Craftsmanship. Terroir. Passion

Noble meat selectors since 1970
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
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

CRAFTMANSHP

TERROIR

PASSION

INNOVATION
Who is our customer of the future?

- Generation Y
- Authenticity
- Durability
- Craftsmanship
- Genuine
- Roots
- Enjoying
- Taste
- Passion
- Millenials
- Family
- Flexitarians
- Tradition
- Service
- Exclusivity
Our vision for the future

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

DIERENDONCK invests in

Terroir – well-being
- Charter
- West Flemish
- Farm-bred Menapii pig
- Nose2Tail

Traditional production
- Contemporary skills
- The quality of yesteryear
- No additives
- Pure
- Professional

Passion
- Experience
- Shops & Online shop
- Team Dierendonck
- Marketing

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

WEST FLEMISH RED

BELGIAN RED CATTLE ARE WELL-KNOWN AS A REGIONAL PRODUCT
A small selection of pure breeds.
Craftsmanship, when the time is ripe…
Behind the scenes
Nose To Tail
Tastings
Workshops
Teambuildings
Events
Training centre
R&D
Behind the scenes
Dinners
CARCASSE
WELCOME TO CARCASSE.
THE RESTAURANT OF A BUTCHER WHO DIDN’T WANT A RESTAURANT IN THE FIRST PLACE.

The butcher’s kitchen
by Hendrik Dierendonck
INNOVATION

YOUR MEAT SOMMERLER
1. A selection without compromises

2. A combination of unique ageing processes

3. An intense and powerful flavour, with added tenderness.

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.

**TEMPERATURE, HUMIDITY, VENTILATION & TIME**
THE MENAPIAN PIG
DISAPPEARED
THE DARK AGE
AN ANCIENT RACE, BROUGHT BACK TO LIFE
THE TRUE SPIRIT OF OUR CHARCUTERIE IS THE ARTISANAT & WORKING FROM NOSE TO TAIL...

COPPA DE BOEUF OEDSLACH
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.
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
STAR BUTCHER DIERENDONCK IS THE FAVOURITE BUTCHER OF A NUMBER OF THE CELEBRITY CHEFS IN BELGIUM!

SOME OF OUR FRIENDS

SERGIO HERMAN***
KOBE DESRAMAULTS**
WILLEM HIELE*
PETER GOOSSENS***
We are Belgian butchers with ambition, who deliberately set to work with the future in mind.

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

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.

“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!