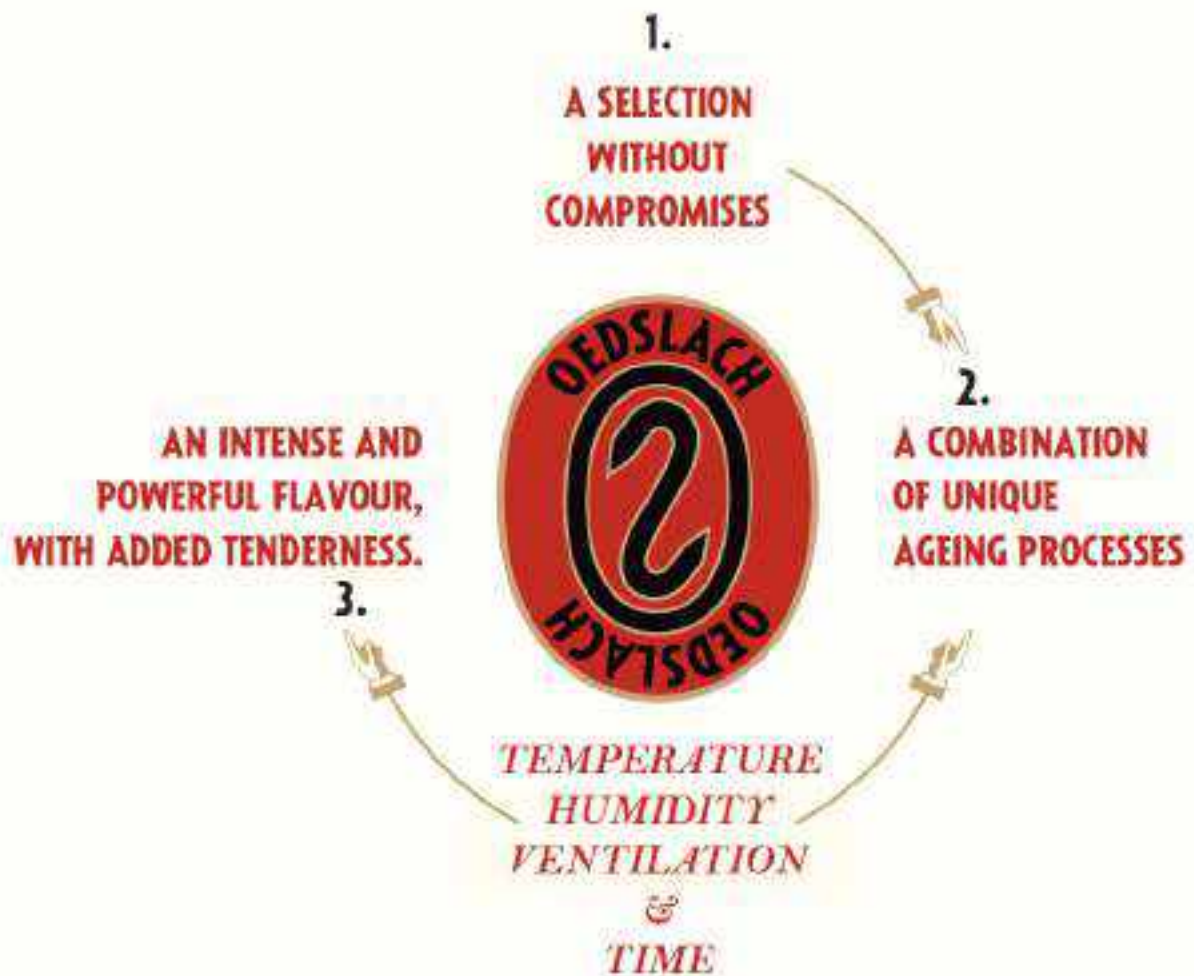
*WELCOME TO CARCASSE.
THE RESTAURANT OF A BUTCHER
WHO DIDN'T WANT A RESTAURANT
IN THE FIRST PLACE.*





INNOVATION

YOUR MEAT SOMMERLER





*TEMPERATURE
HUMIDITY
VENTILATION
& TIME*

We mature our breeds for 4 - 6 weeks,
based on a programme that we have developed ourselves.
Because the meat loses moisture, its flavour becomes much more intense,
and its structure more tender.

All skin and impurities are then removed from the meat so that when it is cooked,
it has a pure meat flavour.
This maturing process produces a better meat experience all round.

TIMELINE
REFINING

COLOR & VOLUME



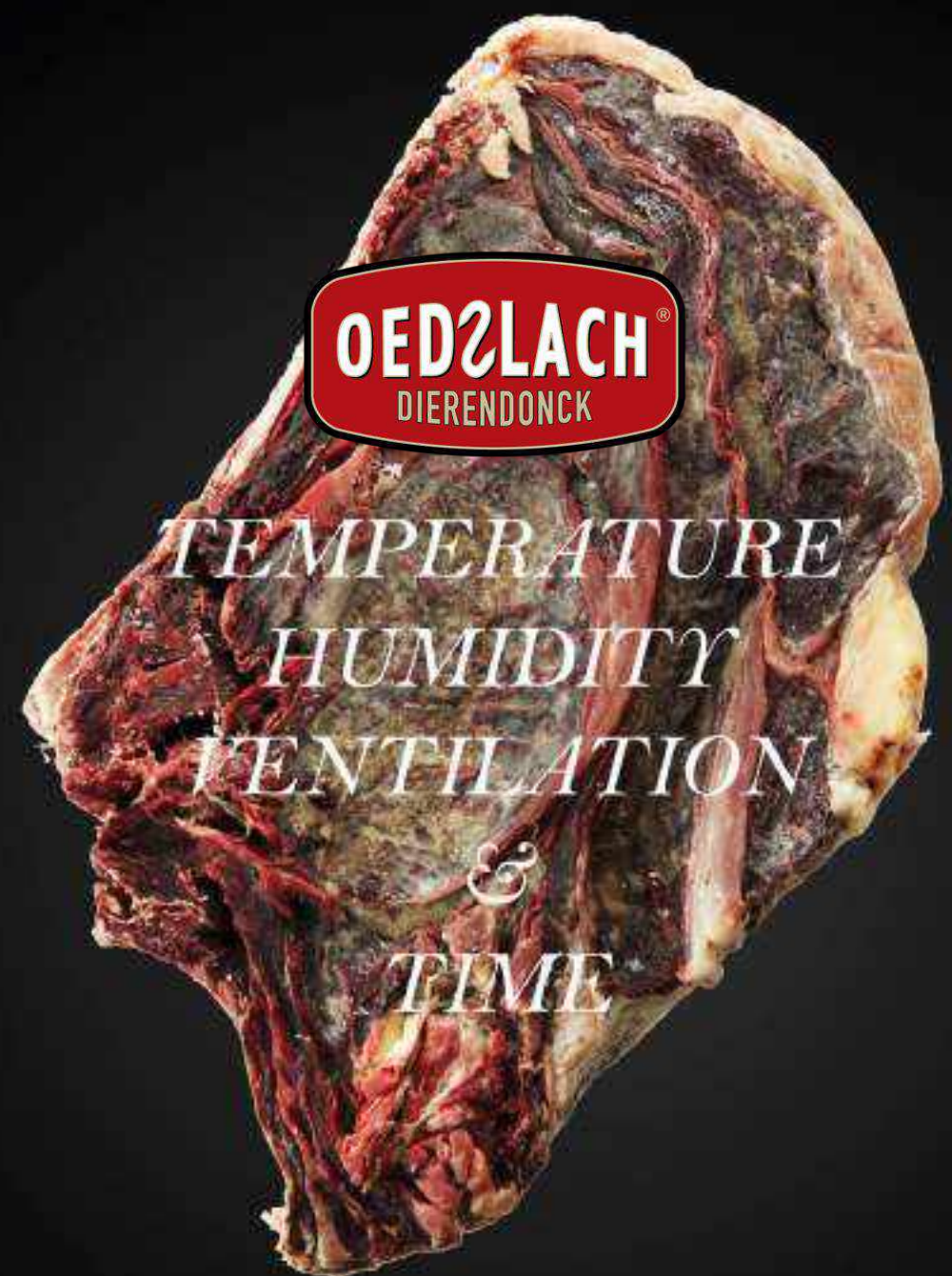
1-2



3-4
WEEKS



5-6



TEMPERATURE
HUMIDITY
VENTILATION
&
TIME



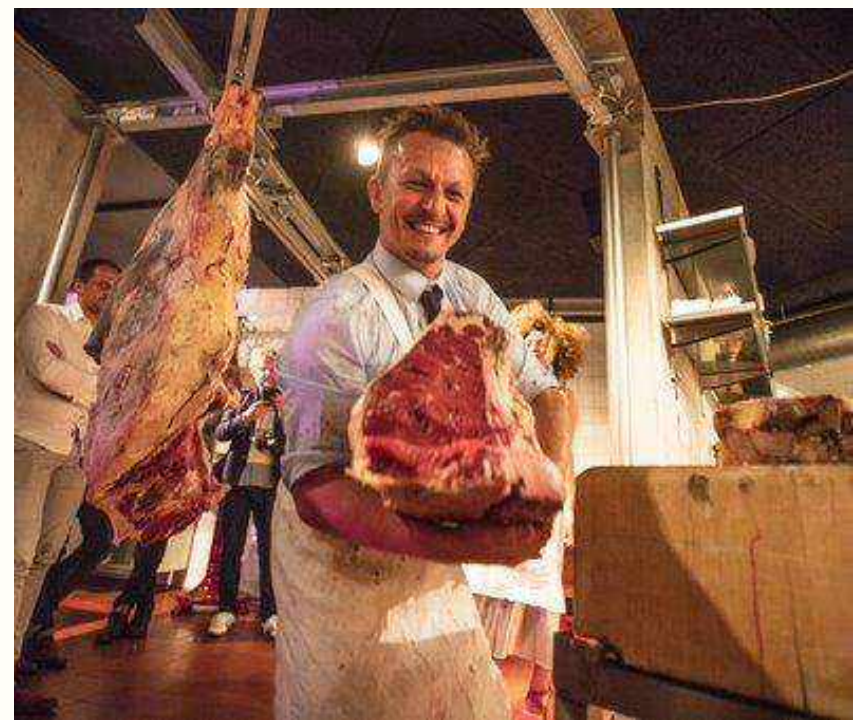
THE WILD ONE



THE MENAPIAN PIG
DISAPPEARED
THE DARK AGE



AN ANCIENT
RACE,
BROUGHT
BACK TO LIFE



**CHARCUTERIE
DIERENDONCK**

*THE TRUE SPIRIT
OF OUR
CHARCUTERIE
IS THE ARTISANAT
& WORKING
FROM NOSE TO TAIL...*

*COPPA DE BOEUF
OEDSLACH*



CHARCUTERIE DIERENDONCK

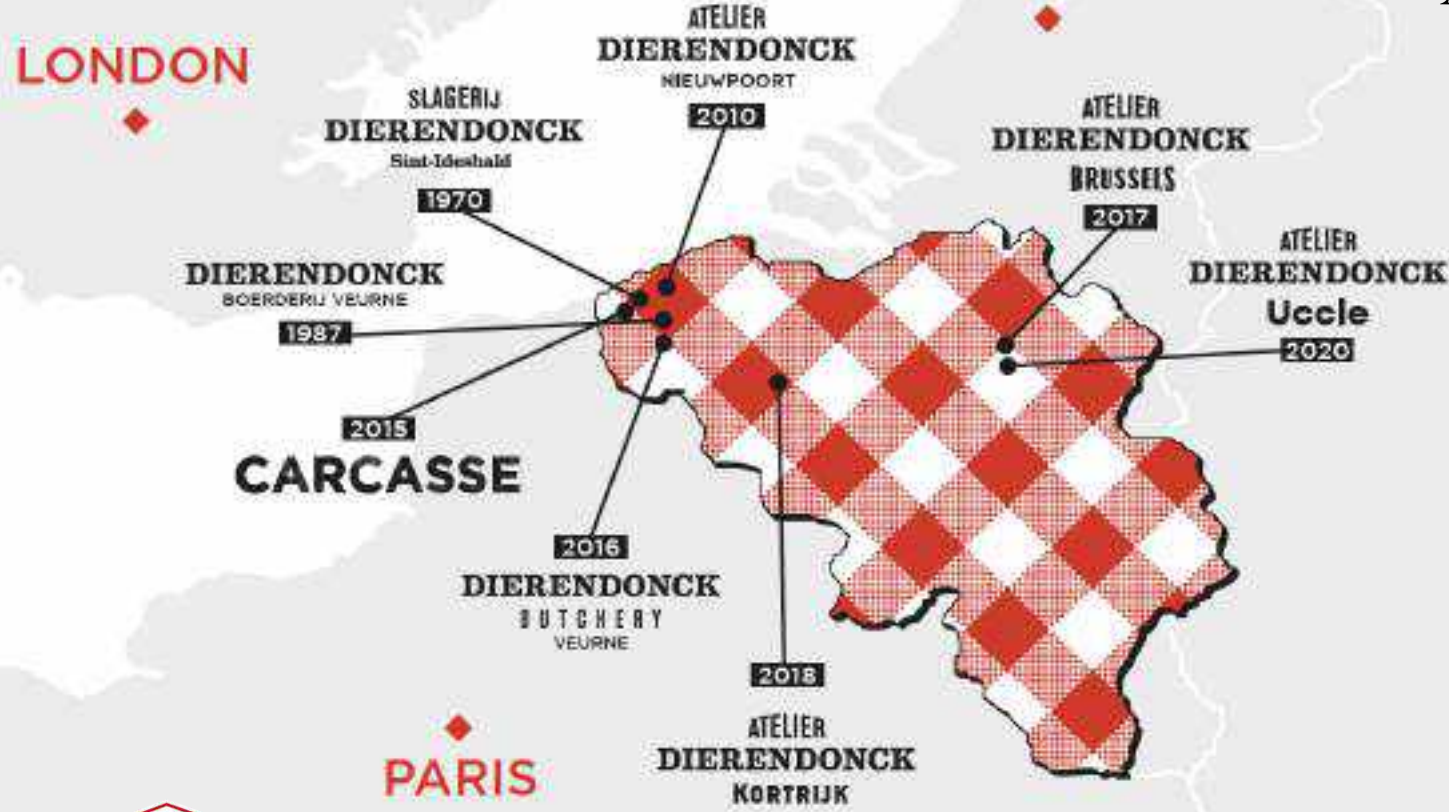
We are artisans who prepare charcuterie with love. Nose to tail, it's in our genes. And preferably tailor-made for the customer. We help chefs take their dishes to the next level, like a personal butcher.





LONDON

AMSTERDAM



*A tremendous development thanks to a strong team,
with Bruges as their home base*



DIERENDONCK

5 shops

1 online shop

~

1 Restaurant*

~

1 Butchery Atelier

~

Over 95 employees

BEENHOUWER
"ROUGE CARREAUX"

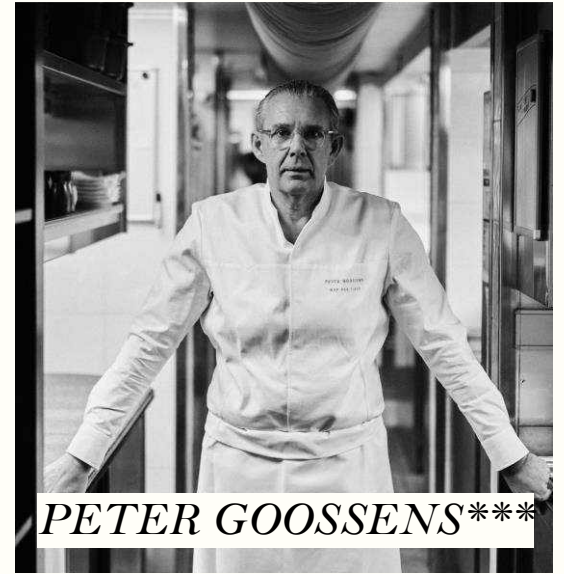
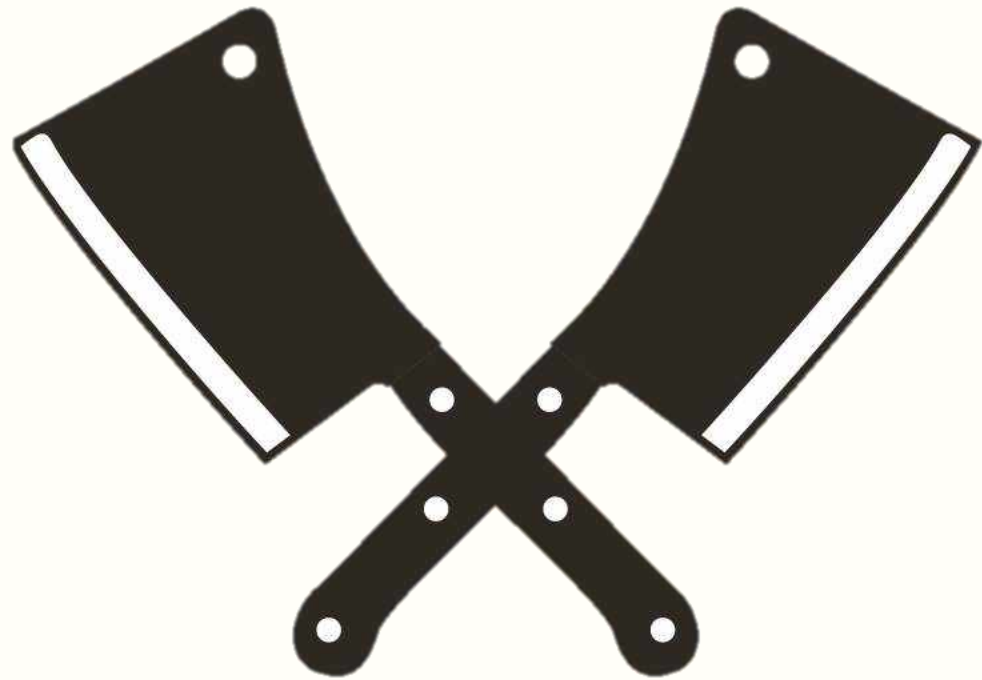


DIERENDONCK

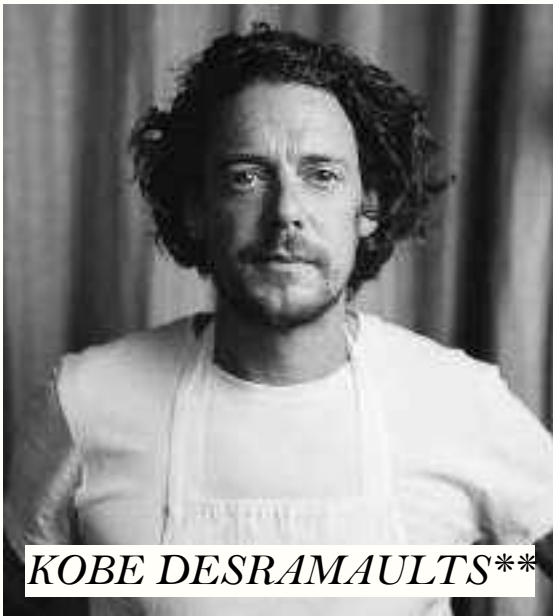


*SERGIO HERMAN****

STAR BUTCHER DIERENDONCK IS THE FAVOURITE BUTCHER OF A NUMBER OF THE CELEBRITY CHEFS IN BELGIUM!

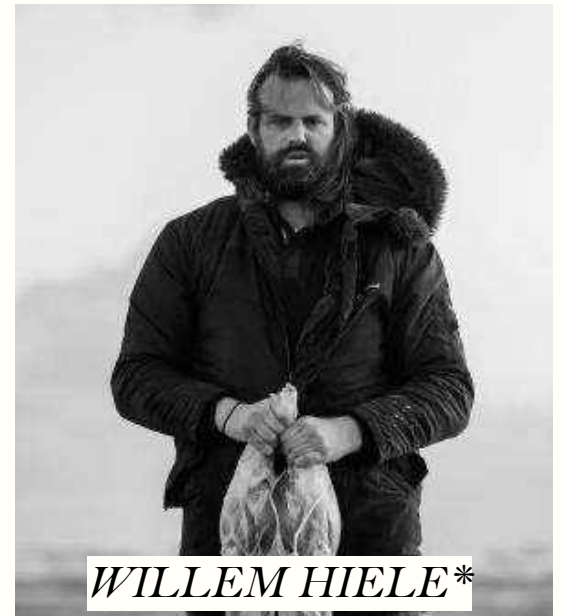


*PETER GOOSSENS****



*KOBE DESRAMAULTS***

SOME OF OUR FRIENDS



*WILLEM HIELE**

DIERENDONCK



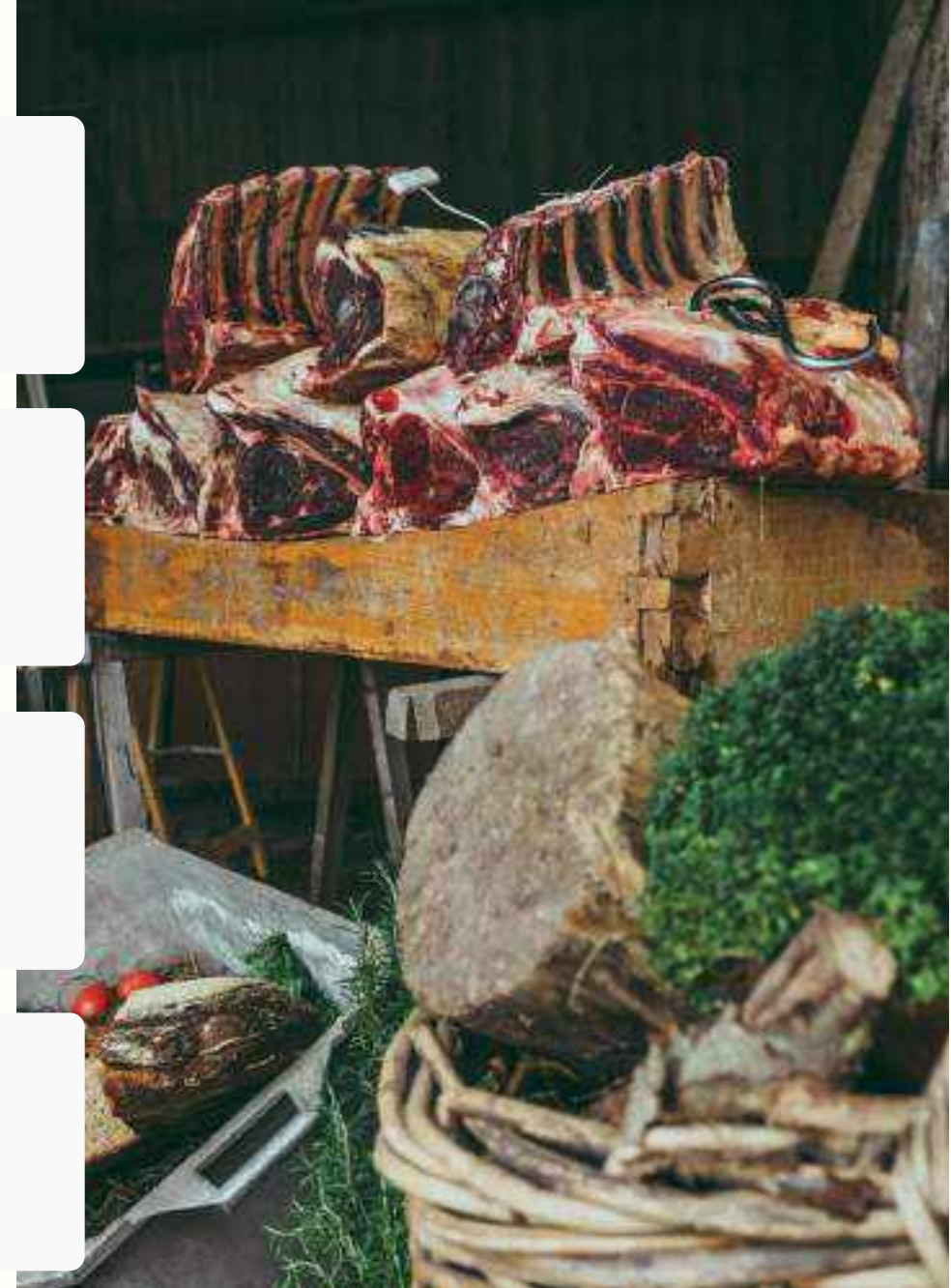


1 We are Belgian butchers with ambition, who deliberately set to work with the future in mind.

2 We work according to the “**Nose to Tail**” principle to sell tasty products in which we take immense pride.

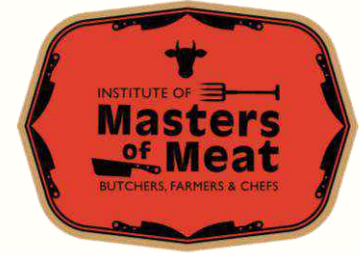
3 We want to show this to the entire world, with respect for animal well-being, by making use of suppliers that fully share our vision, and with full transparency towards our customers.

4 “**We are Dierendonck**”: Work Hard-Play Hard:
Our people are unique, take pride in sharing our philosophy, and receive all the support they need to grow with us.

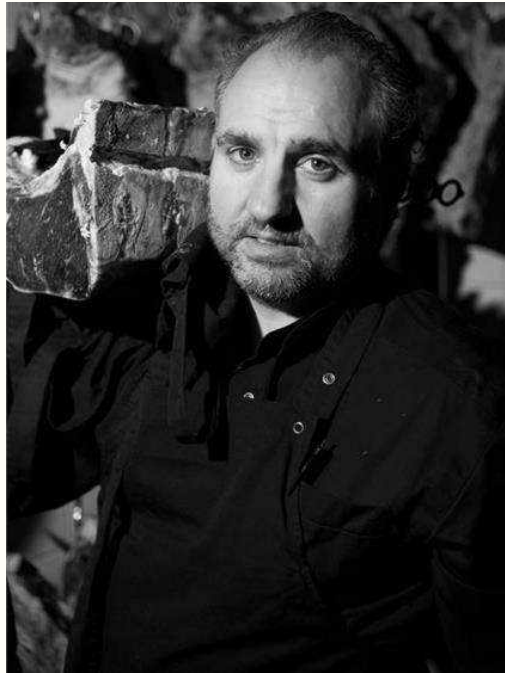


Hendrik Dierendonck Co-founder Masters Of Meat

Member of the Steak Revolution



*Dario Cecchini
(Italy)*



*Yves Marie
Le Bourdonnec (Paris)*



*Hendrik Dierendonck
(Bruges)*



*El Capricho
(Spain)*



*Adam Danforth
(USA)*

We are Dierendonck !

