



**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**

 Clean cut

## **Clean cut fresh meat, so that you can work fast and efficiently.**

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.



## FRENCH RACK

VEAL | FRESH | AVAILABLE IN 3- AND 6-RIBS



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

## CHEEK

VEAL | FRESH



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

## RIBEYE

VEAL | FRESH



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

## STRIPLOIN

VEAL | FRESH



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

## OSSOBUCCO

VEAL | FRESH



The Italian classic, a beautiful stew full of flavour.

## THICK SKIRT

VEAL | FRESH



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

## TENDERLOIN

VEAL | FRESH



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

## TENDERLOIN

BEEF | FRESH



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

## STRIPLOIN STEAK READY

BEEF | FRESH



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

## RIBEYE

BEEF | FRESH




One of the juiciest steaks around, nicely marbled 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!

## RIBEYE

VEAL | FROZEN



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

## 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.

## SWEETBREAD

VEAL | FROZEN



High-quality organ meat, a true delicacy.

## T-BONE

VEAL | FROZEN



A fantastically tender combination of tenderloin and striploin, an impressive cut of veal.

## TENDERLOIN STEAK

VEAL | FROZEN



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

## STRIPLOIN

VEAL | FROZEN



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

## BURGER

VEAL | FROZEN



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

## SPARERIBS

VEAL | FROZEN



Delicious full spareribs with lots of flavor, very popular.

## SCHNITZEL

VEAL | FROZEN



Original schnitzel from lean veal, a real classic.

## TENDERLOIN

BEEF | FROZEN



This fillet of beef comes from the tip of the tenderloin, the most tender part of the animal.

## RIBEYE

BEEF | FROZEN



One of the best parts of the animal with a nice distribution of fat and meat.

## BONES

VEAL | FROZEN



Basis for a delicious gravy.

## TOMAHAWK

VEAL | FROZEN



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

## STRIPLOIN

BEEF | FROZEN



Steak with a delicious thin edge of fat, a favourite among meat lovers.



## TENDERLOIN

PORK | FROZEN



The pig's most tender muscle.  
Fine, lean and delicious.

## SCHNITZEL

PORK | FROZEN



Cut from the topside, a true classic.

## SPARERIB

PORK | FROZEN



Gorgeous meaty spareribs with great taste, an all-time favourite.



## COOKED



Sous vide

### Effortlessly serve your guests perfectly cooked meat.

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 veal cheek. 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!



## SPARERIBS

VEAL | COOKED



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

## 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.

## VITELLO

VEAL | COOKED



Veal eye round, medium cooked, perfect for Vitello tonnato.

## CHEEK

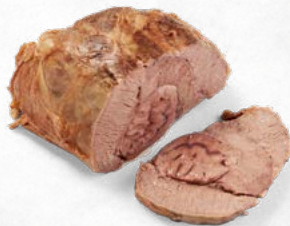
VEAL | COOKED



Deliciously tasting stew meat with a buttery tender bite.

## HEEL MUSCLE

VEAL | COOKED



Fine veal stew meat, perfect for slow cooking due to its varied structures.

## RUMP TAIL

VEAL | COOKED



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

## 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 flavor.

## VITELLO SLICED

VEAL | COOKED



Sliced veal eye round, medium cooked, perfect for Vitello tonnato.





**DUKE'S CUISINE**

**FOR YOUR CONVENIENCE**

**[WWW.DUKESCUISINE.COM](http://WWW.DUKESCUISINE.COM) | [INFO@DUKESCUISINE.COM](mailto:INFO@DUKESCUISINE.COM) | +31 88 633 08 60**