

BLOCK MENU

Fresh cuisine



EASTER AND ASPARAGUS SEASON

SPECIAL OFFERS AVAILABLE FOR ORDERING
FROM 23 MARCH TO 9 JUNE 2026

OUR CLAIM:
NATURE DOESN'T NEED
ENHANCING, SO WE
DON'T USE ANY ARTIFICIAL
ADDITIVES!



SOUPS

Cream of asparagus soup with pieces of fresh, white asparagus	  	24x 200g	2110 156
		5x 2,000g	2210 030
Minestrone italian vegetable soup, with basil puree and coldpressed olive oil	  	24x 200g	1110 018
		5x 2,000g	1210 019
Wild Garlic Soup NEW creamy, flavourful wild garlic soup. Perfect for spring cuisine	  	24x 200g	2110 186
		5x 2,000g	2210 152
Holstein Potato Soup NEW traditional potato soup in the North German style	  	24x 200g	2110 056
		5x 2,000g	2210 151



Symbols

 Deep-frozen products
  Vegetarian products
  Vegan products
  Glutenfree products
  Lactosefree products

VEGETABLES AND SIDE DISHES

Asparagus white German asparagus, sous vide cooked	🌱 ✂️ 🍴	12x	400 g	1113 120
Garden vegetables root vegetables in a fine cream sauce with a hint of nutmeg	❄️ 🌱 ✂️	24x	150 g	2113 157
Risotto creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	❄️ ✂️	24x	200 g	2120 102
Cabbage Turnip in Beurre blanc NEW cabbage turnip strips in a delicately spiced cream sauce	🌱 ✂️	24x	140 g	1113 123
Beetroot vegetable seasoned to a spicy and fruity taste, gently sous vide cooked	❄️ 🌱 ✂️ 🍴	24x	150 g	2113 131
Quiche Lorraine small NEW baked quiche with leek and savoury diced ham in a creamy Royal Sauce. Ideal as an elegant appetizer	❄️	50x	90 g	5699 016
Vegan Bourguignon-Style Ragout NEW tender, juicy plant-based cubes meet aromatic braised vegetables in a rich red wine sauce with Mediterranean herbs	❄️ 🌱 ✂️ 🍴	12x 5x	250 g 2,000 g	2121 265 2221 341



DRESSINGS AND SAUCES



<p>Hollandaise sauce sauce with lashings of butter. Especially light, and as rich as a foam!</p>	 	6 × 500 ml	1215 044
<p>Beurre blanc shallot and white wine reduction whipped with pasture butter. Perfect with fish dishes, as a basis for individual derivations and excellent with asparagus!</p>	  	24 × 80 g 5 × 1,000 g	2115 181 2215 238
<p>Veal cream sauce on the basis of a hearty veal jus, refined with mild cream</p>	 	12 × 60 g 5 × 2,000 g	2115 166 2215 200
<p>Pommery mustard sauce classic, with coarse-grained mustard and typical, creamy character. Goes very well with fish, lamb or pan-fried meat</p>	 	24 × 80 g 5 × 1,000 g	2115 042 2215 011
<p>Coastal dressing a mildly tangy dressing with the fruity note of sea buckthorn berries</p>	   	5 × 1,000 ml	2219 138
<p>Truffle Sauce creamy, aromatic and full-bodied. Turns every pasta dish into a little moment of luxury</p>	  	24 × 200 g 5 × 2,000 g	2115 197 2215 263



OUR PRINCIPLE IS: PURE NATURE,
WHENEVER POSSIBLE. OUR
PRODUCTS ARE MADE WITHOUT
FLAVOUR-ENHANCING ADDITIVES.



WE ARE PIONEERS IN SUSTAINABLE ACTION IN ALL AREAS. OUR COMPANY-OWNED REGIONAL CATTLE BREEDING PROGRAM IS JUST ONE EXAMPLE OF THIS.



MEAT



“Tafelspitz”

traditionally prepared in a bouillon with vegetable strips, served in slices (2–3 slices/portion – 80 slices/cardboard box)



12 × 250 g
5 × 2,000 g

2121 083
2221 116

Cordon Bleu

juicy, pre-cooked and thus foolproof!
Stuffed with fine cooked ham and aromatic cheese!



approx. 5,060 g
(23 × approx.
220 g)

5721 041

XXL Spare Ribs NEW

spicy marinated, grilled in the oven



approx. 8,000 g/
cardboard box

2721 169

Pork Medallions in Cider Sauce NEW

tender medallions of pork loin in a mild and fruity
cider sauce with a delicate hint of apple



12 × 250 g

2121 263

Veal escalope (breaded)

THE ORIGINAL FROM AUSTRIA

raw, from the fricandeau, seasoned,
massaged and breaded



3,000 g/
cardboard box
approx. 80 g

5721 013

3,000 g/
cardboard box
approx. 180 g

5721 014

3,000 g/
cardboard box
approx. 260 g

5721 024





Rack of Lamb

pink roasted, cleaned ribs. Tender and aromatic thanks to sous vide cooking (meat weight approx. 350–400 g raw, 10 pieces/cardboard box)



approx. 3,500 g

2721 108

Chicken Karaage

whether as a snack with miso cream or as topping for your salad. Your guests will love it!



5 × 2,000 g

2221 289

Corn-fed chicken Supreme

tender, sous vide cooked with pasture butter, with skin and wing bones



12 × approx. 200 g
approx. 2,400 g

2721 122

Plain breast of duck

gently roasted duck breast, tender and pink, sous vide cooked, approx. 190 g (20 pieces/cardboard box)



approx. 3,800 g

2721 109

FISH

<p>Battered fried fish, redfish in beer batter redfish in crispy batter, pre-fried</p>		<p>3,000 g</p>	<p>5722 020</p>	
<p>King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)</p>		 	<p>12 x approx. 440 g</p>	<p>2722 003</p>
<p>Salmon fillet raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160)</p>		 	<p>12 x 180 g</p>	<p>2122 082</p>
<p>ASC Salmon, cooked cooked and juicy, ready for your quick meals</p>		 	<p>24 x approx. 120 g</p>	<p>2122 088</p>
<p>Small Pike-Perch Dumplings Königsberg Style NEW tender fish dumplings made from pike-perch in a creamy caper sauce - mild, flavourful, and harmoniously balanced</p>			<p>12 x 220 g 5 x 2,000 g</p>	<p>2122 090 2222 006</p>



DESSERTS

Pumpnickel Mousse, 1-Layer, Refill NEW creamy mousse with white chocolate and pumpnickel	❄️	70x	55 ml	5614 107			
Yogurt Blueberry Mousse, 2-Layer, Refill NEW layered dessert with yogurt and blueberry cream	❄️	🍷	70x	55 ml	5614 105		
Strawberry Cream Mousse Light, 2-Layer, Refill NEW creamy dessert made of strawberry cream and light chocolate mousse	❄️	🍷	70x	55 ml	5614 103		
Nougat and Coffee Mousse, 2-Layer Refill NEW layered dessert made of nougat and coffee cream	❄️	🍷	70x	55 ml	5614 106		
Light and Dark Chocolate Mousse Swirled, Refill NEW creamy, swirled dessert made with light and dark chocolate mousse	❄️	🍷	70x	55 ml	5614 104		
Apple Mascarpone, 2-Layer, Refill NEW layered dessert made of fruity and sweet apple puree and mascarpone cream	❄️	🍷	70x	55 ml	5614 102		
Strawberry Topping NEW made from juicy diced strawberries in a thickened sauce. Ideal as a topping for desserts, yogurt, or ice cream. A serving ring can be used to create a decorative strawberry tartare – perfect for a modern presentation	❄️	🌱	🍷	🔄	6x	500 g	2219 147





Pumpernickel Mousse



Yogurt Blueberry Mousse



Strawberry Cream Mousse Light



Nougat and Coffee Mousse



Light and Dark Chocolate Mousse



Apple Mascarpone

OUR REFILL DESSERTS TASTE EXCELLENT,
CAN BE INDIVIDUALLY PRESENTED AND
ARE ALSO SUSTAINABLE.



Fresh cuisine

CALL US

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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Offer valid from 23 March 2026