

BLOCK MENU

Fresh cuisine



DELIVERY PROGRAM

2026



Fresh cuisine

“MY CULINARY CONCEPT IS ABOUT
À-LA-CARTE CUISINE IN JUST
A FEW EASY STEPS WITH THE **FRESH**
COMPONENTS OF THE BLOCK MENÜ.”



A handwritten signature in blue ink that reads 'Eugen Block'.

EUGEN BLOCK
RESTAURATEUR OF THE YEAR 2014



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Symbols

-
-  Deep-frozen products
 -  Vegetarian products
 -  Vegan products
 -  Glutenfree products
 -  Lactosefree products
 -  Portion sachets frozen; large containers fresh

OUR CATERING EXPERTISE: A FRESH PERSPECTIVE FOR A BRIGHT FUTURE

These days, convenience products are integral to the catering trade. But how can you achieve both high-quality fresh cuisine and a pleasing profit margin? The only way is with a fresh perspective: having things cooked for you instead of cooking them yourself, and thus saving costly investments and work steps. This creates space for your own culinary creativity on the one hand, but also represents a secure foundation for economic viability. A fresh perspective therefore brings advantages to both guests and restaurateurs. It's the key to the future.

MANY PEOPLE CLAIM THAT YOU CAN EITHER BE AN EXCELLENT COOK OR A SUCCESSFUL RESTAURATEUR. WITH US, BOTH OPTIONS ARE POSSIBLE!



THE BEST QUALITY, HIGHLY PRAISED BY GERMANY'S CHEFS

Many successful gastronomy businesses in Germany and Europe have been 100-per-cent reliant on the quality of our Block Menü for years. Our annual IFS Food certification represents both recognition and motivation at the same time. Another reason for our high level of customer satisfaction are undoubtedly our production processes: all raw goods are 100-per-cent traceable by means of an SAP system, while computer-controlled systems are used for precise portioning. Thus, our Block Menü ensures both security and reliability, along with a high level of quality.

WE COOK THE WAY YOU DO, CLASSICALLY –
ONLY OUR PANS ARE A LITTLE BIGGER.

CATERING EXPERTISE

Our Block Menü brings advantages in terms of quality, freshness, economic viability and security for all types of businesses in the catering industry. Whether it's for hotels, system catering or in traditional gastronomy, the carefully thought-out Block Menü system has the major advantage of offering precisely the right solution for all gastronomy concepts with variety and individuality. This allows you to indulge and spoil your guests efficiently and profitably.

THE BLOCK HOUSE BUTCHER'S SHOP

Learn more:
www.block-fleischerei.de

The BLOCK HOUSE butcher's shop stands for the selection, the purchase and the special cut of high-quality beef as well as the precise production of steaks, burger patties and carpaccio. We offer the highest possible guaranteed quality at the best price, what made us become a solid partner to the hotel industry and the gastronomy as well as the catering.



The correct processing of meat is high craftsmanship and an absolute requirement for the quality of the final product. There, the focus is on care in the processing of the beef. The portioning is partly done by hand, but predominantly by using state-of-the-art technology. To ensure quality and storage life, the meat is vacuum-packed after processing.



OUR OWN REARING PROGRAM FROM NORTHERN GERMANY

For over ten years now, we have been active in our company-owned, local cattle rearing program with Uckermark cattle and Angus cattle, by conviction and with great passion. In addition to our selected breeds, it is possible for the cattle to graze on the pastures for a long period of time during the year due to the favourable weather conditions in Northern Germany, which gives the beef a fine marbling and makes it exceptionally tender and juicy.

SUSTAINABILITY AS A PHILOSOPHY

Our dedication within the region renders a substantial contribution to the preservation of the Uckermark cattle and the Angus cattle breed. The added value remains within the region and generates local employment. However, the sustainability concept goes much further: The natural and GMO-free food is also grown within the region which means that transportation routes are minimized.



ANIMAL WELFARE – CONSISTENTLY IMPLEMENTED

Our own requirement criteria have been meeting and even exceeding today's standards since 2014, which can be found, for example, in the conditions for compliance with husbandry form 3:

- ✓ Rearing on farms in Northern Germany
- ✓ The calves stay with their mother and grow up as grazing animals
- ✓ All cattle are kept in open stables with much space and straw
- ✓ GMO-free food from the region (without soy)
- ✓ The maximum time of animal transportation is about four hours
- ✓ Fair remuneration for farmers



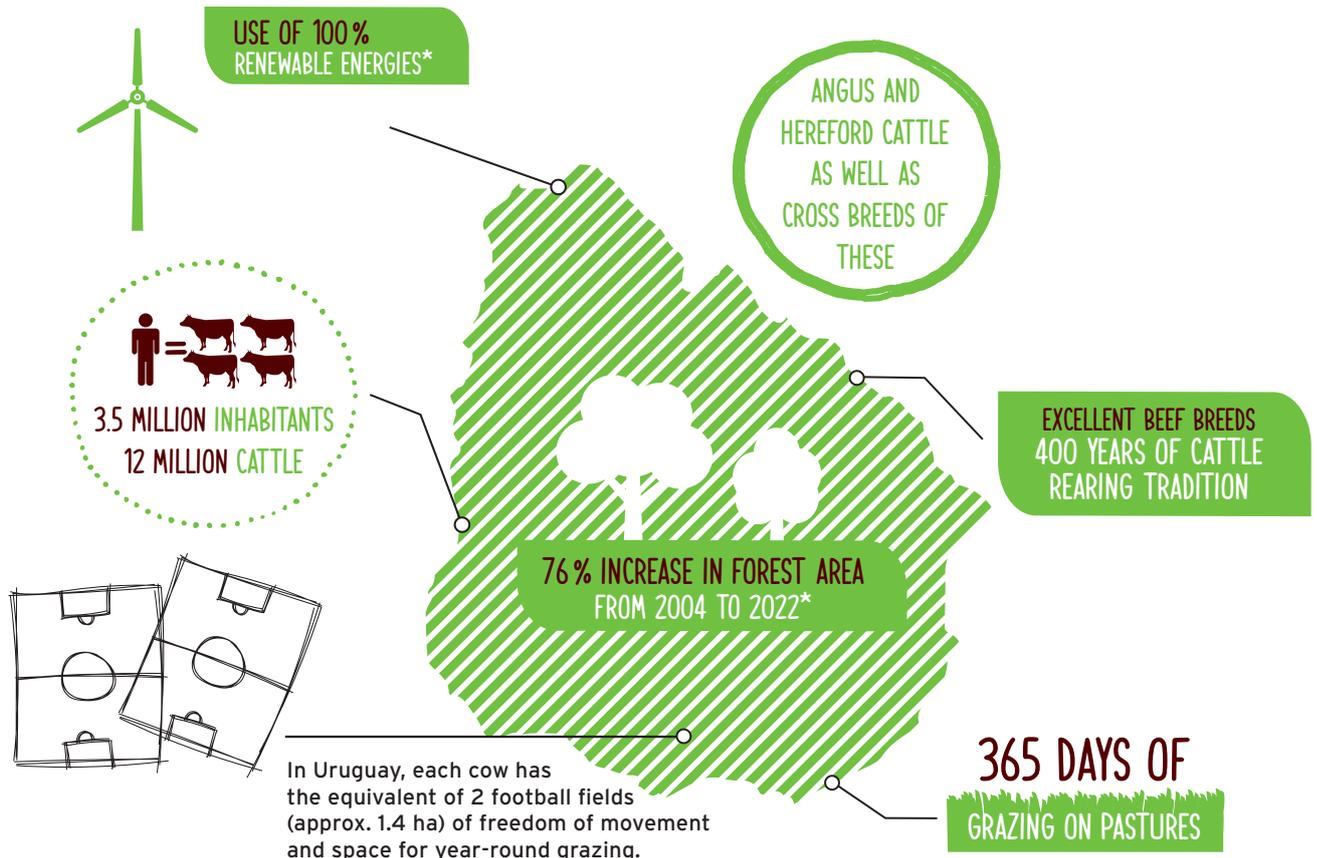
Learn more about the
Cattle rearing program

URUGUAY SURPRISES WITH SUSTAINABILITY



URUGUAY – FREE, DOWN-TO-EARTH AND PROUD OF ITS LONG-STANDING BEEF TRADITION:

*Source: Uruguayan Ministry of Livestock Farming, Agriculture and Fisheries



URUGUAY BLOCK HOUSE SPECIAL TRIM



Special cut: Defined by us as 'steak-ready' – allows you to process it directly and achieve almost 100 % steak yield



Excellent beef calls for a perfect cut that also takes individual preferences into account and brings out the best in the beef. The typical BLOCK HOUSE trim already has many advantages compared to the German trim or the Continental trim. It is better trimmed and minimizes offcuts. This provides maximum calculation reliability, guarantees optimal steak yield, and gives you valuable time when using and preparing it.

YOUR BENEFITS



Accurate, always the same cut



Exact unit weight per serving



Time saving, since pre-portioned



Optimal price calculation



Best, uniform degree of maturity

Consommés and Soups



CONSOMMÉS

<p>Consommé of beef the finely balanced beef consommé imparts depth and flavour to dishes in fine cuisine. It is a high-quality base for a variety of uses, such as soups and sauces, and is perfect for clear broths with delicate garnishes</p>	  	24 x 200 g 5 x 2,000 g	2110 000 2210 001
<p>Consommé of tomatoes with gin, juniper berries and basil</p>	  	24 x 200 g 5 x 2,000 g	2110 003 2210 004
<p>Consommé of boletus our clear boletus consommé impresses with its natural, intense mushroom flavour. It is perfect for clear soups with delicate garnishes and also serves as an aromatic base for versatile applications</p>	  	24 x 200 g 5 x 2,000 g	2110 011 2210 012

SOUPS

<p>Goulash soup with pepper and beef cubes, spicy seasoned</p>		 	24 x 200 g 5 x 2,000 g	1110 024 1210 025
<p>Bull Soup our classic, broth of beef with fresh vegetables and beef cubes</p>		  	24 x 200 g 5 x 2,000 g	2110 009 2210 010
<p>Chicken soup chicken soup classic, clear soup, served with pieces of meat and vegetables</p>		  	24 x 200 g 5 x 2,000 g	2110 046 2210 021
<p>Lobster soup lobster soup classic cream soup made of roasted lobster shell, cream and white wine</p>		 	24 x 200 g 5 x 2,000 g	2110 043 2210 003
<p>Shrimp soup cream of shrimp soup with brandy refined</p>		 	24 x 200 g 5 x 2,000 g	2110 013 2210 023
<p>Maritime fish soup flavoured with tomatoes, with high quality fish and seafood as garnish</p>		 	24 x 200 g	2110 125
<p>Bouillabaisse slightly enriched with tomato puree and thickened, made of fish and shellfish stock, with fennel</p>		 	24 x 200 g	2110 015



THE UTMOST FRESHNESS AND TRUE TO THE RECIPE.

Coconut curry soup exotic Thai soup with vegetables and chicken	❄️ 🌿 🍴	24 × 200 g	2110 038
		5 × 2,000 g	2210 022
Cream of broccoli made from broccoli and cream	❄️ 🌿 🍴	24 × 200 g	2110 005
		5 × 2,000 g	2210 039
Bell pepper and sour cream soup fruity and aromatic, made of red bell pepper, with fine smoke flavours	❄️ 🌿 🍴	24 × 200 g	2110 127
		5 × 2,000 g	2210 122
Tomato soup fruity, made of tomatoes with rustic pieces of tomato, seasoned with basil	❄️ 🌿 🍴	24 × 200 g	2110 057
		5 × 2,000 g	2210 000
Potato soup soup with fresh vegetable, streaky bacon and cream	🍴	24 × 200 g	1110 020
		5 × 2,000 g	1210 021
“Minestrone” Italian vegetable soup, with basil puree and cold-pressed olive oil	🌿 🍴	24 × 200 g	1110 018
		5 × 2,000 g	1210 019
French onion soup on the basis of a hearty vegetable bouillon, plenty of fresh onions and a fine herbal note	❄️ 🌿 🍴	24 × 200 g	2110 031

Cold Sauces



DRESSINGS, COLD SAUCES AND DIPS

<p>American dressing creamy mild with dill, tarragon and parsley</p>		5 × 1,000 ml	1219 010
<p>French dressing creamy and savoury, with yogurt, mustard, garlic and herbs</p>		5 × 1,000 ml	1219 012
<p>Italian dressing slightly emulsified traditional of oil, vinegar, with green olives and basil</p>		5 × 1,000 ml	1219 014
<p>Balsamico olive oil dressing with matured balsamic vinegar and olive oil</p>		5 × 1,000 ml	1219 006
<p>Caesar dressing with rapeseed oil, grated parmesan, seasoned with garlic</p>		5 × 1,000 ml	1219 021
<p>Herbs and mustard vinaigrette slightly thickened, sweet and sourish dressing with a subtle herbal flavour</p>		5 × 1,000 ml	1219 036
<p>Sour Cream our classic with fine herbs - known from the BLOCK HOUSE restaurants. Perfect with bread or as an accompaniment to potatoes</p>		5 × 2,000 g	1219 002
<p>Garlic cream also for frying, seasoning and refining</p>		5 × 2,000 ml	1219 004
<p>Barbecue steak sauce classic spicy seasoned with honey</p>		6 × 500 g	1219 003
<p>Maître d'hôtel butter herbal butter with finest herbs</p>		10 × 500 g	2719 006
<p>Chili cheese sauce creamy-melting and refined with aromatic jalapeños. Ideal for burgers, loaded fries or sandwiches</p>		5 × 1,000 g	1219 218
<p>Burger sauce for the classic "Hamburger", with onions, ketchup, gherkins, vegan cream and parsley</p>		12 × 250 ml 5 × 2,000 g	1219 167 1219 164

Remoulade sauce

classic with gherkins and onions

6 × 500 g 1219 086

Steak tartare seasoning sauce

spicy sauce for marinating the BLOCK HOUSE
Steak Tartare, 30 g per 70 g portion

60 × 30 g 2119 019
10 × 250 g 2219 102

Vitello tonnato seasoning sauce

creamy sauce from sour cream and tuna,
topped off with capers

6 × 250 g 2219 132

Warm sauces

BASIC AND GARNISH SAUCES



Veal jus

OUR NO. 11

basic stock, classically prepared on the basis of browned
veal bones, meat and vegetables, readily seasoned

12 × 60 g 2115 079
5 × 2,000 g 1215 001

Veal cream sauce

on the basis of a hearty veal jus, refined with mild cream

12 × 60 g 2115 166
5 × 2,000 g 2215 200

Demiglace

basic stock, classically prepared on the basis of browned
bones, meat and vegetables, slightly thickened

5 × 2,000 g 1215 000





Vegetable velouté basic stock for your vegan sauces and soups	   	24 × 5 ×	80 g 2,000 g	2115 182 2215 230
Fish velouté basic stock made of white fish carcass with white wine and cream	 	12 × 5 ×	80 g 2,000 g	2115 075 1215 002
Pepper cream sauce our demi-glace refined with red wine, cream and brandy, with green peppercorns added to the sauce	 	24 × 5 ×	60 g 1,000 g	2115 172 1215 010
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!	  	24 × 5 ×	80 g 1,000 g	2115 181 2215 238
Port jus intense and particularly aromatic ready-to- serve sauce based on our veal gravy	  	24 × 5 ×	80 g 1,000 g	2115 169 2215 210
Pommery mustard sauce classic, with coarse-grained mustard and typical, creamy character. Goes very well with fish, lamb or pan-fried meat	 	24 × 5 ×	80 g 1,000 g	2115 042 2215 011
Asian sauce sweet chili butter sauce refined with ginger, chili and sesame oil	 	24 × 5 ×	80 g 1,000 g	2115 173 2215 024
Curry sauce yellow fruity and curry-yellow sauce made of stock and coconut milk, refined with mango. Ideally suited for Asian wok dishes	  	24 × 5 ×	80 g 1,000 g	2115 082 2215 179

PASTA SAUCES

Sugo di Pepero diced, aromatic beef knuckle in hearty red wine pepper sauce. Ideal for our varieties of pasta	❄️ 🌿 🍷	24× 5×	220 g 2,000 g	2121 247 2221 318
Sauce Bolognese classic, made of purely beef and roasted vegetable cubes	🌿 🍷	24× 5×	200 g 2,000 g	1115 026 1215 027
Tomato sauce with tomatoes, pesto and olive oil	🌿	5×	2,000 g	1215 012
Tomato sauce Toscana savoury sauce with tomatoes, thyme, basil, garlic, green and black olives	❄️ 🌿 🍷	24× 5×	200 g 2,000 g	2115 013 2215 025
Vegetable Bolognese finely chopped Italian vegetables and fresh herbs in a pulpy tomato sugo	🌿 🍷 🍷	24× 5×	200 g 2,000 g	1115 028 1215 029
Sauce Arrabbiata spicy sugo from tomatoes, onions and chili	❄️ 🌿 🍷 🍷	24× 5×	200 g 2,000 g	2115 022 2215 003
Gorgonzola sauce made of gorgonzola, cream, milk and white wine	❄️ 🍷	24× 5×	200 g 2,000 g	2115 014 2215 019
Sauce Carbonara tasteful pasta sauce with fried bacon	❄️ 🍷	24× 5×	200 g 2,000 g	2115 056 2215 028
King prawns in curry saffron sauce king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron threads	❄️ 🍷	12×	220 g	2122 005



Main Dishes

BEEF

Beef goulash with fresh pepper, piquant			 	12 x 250 g	2121 024
				5 x 2,000 g	2221 027
Vienna beef goulash with a typical, slightly thick consistency due to the added onions			 	12 x 250 g	2121 018
				5 x 2,000 g	2221 000
Bœuf bourguignon braised beef cubes with pearl onions in red wine sauce			 	12 x 250 g	2121 080
				5 x 2,000 g	2221 146
Beef roulade large beef roulade stuffed with bacon, gherkins and onions and stewed in a hearty and savoury sauce. (1 roulade/portion – 40 roulades/cardboard box)				12 x 250 g	2121 108
				5 x 2,000 g	2221 122
Roulades of beef in burgundy sauce, filled with pickled gherkins, bacon and onions (2 roulades/portion – 70 roulades/cardboard box)				12 x 250 g	2121 026
				5 x 2,000 g	2221 029
Braised beef slices of beef in strong red wine sauce (2 slices/portion – 80 slices/cardboard box)			 	12 x 250 g	2121 027
				5 x 2,000 g	2221 030
Marinated braised beef juicy slices from the eye of round, braised until tender in a harmonious sauce and sugar beet syrup			 	12 x 300 g	2121 231
				5 x 2,100 g	2221 294
Ox cheek a classic of Block Menue in a fresh guise! Sous vide cooked and even more tender and aromatic now!			 	12 x 250 g	2121 216
				5 x 2,000 g	2221 282
Beef “Stroganoff” a big portion of hearty beef strips, in a classic cream sauce, refined with gherkins and button mushrooms				12 x 250 g	2121 029
				5 x 2,000 g	2221 032
Onglet sous vide cooked beef strips from onglet, refined with noble chocolate and old balsamic vinegar			 	12 x 250 g	2121 033
				5 x 2,000 g	2221 044



“Tafelspitz”

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

☼ ☒ ☑ 12× 250 g 2121 083
5× 2,000 g 2221 116

Roast beef

roast beef finely marbled, with fat cover, pink, with strong pepper, especially tender due to sous vide cooking (1 piece/cardboard box)

☼ ☒ ☑ approx. 2,000 g 2721 158

Fried beef and onions in gravy

tasty and aromatic, in a hearty onion sauce

☼ ☒ 12× 250 g 2121 181
5× 2,000 g 2221 223

Beef ribs

sous vide cooked, especially juicy beef ribs in a hearty marinade (3 pieces/cardboard box)

☼ ☒ ☑ approx. 4,200 g 2721 030

Chili con carne

minced beef with beans, sweet corn, onions, tomatoes and pepper

☼ ☒ ☑ 12× 400 g 2110 014
5× 2,000 g 2210 005

VEAL

<p>Veal fricassee the finest chunks, tender and juicy, in a classic bright sauce, with the aroma of herbs</p>	<p>☼ ☼</p>	<p>5 × 2,000 g</p>	<p>2221 205</p>
<p>Goulash of veal fine meat cubes with fresh button mushrooms and soured cream</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 031 2221 035</p>
<p>Small veal rolls “Mediterranean” fine small veal rolls, stuffed with tomato and mozzarella, in a velvety white sage sauce (2 rolls/portion – 80 rolls/cardboard box)</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 119 2221 150</p>
<p>Ossobuco in Merlot sous vide braised knuckle of veal slices with vegetables in a hearty red wine sauce</p>	<p>☼ ☼ ☼</p>	<p>12 × 400 g</p>	<p>2121 086</p>
<p>Veal shank cubes sous vide cooked veal shank cubes and braised vegetables in a hearty red wine sauce with Mediterranean herbs</p>	<p>☼ ☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 169 2221 182</p>
<p>Carne di Vitellone cooked pink, with a fine hint of herbs, sous vide cooked (5 pieces/cardboard box)</p>	<p>☼ ☼ ☼</p>	<p>approx. 6,250 g</p>	<p>2721 121</p>
<p>Veal escalope (breaded)</p>	<p>☼ ☼</p>	<p>3,000 g/ cardboard box approx. 80 g</p>	<p>5721 013</p>
		<p>3,000 g/ cardboard box approx. 180 g</p>	<p>5721 014</p>
		<p>3,000 g/ cardboard box approx. 260 g</p>	<p>5721 024</p>

THE ORIGINAL FROM AUSTRIA



POULTRY



<p>Chicken fricassee tender chicken cubes, asparagus, peas and button mushrooms in a light-coloured sauce, refined with lemon juice</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 017 2221 051</p>
<p>Chicken meat cut into strips with curry and ginger soubise fried chicken breast in a curry soubise with a slightly thick consistency due to added onions</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 096 2221 127</p>
<p>Bell pepper and lemon chicken fried, tender chicken stripes in an aromatic sauce made of bell pepper, onions and mild lemon</p>	<p>☼ ☼ ⚡</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 182 2221 157</p>
<p>Coq au Vin tender, boned chicken thigh in red wine with bacon and pearl onions, gently sous vide cooked</p>	<p>☼ ☼ ⚡</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 249 2221 018</p>
<p>Turkey roasted strips of turkey with Asian vegetables in red curry sauce</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 014 2221 017</p>
<p>Chicken breast in a mushroom and herb cream sauce roasted chicken breast, tender and juicy, in a light cream sauce, refined with different seasonal mushrooms and herbs</p>	<p>☼ ☼</p>	<p>12 × 250 g 5 × 2,000 g</p>	<p>2121 160 2221 192</p>
<p>Plain breast of duck gently roasted duck breast, tender and pink, sous vide cooked, approx. 190 g (20 pieces/cardboard box)</p>	<p>☼ ☼ ⚡</p>	<p>approx. 3,800 g</p>	<p>2721 109</p>
<p>Chicken breast au naturel especially juicy and tender due to sous vide cooking</p>	<p>☼ ☼ ⚡</p>	<p>5 × 10 × approx. 125 g approx. 6,250 g</p>	<p>2721 148</p>
<p>Corn-fed chicken Supreme tender sous vide cooked with butter, with skin and wing bones</p>	<p>☼ ☼</p>	<p>12 × approx. 200 g approx. 2,400 g</p>	<p>2721 122</p>

LAMB



Lamb goulash braised in a strong rosemary thyme sauce, with fresh shallots, celery, carrots and leeks	☼	☼	🌀	12 × 250 g 5 × 2,000 g	2121 007 2221 009
Shank of lamb with braised vegetables lamb shank braised with carrot and celery cubes in lamb jus, refined with herbs (approximate raw meat content 350–450 g, 12 portions/cardboard box)	☼	☼	🌀	approx. 6,000 g	2721 011
Rack of lamb medium roasted, ribs trimmed, tender and aromatic due to sous vide cooking (approximate raw meat content 350–400 g, 10 pieces/cardboard box)	☼	☼	🌀	approx. 3,500 g	2721 108

PORK

Medallions of pork in mushroom cream sauce tender medallions with fresh mushrooms in a cream sauce with red wine and a hint of Madeira (3 medallions/serving – 120 medallions/cardboard box)	☼	☼		12 × 250 g 5 × 2,000 g	2121 023 2221 026
Medallions of pork in orange and pepper sour cream tender pork medallions in an orange sauce with pink peppercorns	☼	☼		12 × 250 g 5 × 2,000 g	2121 124 2221 163
Pork strips in cream sauce “Zurich style” fine pork fillet strips and fresh button mushrooms in a creamy sauce	☼	☼		12 × 250 g 5 × 2,000 g	2121 010 2221 021
“Königsberger Klopse” (boiled meatballs) in caper sauce juicy, boiled meatballs in an aromatic sauce with a fine caper flavour	☼			12 × 300 g 5 × 2,000 g	2121 111 2221 057
Roulades of pork in mustard sauce roulades from country bred pig, stuffed with prunes, braised in a dark mustard sauce (2 roulades/portion – 80 roulades/cardboard box)	☼	☼		12 × 250 g 5 × 2,000 g	2121 016 2221 023

Pork Roast in beer and mustard sauce

juicy and tender slices of pork comb in a rich sauce, flavoured with coarse-grain mustard (2 slices/portion – 80 slices/cardboard box)

☼ 🍷 12× 250 g 2121 208
5× 2,000 g 2221 267

Spareribs

pre-cooked, marinated in spicy sauce

☼ 🍷 🍴 approx. 4,400 g 2721 001

Rolled pork roast from suckling pig

delicately spicy, especially tender due to sous vide cooking. Can be served cold and warm, approx. 1,650 g (5 pieces/cardboard box)

☼ 🍷 🍴 approx. 8,250 g 2721 040

Pork escalope (breaded)

raw, cut from the pork tenderloin, seasoned and breaded

☼ 🍷 3,000 g/ 5721 012
cardboard box
approx. 80 g
3,000 g/ 5721 008
cardboard box
approx. 180 g
3,000 g/ 5721 045
cardboard box
approx. 260 g



Steaks, Burgers and Specialities

PRIME BEEF STRAIGHT FROM SOUTH AMERICA

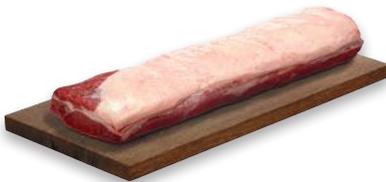


365 days of pasture grazing: the best steak meat from **Angus and Hereford cattle**, and crossbreeds thereof, inspected at its origin by our meat experts, the **BLOCK HOUSE Quality Scouts**.



More in our corporate brochure

Your choice: Premium **BLOCK HOUSE Trim** for optimal steak yields or our special cuts (Steak-ready) for direct processing and maximum steak production.



Striploin

Argentina, chain off
Uruguay, chain off
Uruguay, center cut
Uruguay, special cut PAD



approx. 4,000 g 1012 1000
approx. 4,000 g 1013 1000
approx. 2,000 g 1013 1001
approx. 2,500 g 1013 1079



Tenderloin

Argentina, chain off 3/4 lbs.
Uruguay, chain off 3/4 lbs.
Argentina, chain off 4/5 lbs.
Uruguay, chain off 4/5 lbs.
Uruguay, center cut



approx. 1,500 g 1232 1000
approx. 1,500 g 1233 1000
approx. 2,000 g 1242 1000
approx. 2,000 g 1243 1000
approx. 750 g 1263 1000



Heart of Rump

Argentina
Uruguay
Uruguay, l muscle
sirloin cut
Uruguay, s muscle
sirloin cut



approx. 2,300 g 1032 1000
approx. 2,300 g 1033 1000
approx. 1,300 g 1033 1001
approx. 600 g 1033 1002



Rib-Eye

Argentina
Uruguay



approx. 2,000 g 1042 1000
approx. 2,000 g 1043 1000

Other origins and cuts (fresh and frozen) available upon request.

STEAKS PORTIONED



Gastro-Single (EPTK) and Gastro-Multi-Pack (GMP)

For the special requirements in the catering industry, we offer our restaurant packaging, the fresh gastro multi-packs, as well as the individually vacuumed and shock-frozen steaks.

Striploin Steak cut from the hearty back of cattle, a lean steak, well-trimmed, with a narrow strip of fat	EPTK	☼	☒	☒	10 × 180 g	1010 2181		
					10 × 250 g	1010 2251		
	GMP				180 g (4 × 3 pcs)	1010 1180		
					250 g (4 × 2 pcs)	1010 1250		
Tenderloin Steak cut from the highest-quality piece of cattle, thus it is especially tender and juicy	EPTK	☼	☒	☒	10 × 180 g	1020 2180		
					10 × 200 g	1020 2201		
					10 × 250 g	1020 2250		
	GMP				180 g (4 × 3 pcs)	1020 1180		
250 g (4 × 2 pcs)					1020 1250			
Rump Steak from the heart of the rump, finely marbled, with a hearty flavour	EPTK	☼	☒	☒	10 × 180 g	1030 2181		
					10 × 200 g	1030 2201		
					10 × 250 g	1030 2251		
	GMP				60 g (4 × 6 pcs)	1030 1060		
180 g (4 × 3 pcs)					1030 1180			
Rib-Eye Steak from the tender prime rib, with a small eye of fat, well marbled, a true pleasure for steak connoisseurs	EPTK	☼	☒	☒	10 × 230 g	1040 2231		
					10 × 250 g	1040 2251		
					10 × 350 g	1040 2351		
	GMP				250 g (4 × 2 pcs)	1040 1250		
350 g (2 × 2 pcs)					1040 1350			
Tomahawk-Steak, Ireland Rib-Eye-Steak, individually packed, with long rib bone					☒	☒	approx. 1,000 g	1430 1002
T-Bone Steak, Ireland well matured and individual portioned	EPTK	☼	☒	☒	10 × approx. 350–470 g	1210 2500		
Flank Steak popular secondary beef cut with an intensive beef taste	TK	☼	☒	☒	90 g (4 × 5 pcs)	1583 2290		

Further cuts (fresh and deep-frozen) are available on request.

BURGERS AND FURTHER SPECIALITIES

Block Burger

the original hamburger made of 100% pure beef, tasty like a steak!

☼	🌿	🍷	100 ×	62.5 g	1000 5062
			70 ×	90 g	1000 5090
			50 ×	125 g	1000 5125
			50 ×	140 g	1000 5140
			40 ×	180 g	1000 5180
			30 ×	200 g	1000 5200
			30 ×	225 g	1000 5225

Angus Burger

made from 100% finest Angus beef

☼	🌿	🍷	40 ×	160 g	1000 5160
			40 ×	180 g	1000 5189
			30 ×	200 g	1000 5210

Cheese Burger

the innovative addition to the range: beef outside – cheese inside

☼	🌿		40 ×	160 g	1000 5163
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From our own breeding program: Regional Burger

made from 100% finest Uckermärker meat



☼	🌿	🍷	40 ×	160 g	1000 5165
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Smash Burger NEW

extra-thin beef patties for delicious roasted flavours – juicy on the inside, crunchy on the outside

☼	🌿	🍷	80 ×	80 g	1000 5083
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Protein Burger NEW

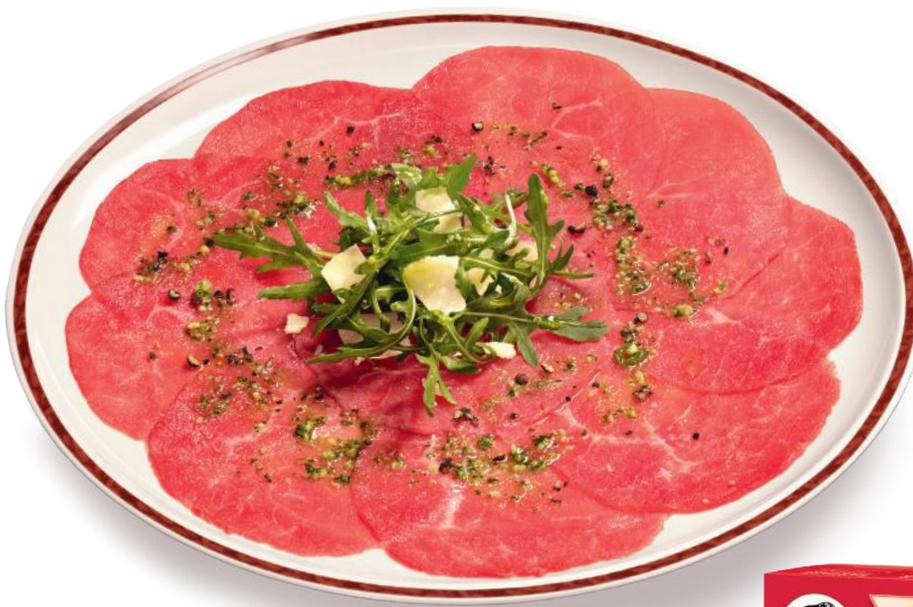
juicy, seasoned beef patties with plant-based protein from field beans

☼	🌿	🍷	50 ×	125 g	1000 5121
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GERMANY'S BURGER BRAND NO. 1*
BLOCK HOUSE IS MARKET LEADER WITH 43%
MARKET SHARE.



* NielsenIQ,
TK Patties in LEH
o. Discounter,
YTD 29/09/2025



Pastrami with BLOCK HOUSE steak pepper

made of juicy beef brisket – cured and smoked

– sliced

– whole

☼	☼	☼	10 ×	300 g	9000 2022
	☼	☼	approx. 1,000 g		9000 1132

Beef Bacon

succulent, smoky beef bacon

– sliced

– diced

☼	☼	☼	5 ×	300 g	9000 2300
			8 ×	1,000 g	9000 2011
☼	☼	☼	12 ×	250 g	9000 2250
			8 ×	1,000 g	9000 2012

Beef Tartar

lean beef from the haunch, packaged in portions and shock-frozen immediately after mincing

☼	☼	☼	40 ×	70 g	1001 0070
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Tatar-Box

lean, minced beef (70 g) with perfectly balanced sauce (25 g), each individually packed and shock frozen

☼	☼	☼	10 ×	95 g	1001 0075
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Beef Carpaccio

cut into razor-thin slices, can be taken out in individual portions

☼	☼	☼	10 ×	80 g	9000 2040
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Sliced fillet of beef

made from the best BLOCK HOUSE fillet meat

☼	☼	☼		4,500 g	1290 2045
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Sliced beef steak

made from the best BLOCK HOUSE steak meat

☼	☼	☼		4,500 g	1320 2045
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Beef Tenderloin Skewer

raw, unseasoned skewers of the best beef fillet

❄️ 🍴 🍷 15 × approx. 1290 2120
120 g

Beef Skewer “Gaucho”

raw, unseasoned skewers made from 100% steak meat

❄️ 🍴 🍷 20 × approx. 1320 2080
80 g

Beef fillet skewer “Gaucho”

raw, unseasoned skewers made from beef fillet strips

❄️ 🍴 🍷 20 × approx. 1320 2090
80 g

Hamburger skewers

raw, seasoned skewers made from selected minced beef

❄️ 🍴 🍷 30 × approx. 1000 5285
80 g

Hamburger skewers “Red Pepper Flakes”

raw, seasoned skewers made from selected minced beef combined with red pepper flakes

❄️ 🍴 🍷 30 × approx. 1000 5286
80 g

Sliced beef Philly Cheese

raw, marinated sliced beef “Philly Cheese style”

❄️ 🍴 🍷 30 × 160 g 1320 2160
5 × 1,500 g 1320 2155



Fish



<p>Fillet of salmon in lemon-butter sauce poached, in cream sauce with white wine, butter and fine lime (made with 160 g raw salmon fillet)</p>	✳️ ✳️	12 ×	220 g	2122 084
<p>Salmon fillet in dill and white wine sauce juicy, cooked salmon in a fine and aromatic sauce (made with 160 g raw salmon fillet)</p>	✳️ ✳️	12 ×	250 g	2122 083
<p>Salmon fillet raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)</p>	✳️ ✳️ 🍷	12 ×	180 g	2122 082
<p>Fillet of pike-perch raw, ideally suited for frying! (fish weight frozen 180 g)</p>	✳️ ✳️ 🍷	24 ×	200 g	5122 033
<p>King prawns in curry saffron sauce king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron</p>	✳️ ✳️	12 ×	220 g	2122 005
<p>King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)</p>	✳️ ✳️ 🍷	12 ×	approx. 440 g	2722 003
<p>Salmon and halibut carpaccio wafer-thin slices of salmon and halibut, with nori leaf, arranged in a circle</p>	✳️ ✳️ 🍷	40 ×	70 g	5122 057



SIDE DISHES



VEGETABLE

Seasonal vegetables three different seasonal vegetables, gently sous vide cooked in pasture butter		24 × 150 g 4 × 1,500 g	changing changing
Garden vegetables root vegetables in a fine cream sauce with a hint of nutmeg	☼ 🌿 🍄	24 × 150 g	2113 157
Spinach “Brasserie” fine spinach leaves in a slightly creamy sauce with onions, garlic and nutmeg	☼ 🌿 🍄	24 × 150 g 5 × 1,000 g	2113 013 2213 014
Mushrooms in herbal sauce fresh mushrooms and shallots in a sauce with fine herbs	☼ 🌿 🍄	24 × 150 g	2113 162
Variation of green beans a composition of Romano beans, princess beans and bean seeds with shallot butter, gently sous vide cooked	☼ 🌿 🍄	24 × 140 g 5 × 1,000 g	2113 143 2213 038
Broccoli-beans-peas green, tender garden vegetables, sous vide cooked	☼ 🌿 🍄	24 × 150 g	2113 138
Ratatouille with zucchini, eggplants, onions, pepper, herbs, tomatoes and garlic, gently sous vide cooked	🌿 🍄 🍷	24 × 150 g 5 × 1,000 g	1113 105 1213 016
Button mushrooms in cream sauce fresh button mushrooms in a sauce with shallots and cream	🌿 🍄	24 × 150 g	1113 106
Asian vegetable mix asian vegetable mix. Ideal for wok dishes!	☼ 🌿 🍄 🍷	5 × 1,000 g	2213 023
Beetroot vegetable seasoned to a spicy and fruity taste, gently sous vide cooked	☼ 🌿 🍄 🍷	24 × 150 g 5 × 1,000 g	2113 131 2213 155
Savoy cabbage in cream cut savoy cabbage in finely seasoned cream sauce	🌿 🍄	24 × 150 g 5 × 1,000 g	1113 107 1213 022
Red cabbage with apples refined with butter and seasoned with balsamic vinegar	☼ 🌿 🍄	24 × 200 g 5 × 1,000 g	2113 132 2213 031

“Sauerkraut” gentle

mildly leavened and particularly aromatic with a dash of cream. As a classic accompaniment to roast sausages or a creative one to a fish fillet



24× 200 g 2113 133
5× 1,000 g 2213 020



POTATOES AND GRATINS

Potatoes with rosemary

in rosemary butter, sous vide cooked



24× 110 g 1116 042

Potato gratin, basic mixture

cooked with cream and onion



3× 1,500 g 1216 002

Potato gratin, ready to serve

gratinated with cheese



24× 150 g 2116 024
3× 1,500 g 2516 001

Potatoe gratin patty

patty ready cooked. Ideal for your banquet!



50× approx. 2616 003
80 g

Mashed potatoes

made from fresh potatoes with milk, cream and pasture butter refined



24× 200 g 2116 004
5× 1,000 g 2216 002

Potato and celery puree

cooked from fresh potatoes and celery, especially aromatic and flavourful



24× 200 g 2116 033
5× 1,000 g 2216 014

Sweet potato mash

creamy mash seasoned with fine spices



24× 200 g 2116 006
5× 2,000 g 2216 010

Sweet potato hash browns

finely grated sweet potatoes and potatoes, pre-fried



100× approx. 5616 005
50 g

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

PASTA AND LASAGNE

Pasta "Orecchiette" small "little ears" pasta which ideally take up the sauce due to their raw surface and curvature	✳️ 🌱 🍷	24 ×	150 g	2120 111
Spghettini classico made of durum wheat	✳️ 🌱 🍷	12 ×	200 g	2120 074
Tagliarini white white noodles with fresh eggs, 4 mm	✳️ 🌱 🍷	12 × 12 ×	150 g 200 g	2120 076 2120 039
Tagliarini green green noodles with fresh eggs, 4 mm	✳️ 🌱 🍷	12 ×	200 g	2120 069
Pappardelle wide noodles with fresh eggs, 18 mm	✳️ 🌱 🍷	12 ×	200 g	2120 073
Penne made of durum wheat	✳️ 🌱 🍷	12 ×	200 g	2120 071
Fussiloni large corkscrew pasta made of durum wheat	✳️ 🌱 🍷	12 ×	200 g	2120 072
"Spätzle" traditional Swabian speciality	✳️ 🌱 🍷	12 ×	150 g	2120 092
Lasagne classic à la bolognese	✳️	12 ×	400 g	2120 053
Mediterranean vegetable lasagne with eggplants, zucchini, pepper and tomatoes	✳️ 🌱	12 ×	350 g	2120 025
Lasagne with salmon and spinach salmon and creamy spinach – layer by layer, it's delicious!	✳️	3 ×	2,500 g	2522 009



RICE

Basmati rice traditionally cooked Asian rice	☼ 🌱 🌿 🍷	24 ×	140 g	2120 043
Mixture of long grain and wild rice with onions	☼ 🌱 🌿 🍷	24 ×	140 g	2120 030
Rice with cubes of assorted vegetables cooked rice with vegetable cubes	☼ 🌱 🌿 🍷	24 ×	140 g	2120 057
Risotto creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	☼ 🍷	24 × 5 ×	200 g 1,000 g	2120 102 2220 020

Desserts



Tiramisu “classic Italian” with aromatic soaked sponge finger biscuits and a tender Mascarpone cream	☼	18 × 6 ×	90 g (145 ml) 1,000 g (1,600 ml)	5614 050 5714 001
White mousse with white chocolate, cacao butter and cream	☼ 🍷	6 ×	500 g (1,000 ml)	5414 029
Dark mousse with dark chocolate and cream	☼ 🍷	6 ×	560 g (1,000 ml)	5414 030
Crème Caramel the classic dessert	☼ 🌱 🌿	36 ×	140 g	5614 081
Cheese cake creamy and aromatic, on the basis of cream cheese on a crunchy crumble cake base	☼ 🌱	30 ×	100 g (110 ml)	5114 038
Nougat and toffee cream layered cream dessert made of nougat and toffee cream, praline ganache and chopped peanuts. Can also be used as refill	☼ 🍷	70 ×	55 g	5614 063

Butter waffle baked on a cast iron waffle maker. For versatile use, whether as dessert, snack or breakfast component!	☼ 🌱	48 ×	110 g	5114 041
Red fruit “Grütze” black and red currant, strawberry, raspberry, blackberry, sour cherry and gooseberry	🌱 ☼ 🌿	5 ×	2,000 g	1214 007
Crêpe in orange-caramel sauce	☼ 🌱	24 ×	120 g	2114 032
Chocolate soufflé juicy chocolate cake with liquid core from dark chocolate	☼ 🌱	12 ×	100 g	5114 039
Apple strudel vienna apple strudel with fresh apples and raisins	☼ 🌱 🌿	48 ×	150 g	2114 010
Lasagne of nougat and marzipan layers of nougat cream and marzipan	☼	30 ×	75 g (110 ml)	5614 062
		4 ×	1,100 g (1,600 ml)	5714 002
Dark chocolate sauce made of milk and bitter couvertures	☼ 🌱 🌿	50 ×	70 ml	2114 025
Vanilla sauce made of milk, cream, sugar, egg yolk and vanilla	☼ 🌱 🌿	50 ×	70 ml	2114 026
		6 ×	500 ml	2214 017
Breakfast cereals made from yoghurt and milk, with apples, honey, oatmeal, almonds and raisins	☼ 🌱	5 ×	1,000 g	2299 001
Franzbrötchen mousse creamy mousse of white chocolate, cinnamon and caramel	☼	30 ×	75 g	5614 084



GENERAL

WRITTEN GUARANTEE

- We dispense with the unnecessary use of azodyes, flavour enhancers and preservatives.
 - However, some products, such as cured meat products (bacon, ham and sausages), cannot be manufactured without the use of nitrite curing salt.
 - Since 2010, the European Union has warned against the use of artificial colouring agents, such as tartrazine yellow or quinoline yellow. In the interest of our customers, we dispense with the use of artificial colouring agents according to EC Regulation 1333/2008.
 - As early as during the product development in our company, we try to dispense with the use of products containing gluten.
- We guarantee that all products are manufactured in a traditional manner from the best raw materials and under extremely hygienic conditions. We ensure this by our in-house quality assurance as well as by independent checks.
- All fresh products have a shelf life of at least 10 days. Our frozen products have a remaining shelf life of 90 days upon arrival at your place.

CERTIFICATION



Block Menü GmbH has been awarded with the IFS Food certificate by independent auditors. In 2003, International Featured Standard Food (IFS Food) was defined for the first time. Ensuring safety and quality during the manufacture of foodstuff, with steadily increasing requirements, has been its objective since then. IFS Food is based on the well-known quality management standard ISO 9001, but it additionally contains food-related aspects, such as the principles of HACCP including the handling of allergens.

IFS's requirements of Good Manufacturing Practice in production (cleaning, disinfection, pest control, maintenance, service, and training) are more comprehensive than the statutory requirements. Block Menü GmbH is certified according to IFS Food and is committed to continuous improvement for the benefit of its customers. We will be pleased to let you have a copy of our current IFS Food certificate upon request.

AWARD-WINNING PRODUCTS

When our convenience products convince through their quality and taste, awards are an encouraging confirmation and motivation for us at the same time.



For our product
"Crispy prawns"



For our product
"Boiled fillet of veal"



For our product
**"Leaf spinach in
peanut sauce"**



For our product
"Cream of kale soup"



For our product
**"Pinsa spinach
shepherd's cheese"**



For our product
**"Vegetarian chicken
saté style"**



For our product
"Salmon trout"



For our product
**"Duck leg small,
sous-vide"**



For our product
"Swabian ravioli"



For our product
"Chicken Karaage"

Our terms of delivery and payment as well as the regeneration instructions can be found at www.block-menu.de



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 March 2026