



# EASTER AND ASPARAGUS SEASON

SPECIAL OFFERS AVAILABLE FOR ORDERING FROM 23 MARCH TO 9 JUNE 2024 OUR CLAIM: NATURE DOESN'T NEED ENHANCING, SO WE DON'T USE ANY ARTIFICIAL ADDITIVES!





## EASTER AND ASPARAGUS SEASON

## SOUPS

<b>Cream of asparagus soup</b> with pieces of fresh, white asparagus	*	0	×		24× 5×	200 g 2,000 g	2110 156 2210 030
<b>Tom Kha basis</b> traditional Thai basic soup vegan, newly interpreted	*		*	•	24× 5×	200 g 2,000 g	2110 174 2210 144
<b>Poultry stock</b> poultry carcasses, vegetables and exquisite spices - that's all it takes. For your creative cuisine!	æ	)	*	٩	5×	2,000 g	2215 076



#### Symbols

Deep-frozen products

Vegetarian products

**Vegan** products

😵 Glutenfree products

Lactosefree products

## **VEGETABLES AND SIDE DISHES**

<b>Asparagus</b> white German asparagus, sous vide cooked	Ø & B	12×	400 g	1113 120
<b>Carrot shallots vegetables</b> carrots and aromatic shallots in seasoned butter sous vide cooked	08	24×	150 g	1113 121
Beetroot gnocchi stuffed with mascarpone and walnut	* 0	12×	140 g	2116 011
<b>Risotto</b> creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	8 8	24×	200 g	2120 102
<b>Freekeh quinoa mix</b> colourful mix of freekeh, quinoa and various vegetables.Perfect, trendy side dish or basis for a bowl!	8 Ø 8	24×	140 g	2120 107





#### SAUCES

Hollandaise sauce sauce with lashings of butter. Especially light, and as rich as a foam!		0	*	6×	500 ml	1215 044
<b>Beurre blanc</b> shallot and white wine reduction whipped with pasture butter. Perfect with fish dishes, as a basis for individual derivations and excellent with asparagus!	*	0	*	24× 5×	80g 1,000g	2115 181 2215 238
<b>Saffron sauce</b> fine cream sauce made of consommé, white wine and genuine saffron, refined with Pernod			*	24× 5×	80g 1,000g	2115 046 2215 027



## 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				
<b>Striploin Steak, cooked</b> tender, pink sous vide cooked, foolproof, approx. 200 g	*	§ §	approx. 2,700 g	2721 152
<b>Rib Eye, cooked, master cut</b> tender, pink sous vide cooked, foolproof, approx. 350 g. The pride and joy of our master butchers, tasty and with classic eye of fat	*	88	approx. 4,740 g	2721 162
Rump Steak, cooked, barrel cut tender, pink sous vide cooked, foolproof. The special cut by our master butchers, tender and juicy like a tenderloin, 200 g	**	88	approx. 2,700 g	2721 159
Veal escalope (breaded) <b>THE ORIGINAL FROM AUSTRIA</b> raw, from the fricandeau, seasoned, massaged and breaded	*	3	3,000 g/ cardboard box approx. 80 g	5721 013
			3,000 g/ cardboard box	5721 014
			approx. 180 g 3,000 g/ cardboard box approx. 260 g	5721 024
Rack of Lamb	*	88	approx. 3,500 g	2721 108

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

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<b>Chicken Karaage</b> the trend product of the season! Whether as a snack with miso cream or as topping for your salad. Your guests will love it!	**	3	5×	2,000 g	2221 289
Ragout pollo fino alla Milanese tender chicken legs in aromatic dark jus, fine herbs and aromatic root vegetables	*	8 B	12× 5×	250 g 2,000 g	2121 241 2221 301
<b>Corn-fed chicken Supreme</b> tender, sous vide cooked with pasture butter, with skin and wing bones	*	8	12× approx.	200 g 2,400 g	2721 122
Plain breast of duck medium roasted, sous vide cooked (20 pieces/cardboard box)	*	8 B	approx	. 3,800 g	2721 109

### FISH

Battered fried fish, redfish in beer batter redfish in crispy batter, pre-fried	NEW	*		3,000 cardboard b approx. 100	OX	5722 020
King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)		*	8 G	1 approx.440	2x Og	2722 003
<b>Salmon fillet</b> raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)		*	88	12× 180	Og	2122 082





<b>Butter waffle</b> baked on a cast iron waffle maker. For versatile use, whether as dessert, snack or breakfast component!	* 0	48×	110g	5114 041
<b>Sweet fruits</b> sour cherries in a thickened sauce. Ideally suited for butter waffle!	* * *	24×	100 g	2114 088
<b>Cheesecake salted caramel</b> delicious sweet and salty dessert from caramel cream on a crispy crump crust	* 0	12×	90 g	5114 043
Crème Caramel the classic dessert	* 🖉 🗞	36×	140 g	5614 081
Franzbrötchen mousse 📖 creamy mousse of white chocolate,		30×	75 g	5614 084

cinnamon and caramel

# REGARDLESS OF WHETHER IT WAS DECIDED SPONTANEOUSLY OR IN ADVANCE, DESSERT SHOULD NEVER BE MISSING ON YOUR MENU.





## 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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