



Carcasse by Dierendonck – Chef Timon Michiels

Restaurant Carcasse

Henri Christiaenlaan 5 - 8670 Koksijde - Belgium

www.carcasse.be

***#craftmanship #back to basics #terroir #own produce
#know how #beef***

“When butchering becomes art”. This is the motto of Hendrik Dierendonck, the most famous butcher of the country. Since 2014 he has his own restaurant, where meat is prepared from nose to tail.

Hendrik Dierendonck is a specialist of the ‘West-Vlaams rood’ cattle breed and expert in dry-aging beef. There is more to meat than just beef. The Dierendonck family continue their project with the breeding of the Menapii pork and introducing this unique pork meat in gastronomy. At Restaurant Carcasse you can experience a variety of the best beef and pork meat and how this kitchen team executes the best techniques for meat preparations.

The restaurant has an international reputation for its refined preparations and side dishes that complement the delicious meat varieties. In 2017 Michelin awarded this unique culinary approach with a Michelin star. Now chef Timon Michiels maintains this legacy and offers you a unique internship opportunity.

References:

- * Butcher Hendrik Dierendonck: founder and owner of the [‘Carcasse’](#) restaurant
- * Chef Timon Michiels
- * [Michelin](#): *
- * [Gault&Millau](#): 13,5/20
- * Partner in Master Talent training programmes since 2014.

Training programmes offered:

1 to 3 months Work Based Learning programmes in the butchery or the restaurant for chefs de partie & sous chefs

1 to 3 months Work Based Learning programmes in service

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