



DUKE'S CUISINE
FOR YOUR CONVENIENCE



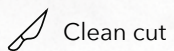
Convenience that serves the chef

Duke's Cuisine likes to think in terms of solutions for the challenges faced by the hospitality sector. Our convenience line allows you to serve excellent quality at a good price, even with a small staff. We have selected and portioned the finest meat for you, so that with little effort, you can serve your guests the very best.

Our meat comes from sustainable and responsible sources. Whether you choose our fresh, frozen or cooked products, quality is always our priority. Our top butchers process the meat into amazing products that your guests are sure to find finger-licking good. You'll never regret purchasing good quality.



FRESH



Work fast and efficiently with minimum waste

Duke's Cuisine delivers convenience to your kitchen. We offer you an amazing selection of clean cut fresh meat, so that you can work fast and efficiently with minimum waste. But convenience alone is not enough. Because we are involved in the entire chain, from farmer to table, we have no unnecessary intermediaries, saving time and money. So, we can definitely say that we offer top quality at competitive prices.



PRIME RIBEYE

VEAL | FRESH



The most flavourful part of the calf, buttery soft.
Delicious on the BBQ or grill.

THICK SKIRT

VEAL | FRESH



A unique cut of veal,
with a coarse structure
and strong flavour.

CHEEK

VEAL | FRESH



An insanely good piece of
stew meat for the real gourmet.

SWEETBREAD

VEAL | FRESH



High-quality organ meat,
a true delicacy.

STRIPLOIN

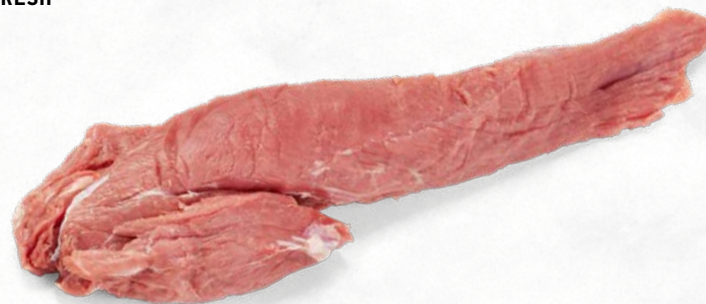
VEAL | FRESH



A beautiful cut, deliciously juicy because of the thin layer of fat.

TENDERLOIN

VEAL | FRESH



The best part of the calf, unbelievably tender and soft.

TENDERLOIN

YOUNG BEEF | FRESH



The nicest and most tender cut of young beef, with a fine structure and even finer taste.

STRIPLOIN STEAK READY

YOUNG BEEF | FRESH



A striploin with a divine bite because of the thin fat edge.

RIBEYE

YOUNG BEEF | FRESH




One of the juiciest steaks around, nice fat structure and super flavourful taste.





FROZEN

 Portioned

Because of the pre-cut portions, you only use what you need

With our assortment of portioned, frozen meat, we help you lighten your labour-intensive work in the kitchen, prevent waste and enable you to manage your stock efficiently. The long shelf life of frozen products means that you always have sufficient stock on hand, and there's no need to throw anything away. Because of the pre-cut portions, you only use what you need. Our extensive assortment provides something for everyone. Quality is obviously our priority in this respect. For us, convenience, a fair price and top quality always go hand in hand!

STRIPLOIN

VEAL | FROZEN



A perfect cut of meat from the calf's loin, the thin fat edge gives it extra flavour.

WIENER SCHNITZEL

VEAL | FROZEN



A delicious, breadcrumbed schnitzel of lean veal, a real classic.

LIVER

VEAL | FROZEN



Calf liver is the finest of all liver types, refined and with a soft taste.

T-BONE

VEAL | FROZEN



A tender combination of tenderloin and striploin.

FRENCH RACK

VEAL | FROZEN
3 AND 6-RIBS OPTION



A robust and versatile cut of veal, a real showpiece.

RIBEYE

VEAL | FROZEN



The most flavourful part of the calf, a buttery tender cut.

SCHNITZEL

VEAL | FROZEN



Original schnitzel from lean veal, a real classic.

TENDERLOIN STEAK

VEAL | FROZEN



Perfect tenderloin medallions, the softest and nicest part of the calf.

BURGER

VEAL | FROZEN



Delicious burger made from seasoned minced veal, juicy and flavourful.

SPARERIBS

VEAL | FROZEN



Delicious full spareribs with lots of flavour, very popular.

TOMAHAWK

VEAL | FROZEN



Due to the maturation on the bone, this exclusive piece of meat is extra tasty.

OSSOBUCCO

VEAL | FROZEN



The Italian classic, a beautiful stew full of flavour.

BONES

VEAL | FROZEN



Basis for a delicious stock or gravy.



COOKED



Sous vide

Fast, easy and unbelievably delicious!

Deliciously tender, slow-cooked meat is a popular item on the menu. But this method of preparation is a major challenge for the restaurant's kitchen, because it takes a lot of time. We put in this time on your behalf. Effortlessly serve your guests a perfectly cooked topblade, sparerib or rump tail. With our selection of cooked meat, you always have wonderful products in stock that you can serve at a moment's notice, with no risk of spoilage. Fast, easy and unbelievably delicious!



Fast, easy and unbelievably delicious!

SPARERIBS

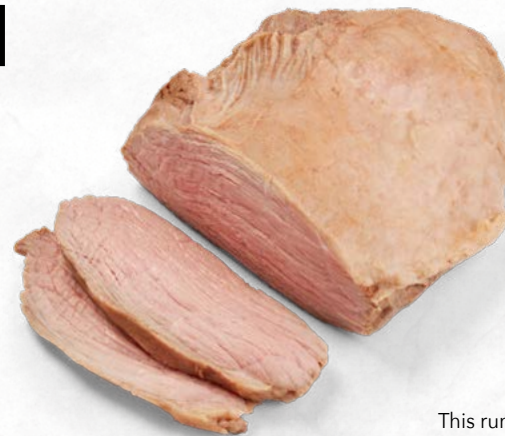
VEAL | COOKED



A veal sparerib is a delicious tender variation on the 'classic' pork sparerib.

RUMP TAIL

VEAL | COOKED



This rump cut from the calf's rear leg is a pearl for the real meat lover.

PULLED VEAL

VEAL | COOKED



A perfect veal alternative to the popular pulled pork.

BACON

VEAL | COOKED



Deliciously salted and smoked sliced veal bacon, for versatile use.

TOPBLADE

VEAL | COOKED



Unbelievably soft and delicious. A favourite on any menu.

OSSOBUCO

VEAL | COOKED



Fantastic tender veal shank stewed in tomato sauce.

RIBFINGERS

VEAL | COOKED



Veal ribfingers are a delicious variation on the 'classic' pork fingers.

TRI-TIP

VEAL | COOKED



Our tri-tip is cooked in delicious gravy, making every piece juicy and full of flavour.

VITELLO

VEAL | COOKED



Veal meat, medium cooked, perfect for Vitello tonnato.



The power of cooperation

Duke's Cuisine is the convenience line of Vitelco, one of the largest veal abattoir and deboning companies in Europe. Vitelco is actively engaged in every aspect of the supply chain, with a majority of it under direct control. For instance, we provide assistance to livestock farmers in areas such as purchasing and caring for calves. We also arrange transport, often using our own livestock trucks. We handle the slaughtering and processing of the calves ourselves.

We work with respect for people, animals, and the environment to achieve excellent results - together with our chain partners.

More info? Visit www.vitelco-veal.com.

VITELCO
YOUR PARTNER IN VEAL

Processing

All Duke's Cuisine products are pre-cut for your convenience. Some products are also portioned or even cooked sous vide. We do this to save you time and reduce waste.



CLEAN CUT

- Whole cuts of meat
- Vacuum packed
- Selected based on carcass weight



PORTIONED

- Aged for two weeks
- Frozen fresh
- Individually vacuum packed



SOUS VIDE

- Consistent quality
- Cooked to core temperature
- Preparation in the oven, au bain-marie or bake directly





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FOR YOUR CONVENIENCE

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