



Hendrik Dierendonck (Butcher)

Slagerij Dierendonck

Strandlaan 331 - Sint Idesbald – Belgium

Atelier Dierendonck

Albert I laan 70 – Veurne - Belgium

www.dierendonck.be

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

“When butchering becomes art”. This is the motto of the most famous butcher of the country.

As a specialist farmer of the ‘West-Vlaams rood’ cattle breed and expert in dry-aging he always stands for his own opinion: “I dream of my cattle, I taste the meat in my dreams, I want to be the best butcher of the world.”

There is more to meat than just beef. The Dierendonck family continues their project with the breeding of the Menapii pork and introducing this unique pork meat in gastronomy.

He is a popular supplier for the best restaurants in a large region and for his own beef restaurant Carcasse in Koksijde.

References:

- * butchers since 45 years
- * preferred supplier of chefs as Sergio Herman, David Martin, Kobe Desramaults
- * founder and owner of the adjacent [‘Carcasse’](#) restaurant
- * 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

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