



Fresh cuisine



## CHRISTMAS TIME – WINTERTIME

OUR FESTIVE CULINARY DELIGHTS  
BETWEEN 1 OCTOBER 2025 AND 31 JANUARY 2026



**OUR CLAIM:**  
NATURE DOESN'T NEED  
ENHANCING, THAT'S WHY  
WE COMBINE THE BEST  
RAW PRODUCTS WITH  
TRADITIONAL PROCESSING.



## CONSOMMÉS AND SOUPS

### Lobster soup

lobster soup classic cream soup made of roasted lobster shell, cream and white wine



24× 200 g 2110 043  
5× 2,000 g 2210 003

### Consommé of boletus

clarified, with 20 kg boletus per 100 kg beef stock



5× 2,000 g 2210 012

### Cream of pumpkin soup

made of hokkaido pumpkin, refined with cream, ginger and nutmeg



24× 200 g 2110 178  
5× 2,000 g 2210 150

### Cream of kale soup

creamy, hearty soup of kale and cream.  
Tip: Ideally refined with our BLOCK HOUSE beef bacon



24× 200 g 2110 181  
5× 2,000 g 2210 149

### Chestnut soup

NEW RECIPE

tasty and aromatic soup for the colder season



24× 200 g 2110 142  
5× 2,000 g 2210 143



PRECISE  
RECIPE  
TROUGH THE  
WINTER TIME

## Symbols



Deep-frozen products



Vegetarian products



Vegan products



Glutenfree products



Lactosefree products



ALWAYS FOLLOWING NATURE'S LEAD:  
OPTIMUM RAW MATERIALS AND  
NATURAL INGREDIENTS.

## DRESSINGS

### Coastal dressing NEW

fruity dressing with mild acidity from the orange  
of Mecklenburg-Western Pomerania



5 × 1,000 ml 2219 138

## SAUCES

### Beurre blanc

shallot and white wine reduction whipped  
with butter. Perfect with fish dishes, as a basis  
for individual derivations and excellent with asparagus!



24 × 80 g 2115 181  
5 × 1,000 g 2215 238

### Poultry sauce "Rotisseur"

classic gravy from poultry carcass, finely seasoned,  
goes well with all types of poultry



5 × 2,000 g 2215 026

### Port jus

intense and particularly aromatic ready-  
to-serve sauce based on our veal gravy



24 × 80 g 2115 169  
5 × 1,000 g 2215 210

### Truffle Sauce NEW

creamy truffle sauce with delicate buttery flavour –  
harmoniously rounded, versatile and perfect as  
creamy accompaniment to pasta



24 × 200 g 2115 197  
5 × 2,000 g 2215 263





## POULTRY

**Braised goose breast, approx. 300 g\***  
lean and boneless goose breast, especially tender and juicy due to sous vide cooking, of which approx. 250 g of braised breast



approx. 3,600 g  
12 × approx. 300 g

2721 005

**Half a duck\***  
crisply fried, partly de-boned  
(12 pieces/cardboard box)



approx. 4,500 g

2721 013

**Duck leg – confit de canard, approx. 330 g\***  
au naturel, with herbs, especially tender and juicy due to sous vide cooking, of which approx. 250 g of cooked leg



approx. 4,000 g  
12 × approx. 330 g  
approx. 6,600 g  
5 × approx. 1,320 g

2721 014

2721 042

**Duck leg small, sous-vide, approx. 280 g\***  
small but mighty! Cooked like the big model, but due to the smaller size it is ideal for your multi course menu or buffet



5 × approx. 1,100 g  
20 × approx. 280 g

2721 155

**Plain breast of duck**  
medium roasted, sous vide cooked  
(20 pieces/cardboard box)



approx. 3,800 g

2721 109

\* While stock lasts.

## ANIMAL WELFARE



Block Menü GmbH only offers products made of duck and goose which come from companies which do not process animals which come from the foie gras production and/or the live plucking



## WILD SPECIALTIES

### Venison goulash

especially tender due to sous vide cooking, with chanterelles and white mushrooms in juniper sauce. From regional hunting

❄️ 🍴 12× 250 g 2121 042  
5× 2,000 g 2221 043

### Venison knuckle in blackberry red wine gravy

the highlight for game lovers. Classically braised and in a fruity aromatic sauce interpreted in a modern way

❄️ 🍴 10× approx. 750 g 2721 164

### Venison Shank in a Lingonberry and Merlot Gravy NEW

tender venison in a delicately fruity gravy, made of lingonberry and merlot, with a harmonic interplay of sweetness and acidity. From regional hunting

❄️ 🍴 12× 250 g 2121 260  
5× 2,000 g 2221 334





# MEAT

## Ox cheek

a classic of Block Menue in a fresh guise! Sous vide cooked and even more tender and aromatic now!

❄️	🔪	🍷	12×	250 g	2121 216
			5×	2,000 g	2221 282

## Cheeks of suckling pig

especially tenderly cooked, in creamy and aromatic cream sauce, refined with apple and onion cubes and a shot of Cidre

❄️	🔪		12×	250 g	2121 164
			5×	2,000 g	2221 198

## Onglet

sous vide cooked beef strips from onglet, refined with noble chocolate and old balsamic vinegar

❄️	🔪	🍷	12×	250 g	2121 033
			5×	2,000 g	2221 044

## “Tafelspitz”

cap of rump in slices with vegetable strips in beef broth (2–3 slices/portion – 80 slices/cardboard box)

❄️	🔪	🍷	12×	250 g	2121 083
			5×	2,000 g	2221 116

# FISH

## Salmon trout

juicy fish fillet with skin, ideally prepared for the butter pan

❄️	🔪	🍷	48×	90 g	2122 087
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## Salmon Tartare NEW

finely diced and gently cured salmon, perfect with our crispy hash brown and the delicious sour cream

❄️	🔪	🍷	24×	80 g	5122 062
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## Salmon and halibut carpaccio

wafer-thin slices of salmon and halibut, with nori leaf, arranged in a circle

❄️	🔪	🍷	40×	70 g	5122 057
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# VEGETABLES

## Red cabbage

with apples, refined with butter and  
seasoned with balsamic vinegar



24 × 200 g 2113 132

5 × 1,000 g 2213 031

## Curly kale

tradicional recipe, thickened with onions  
and oat flakes, completed with bacon



5 × 1,000 g 2213 029

## Winter vegetables

carrots, swedes, black salsifies and Brussels  
sprouts, cooked in butter sauce



24 × 150 g 2113 049

4 × 1,500 g 2213 109







## SIDE DISHES

### Potato dumplings, half-and-half

ready to use, ready to serve



24× 160 g 2116 007

### Spinach dumpling

fine dumpling with spinach and cheese



24× 180 g 2116 027

5× 1,800 g 2216 011

### Sweet potato mash

creamy mash seasoned with fine spices



24× 200 g 2116 006

5× 2,000 g 2216 010

### Potato rösti/potato pancake

plate-sized fried potato rösti. Perfect to goulash and meat cut into strips or as the classic combination of apple compote, cinnamon and sugar



75× 60 g 5616 003

30× 180 g 5616 001

### Risotto

creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight



24× 200 g 2120 102

5× 1,000 g 2220 020



## DESSERTS

<b>Pumpkin Lava Cake</b> <span>While stock lasts</span> hit of the season! Tenderly melting core with a hint of cinnamon spice	❄️ 🌿	24×	90 g	2114 090
<b>Plums with cinnamon and cloves</b> plum halves in a sauce made of red wine and cinnamon	❄️ 🌿 🍷 🍴	24×	160 g	2114 086
<b>Baked Apple-Tiramisu in a Preserving Jar</b> <span>NEW</span> creamy and fruity dessert with a delicate cinnamon flavour and juicy apple pieces – a winter classic in layers	❄️ 🌿	24×	45 g	5614 094
		Refill 45×	45 g	5614 098
<b>Pistachio-Tiramisu in a Preserving Jar</b> <span>NEW</span> tender ladyfinger biscuit meets creamy mascarpone and fine pistachios – a dream of a dessert with a green twist	❄️ 🌿	24×	45 g	5614 095
		Refill 45×	45 g	5614 099
<b>Raspberry-Speculoos-Tiramisu  in a Preserving Jar</b> <span>NEW</span> fruity and spicy layered: creamy tiramisu with raspberries and delicately aromatic speculoos	❄️ 🌿	24×	45 g	5614 096
		Refill 45×	45 g	5614 100
<b>Crème brûlée in a Preserving Jar</b> <span>NEW</span> delicate vanilla cream made of cream and egg yolk. Recommendation: Sprinkle with cane sugar and flambé it	❄️ 🍷	24×	50 g	5614 097
		Refill 45×	50 g	5614 101

AGAIN AND AGAIN GREAT  
MOMENT OF EXCELLENT MENUS:  
THE SWEET DESSERT AT THE END.







Fresh cuisine

## CALL US!

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Our service team will be happy to  
give you more information.

Call us on +49 (0) 38851 92-100

from Monday to Friday,  
from 8:00 am to 5:00 pm.

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Block Menü GmbH  
Ernst-Litfaß-Str. 1  
19246 Zarrentin  
Germany

Tel.: +49 (0) 38851 92-100

Fax: +49 (0) 38851 92-109

[info@block-menue.de](mailto:info@block-menue.de)  
[www.block-menue.de](http://www.block-menue.de)

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