PRESS RELEASE - June 28th, 2021

* **The world’s most expensive hamburger is now made in the Netherlands**
* **Dutch diner The Daltons is set to officially break the world record**
* **‘The Golden Boy’ has a whopping price tag of €5000 ($5964)**

**Dutch Diner Makes The Most Expensive Hamburger In The World**

YouTube link to watch the Golden Boy: <https://youtu.be/KtT5lFxe4WM>

**Does the priciest burger on the planet belong in the Netherlands? A Dutch diner seems to think so. The Daltons is about to officially break this tasty record. ‘The Golden Boy’ is piled high with so many luxurious ingredients that ordering one would set you back no less than €5000 ($5964).**

Dutch restaurant owner Robbert Jan de Veen has made an official attempt to set a new record for the most expensive hamburger in the world. He created a burger with the very best Japanese Wagyu beef, Beluga caviar, Alaskan King Crab, Spanish Ibérico ham and white truffle, among other ingredients.

The Daltons has already won several national and international awards for its hamburgers, loaded fries, sandwiches and hotdogs. Unfortunately, food competitions in the Netherlands were cancelled due to COVID. Looking for a new challenge, Robbert researched the Guinness World Records and learned that the current record for the most expensive hamburger was set in 2011, by a restaurant in Oregon. This burger had a price tag of $5964 (€4200) and weighed 352.44 kg (777 lb). “That’s definitely not for one person”, he notes. “So I thought: I can do better than that.”

Eating ‘The Golden Boy’ is a unique experience, says the owner. “The ingredients complement each other very well and the flavors are intense. Even though this burger is extremely costly, you should still use your hands because that’s the only way to eat a burger. Since the bun is covered in gold leaf, your fingers will be golden by the time you finish.

Robbert’s attempt is currently under review by World Records. “Breaking a world record has been a childhood dream of mine and it feels amazing. It’s been a difficult year with COVID, but good times are ahead for the entire hospitality industry and this is a great start.”

The first edition of the Golden Boy is soled on 28th of June 2021 for €5000,-  
The complete €5000,- is donated to the food bank. From that money the can buy 1000 food packages for the people in need.

The Golden Boy’s full list of ingredients:

* Japanese A5 Wagyu brisket and chuck short ribs
* King crab
* Dom Perignon champagne onion rings
* Paleta Ibérico Bellota ham
* White truffle
* Beluga caviar
* Smoked saffron and chive mayonnaise made with duck eggs
* Barbecue sauce made with Kopi Luwak coffee and Macallan Single Malt Whisky Rare Cask
* English Wyke Fams Truffle Cheddar
* Matcha pickled tiger tomatoes and cucumber
* Dom Perignon champagne and saffron gold leaf bread
* Whisky infused smoke

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