

BLOCK MENU®

Fresh cuisine



CHRISTMAS TIME – WINTERTIME

OUR FESTIVE CULINARY DELIGHTS
BETWEEN 1 OCTOBER 2026 AND 31 JANUARY 2027



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



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

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

Chestnut soup

tasty and aromatic soup for the colder season



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

PRECISE RECIPE THROUGH 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.



SAUCES

Beurre blanc

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



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

Roast poultry sauce “Rotisseur”

IMPROVED RECIPE

classic poultry gravy based on a rich chicken broth. Carefully seasoned and perfectly suited to accompany all poultry dishes



5 ×	2,000 g	2215 026
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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





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 2721 005
12 × approx. 300 g

Goose legs, approx. 330 g*

au naturel, with herbs, especially tender due to sousvide cooking, of which approx. 230 g of cooked leg

❄️ 🚫 🔄 approx. 4,000 g 2721 015
12 × approx. 330 g
approx. 6,600 g 2721 041
5 × approx. 1,320 g

Half a duck*

crisply fried, partly de-boned

❄️ 🚫 🔄 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 2721 014
12 × approx. 330 g
approx. 6,600 g 2721 042
5 × approx. 1,320 g

Duck leg small, approx. 280 g*

small but mighty! Sous-vide cooked, just like the full-sized original. Its compact size makes it ideal for multi-course meals or buffets!

❄️ 🚫 🔄 approx. 5,500 g 2721 155
5 × approx. 1,100 g

Plain breast of duck, approx. 190 g*

medium roasted, sous vide cooked

❄️ 🚫 🔄 approx. 3,800 g 2721 109
20 × approx. 190 g

* While stock last.



MEAT

Beef Tataki NEW

quickly seared beef prepared in Japanese style, tender and juicy on the inside. With its delicate flavor, it is ideally suited for bowls, salads, and Asian-inspired dishes



8 × 20 × 50 g 2621 013

Venison goulash

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



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

Wild boar goulash

tenderly cooked cubes of meat in an aromatic sauce with fine mushrooms



12 × 250 g 2121 137
5 × 2,000 g 2221 171

Szegedin Goulash

tender braised pork cubes in creamy sauerkraut



12 × 250 g 2121 270
5 × 2,000 g 2221 336

Brewery-Style Goulash NEW

tender braised pork cubes in a hearty beer and mustard sauce, seasoned with coarse mustard



12 × 250 g 2121 266
5 × 2,000 g 2221 342



Ox Cheek Ragout

tender, melt-in-the-mouth braised pieces of ox cheek with red wine and beef stock



5 × 2,000 g 2221 298

Pork Escalope “Saltimbocca Style”

pork escalope made from pork loin with a filling of diced ham and sliced sage



4 × 2,000 g 5221 007

Ossobuco-Style Ragù

diced, aromatic beef shank in a hearty herb and tomato sauce. Ideal with our pasta varieties!



24 × 220 g 2121 269
5 × 2,000 g 2221 346

Zurich-Style Sliced Veal NEW

tender veal in a creamy Zurich-style cream sauce, refined with mushrooms and a finely balanced seasoning



12 × 250 g 2121 271
5 × 2,000 g 2221 348

FISH

Salmon Tartare

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



24 × 80 g 5122 062

Salmon and halibut carpaccio

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



40 × 70 g 5122 057



VEGETABLES

Savoy cabbage in cream

cut savoy cabbage in finely seasoned cream sauce



24 × 150 g 1113 107

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

Polenta NEW

round-shaped polenta made from corn semolina



45× 80 g 5620 000

Pea Puree

finely pureed peas with natural sweetness and a creamy texture. Perfect with fish, meat, and vegetarian dishes



24× 200 g 2113 153
5× 1,500 g 2213 117

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



DESSERTS

Plums with cinnamon and cloves

plum halves in a sauce made of cinnamon and cloves



24 ×

160 g

2114 086

Baked Apple Mascarpone Cream – Refill NEW

layered dessert consisting of mascarpone cream, apple filling, and light sponge cake, complemented with cinnamon and almonds – as a refill for dessert glasses



70 ×

55 ml

5614 112

Cheesecake Salted Caramel – Refill NEW

layered dessert made of cream cheese mousse and lightly salted butter caramel on a crumbled cake base – as a refill for dessert glasses



70 ×

55 ml

5614 113

Iced Stollen-Style Winter Dessert NEW

light chocolate mousse with candied fruits, sultanas, almonds, and chocolate on a moist sponge cake base



27 × approx.
105 g

5614 114

Kaiserschmarrn NEW

fluffy Kaiserschmarrn without raisins, fried on both sides, with a handmade feel



5 ×

1,000 g

5214 000

Baumkuchen Truffle Tartlet

round Baumkuchen tartlet, filled with truffle cream on a dark sponge cake base and with a dark mirror glaze



30 ×

80 g

5614 115

Pistachio Sauce NEW

sauce made with 60% pistachios in a squeeze bottle. Ideal for garnishing sweet and savory dishes!



12 ×

500 g

6619 005

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





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 1. October 2026