



THE FROZEN BUTCHER

Produced below Zero

HELLO, WE ARE THE FROZEN BUTCHER

We strive to use only the best meat from all over the world. So we can make the best meat available for Sophie, for Oliver, for Fernando, for Chloe, for Lars. For You. For Everyone! We are craftsmen with a innovative approach. Wherever we find the perfect meat, we freeze it. Minus 35°C immediately! So it's frozen in time...and fresh on your plate.



BELIEVE THE FREEZE

Being a butcher is a noble craft. And a challenging one when you only want the best meat from all over the world. We quick-freeze our products after production so we don't need to add artificial preservatives and other additives. This way we guarantee a butcher's taste and quality. That's why we're called The Frozen Butcher.



“Frozen in time... Fresh on your Plate”

OUR BURGERS: 100%

We have great burgers, which all have a hard claim on origin and/or breed: a 100% Angus burger, a 100% Wagyu burger, a 100% US Beef burger, a 100% Iberico burger, a 100% Lamb burger, a 100% Organic burger, a 100% Venison burger and a 100% Chicken burger.



NEW: VENISON BURGER

Our venison is pasture raised in the open spaces and rolling green hills of New Zealand. Raised by family farmers, this tender and delicious venison is a culinary treat and is sought after by chefs for its unparalleled quality and taste. Venison is naturally a very lean protein and an excellent source of iron and essential vitamins. Enjoy the delicate flavour of this naturally lean venison burger.



STEAKS

We love our burgers, but we also like to eat a good steak now and then. Our all-time favorites are the Ribeye and the Striploin steak. So here they are!

Our steaks are made from Angus cattle born in the States. They were bred from cattle native to the counties of Aberdeenshire and Angus in Scotland. Their meat is famous for its marbling qualities which means a lot of delicious intramuscular fat. The cattle are raised on a carefully-balanced grain diet for an even better taste. And is aged for at least 30 days!

Also available with Uruguayan Angus Beef.



NEW: LAMB T-BONES

These are our T-bone steaks made from lambs born and raised in New Zealand. This country is home to world-famous lamb, known for its wonderful juiciness and great taste. The climate and the grassy plains make this country ideal for raising lambs. They spent their lives on these plains eating the grass that gives the meat its special natural taste and tenderness.

Enjoy the rich lamb flavor of these T-bone steaks. They are delicious cuts of the finest most tender part of the lamb. Because of their small size, lamb T-bones (also known as loin chops) are perfect for serving family style in the center of the table.



CARPACCIO

We love carpaccio and wanted our own version for our assortment. We got our inspiration from Italy and our Angus meat from the States. Made from prime meat cuts of great Angus cattle, raised on a carefully-balanced diet for an even better taste. It's tender, it's juicy and it has a lot of flavor. In short: it's a joy to eat.



WHAT YOU SEE

IS WHAT YOU GET

The packaging includes information about the product:

- Specific information about the beef, lamb or pork
- The origin
- A depiction of the breed
- A guideline on how to prepare the products



100%

QUALITY GUARANTEED

We source all the meat ourselves:

- Full quality control
- 100% traceable from farm to fork
- We only use ground materials from carefully selected suppliers

THE BEST BREEDS

THE BEST CONDITIONS

The best breeds available combined with a care free life guarantees the highest quality. The animals live a stress free life on great open plains, eating fresh grass and different kinds of herbs all year round.



RESPECTFUL WAGYU BURGER



ANGRY ANGUS BURGER



FARMER'S LAMB BURGER



FLAMENCO IBERICO BURGER



BEANY US BEEF BURGER



NATURAL ORGANIC BURGER



WILD VENISON BURGER



JUICY CHICKEN BURGER



CLASHING CARPACCIO



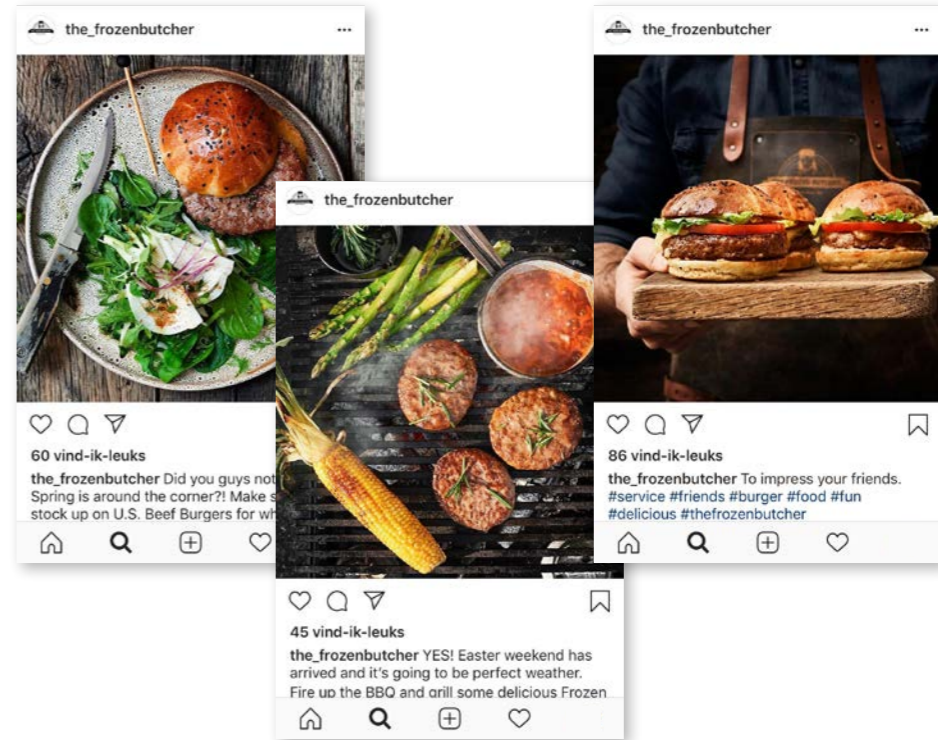
SIZZLING STRIPLON STEAK



RANCH RIBEYE STEAK



THE FROZEN BUTCHER ON SOCIAL MEDIA





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The Frozen Butcher

Industrieweg 66

2382 NW Zoeterwoude Rijndijk

The Netherlands

T +31 71 58 15 000 / F +31 71 58 15 030

info@frozenbutcher.com

www.frozenbutcher.com



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