

# **BLOCK MENU**

Fresh cuisine



DELIVERY PROGRAM

2025



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](http://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.

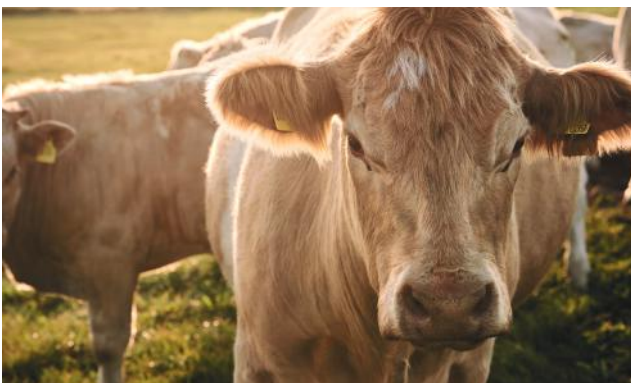


## OUR OWN REARING PROGRAM FROM NORTHERN GERMANY

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

# NEW IN THE PRODUCT RANGE: BEST BEEF FROM SCOTLAND



LUSH, VAST GRASSLANDS, CRYSTAL CLEAR RIVERS:  
IT IS NOT WITHOUT A REASON WHY SCOTLAND  
LOOKS BACK ON A LONG SUCCESSFUL TRADITION  
IN CATTLE REARING.

- ✓ Scotch Beef PGI stands for: born, reared and processed in Scotland
- ✓ Our Scotch prime-program offers the selection of the best beef breeds:  
Angus, Shorthorn, Hereford and Limousin
- ✓ The farms are certified according to the Quality Meat Scotland (QMA) standard
- ✓ Approx. 80 percent of the land consists of grazing lands, which are farmed by more than 5,000 farmers
- ✓ Species-appropriate and natural cattle husbandry on the lush pastures at temperate climate make the beef tender and juicy
- ✓ Ensuring the highest animal welfare standards through the Animal Welfare Policy based on the doctrines of Dr. Temple Grandin



**Beef fillet**



**Flank steak**



**Prime rib**



**T-bone**

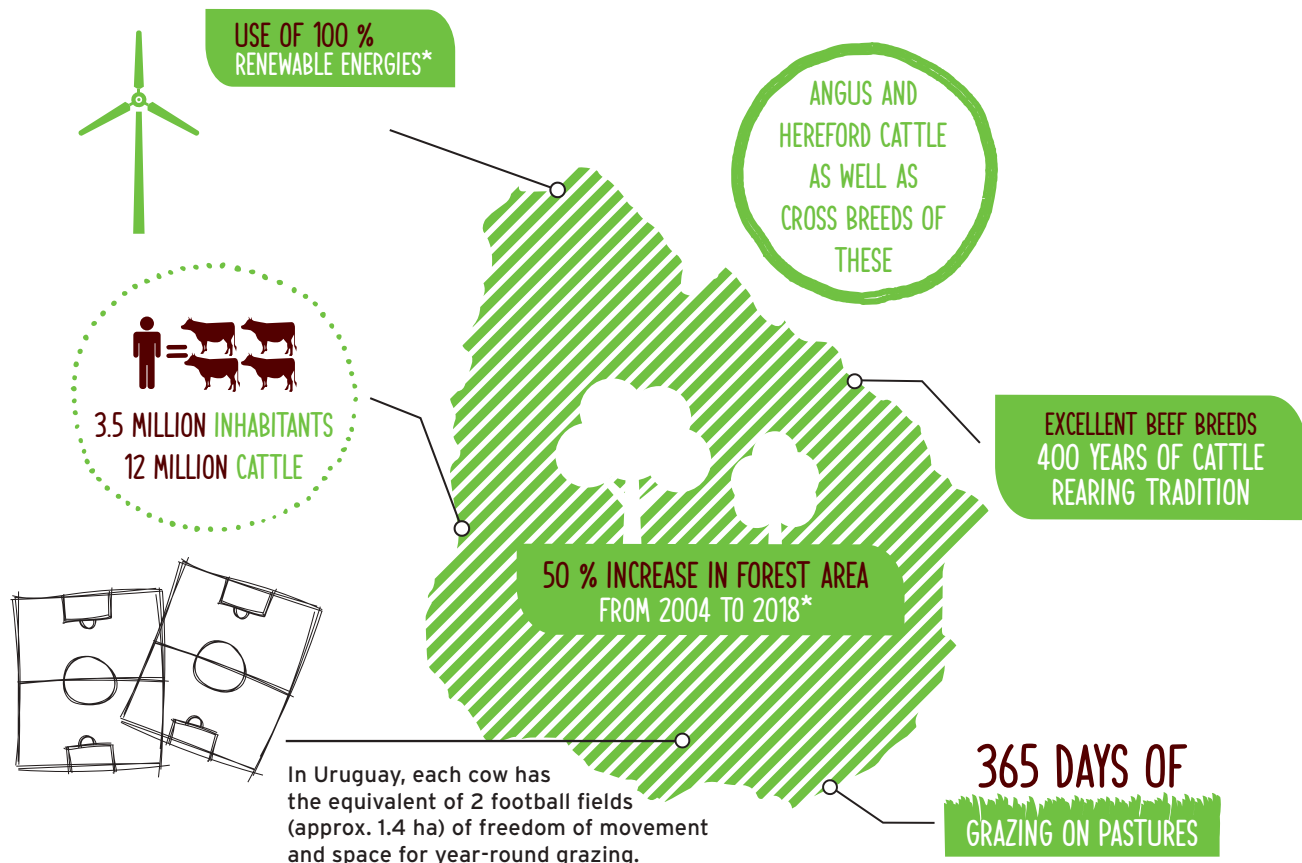
Further articles available on request

# 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





## Consommés and Soups



### CONSOMMÉS

<b>Consommé of beef</b> with 25 kg beef per 100 kg beef stock	☼	☼ ☼	24 × 200 g 5 × 2,000 g	2110 000 2210 001
<b>Consommé of tomatoes</b> with gin, juniper berries and basil	☼	☼ ☼	24 × 200 g 5 × 2,000 g	2110 003 2210 004
<b>Consommé of boletus</b> clarified, with 20 kg boletus per 100 kg beef stock	☼	☼ ☼	24 × 200 g 5 × 2,000 g	2110 011 2210 012

### SOUPS

<b>Goulash soup</b> with pepper and beef cubes, spicy seasoned		☼ ☼	24 × 200 g 5 × 2,000 g	1110 024 1210 025
<b>Bull Soup</b> our classic, broth of beef with fresh vegetables and beef cubes		☼ ☼ ☼	24 × 200 g 5 × 2,000 g	2110 009 2210 010
<b>Chicken soup</b> chicken soup classic, clear soup, served with pieces of meat and vegetables		☼ ☼ ☼	24 × 200 g 5 × 2,000 g	2110 046 2210 021
<b>Lobster soup</b> lobster soup classic cream soup made of roasted lobster shell, cream and white wine		☼ ☼	24 × 200 g 5 × 2,000 g	2110 043 2210 003
<b>Shrimp soup</b> cream of shrimp soup with brandy refined		☼ ☼	24 × 200 g 5 × 2,000 g	2110 013 2210 023
<b>Maritime fish soup</b> flavoured with tomatoes, with high quality fish and seafood as garnish		☼ ☼	24 × 200 g	2110 125
<b>Bouillabaisse</b> slightly enriched with tomato puree and thickened, made of fish and shellfish stock, with fennel		☼ ☼	24 × 200 g	2110 015
<b>Coconut curry soup</b> exotic Thai soup with vegetables and chicken		☼ ☼ ☼	24 × 200 g 5 × 2,000 g	2110 038 2210 022





## THE UTMOST FRESHNESS AND TRUE TO THE RECIPE.

<b>Cream of broccoli</b> made from broccoli and cream	❄️ 🌿 🍄	24 × 200 g	2110 005
		5 × 2,000 g	2210 039
<b>Bell pepper and sour cream soup</b> fruity and aromatic, made of red bell pepper, with fine smoke flavours	❄️ 🌿 🍄	24 × 200 g	2110 127
		5 × 2,000 g	2210 122
<b>Tomato soup</b> fruity, made of tomatoes with rustic pieces of tomato, seasoned with basil	❄️ 🌿 🍄 🍷	24 × 200 g	2110 057
		5 × 2,000 g	2210 000
<b>Potato soup</b> soup with fresh vegetable, streaky bacon and cream	🍄	24 × 200 g	1110 020
		5 × 2,000 g	1210 021
<b>“Minestrone”</b> Italian vegetable soup, with basil puree and cold-pressed olive oil	🌿 🍄 🍷	24 × 200 g	1110 018
		5 × 2,000 g	1210 019
<b>French onion soup</b> 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

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

### Sesame ginger dressing

sweet and sour seasoned for your aromatic cuisine

❄️ 🌱 🍴 5× 1,000 ml 2219 137

## Warm sauces

# BASIC AND GARNISH SAUCES



### Veal jus

OUR NO. 1!

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





<p><b>Vegetable velouté</b> basic stock for your vegan sauces and soups</p>		<p>24 × 80 g 5 × 2,000 g</p>	<p>2115 182 2215 230</p>
<p><b>Vegetable jus</b> dark basic sauce based on root vegetables and button mushrooms with a fine note of lovage. For your creative cuisine, whether vegan, vegetarian or conventional</p>		<p>24 × 60 g 5 × 2,000 g</p>	<p>2115 192 2215 241</p>
<p><b>Fish velouté</b> basic stock made of white fish carcass with white wine and cream</p>		<p>12 × 80 g 5 × 2,000 g</p>	<p>2115 075 1215 002</p>
<p><b>Pepper cream sauce</b> our demi-glace refined with red wine, cream and brandy, with green peppercorns added to the sauce</p>		<p>24 × 60 g 5 × 1,000 g</p>	<p>2115 172 1215 010</p>
<p><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!</p>		<p>24 × 80 g 5 × 1,000 g</p>	<p>2115 181 2215 238</p>
<p><b>Port jus</b> intense and particularly aromatic ready-to-serve sauce based on our veal gravy</p>		<p>24 × 80 g 5 × 1,000 g</p>	<p>2115 169 2215 210</p>
<p><b>Pommery mustard sauce</b> classic, with coarse-grained mustard and typical, creamy character. Goes very well with fish, lamb or pan-fried meat</p>		<p>24 × 80 g 5 × 1,000 g</p>	<p>2115 042 2215 011</p>
<p><b>Asian sauce sweet chili</b> butter sauce refined with ginger, chili and sesame oil</p>		<p>24 × 80 g 5 × 1,000 g</p>	<p>2115 173 2215 024</p>
<p><b>Curry sauce yellow</b> fruity and curry-yellow sauce made of stock and coconut milk, refined with mango. Ideally suited for Asian wok dishes</p>		<p>24 × 80 g 5 × 1,000 g</p>	<p>2115 082 2215 179</p>
































# PASTA SAUCES

<b>Sugo di Peposo</b> diced, aromatic beef knuckle in hearty red wine pepper sauce. Ideal for our new varieties of pasta	❄️ 🌿 🍷	24× 5×	220 g 2,000 g	2121 247 2221 318
<b>Sauce Bolognese</b> classic, made of purely beef and roasted vegetable cubes	🌿 🍷	24× 5×	200 g 2,000 g	1115 026 1215 027
<b>Tomato sauce</b> with tomatoes, pesto and olive oil	🌿	5×	2,000 g	1215 012
<b>Tomato sauce Toscana</b> savoury sauce with tomatoes, thyme, basil, garlic, green and black olives	❄️ 🌿 🍷	24× 5×	200 g 2,000 g	2115 013 2215 025
<b>Vegetable Bolognese</b> finely chopped Italian vegetables and fresh herbs in a pulpy tomato sugo	🌿 🍷 🍷	24× 5×	200 g 2,000 g	1115 028 1215 029
<b>Sauce Arrabbiata</b> spicy sugo from tomatoes, onions and chili	❄️ 🌿 🍷 🍷	24× 5×	200 g 2,000 g	2115 022 2215 003
<b>Gorgonzola sauce</b> made of gorgonzola, cream, milk and white wine	❄️ 🍷	24× 5×	200 g 2,000 g	2115 014 2215 019
<b>Sauce Carbonara</b> tasteful pasta sauce with fried bacon	❄️ 🍷	24× 5×	200 g 2,000 g	2115 056 2215 028
<b>King prawns in curry saffron sauce</b> <span style="background-color: #e67e22; color: white; padding: 2px;">IMPROVED RECIPE</span> 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

<b>Beef goulash</b> with fresh pepper, piquant					12 x 250 g	2121 024
					5 x 2,000 g	2221 027
<b>Vienna beef goulash</b> with a typical, slightly thick consistency due to the added onions					12 x 250 g	2121 018
					5 x 2,000 g	2221 000
<b>Bœuf bourguignon</b> stewed beef cubes, refined with pearl onions in a red wine sauce, especially tender due to sous vide cooking					12 x 250 g	2121 080
					5 x 2,000 g	2221 146
<b>Beef roulade</b> 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
<b>Roulades of beef</b> 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
<b>Braised beef</b> 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
<b>Marinated braised beef</b> 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
<b>Ox cheek</b> 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
<b>Beef “Stroganoff”</b> 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
<b>Onglet</b> 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”**

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

**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

**Beef eye of round lean**

whole, tender, braised eye of round, can be divided into individual portions (3 pieces/cardboard box)

❄️ 🍴 🍴 approx. 7,500 g 2721 034

**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

<b>Veal fricassee</b> the finest chunks, tender and juicy, in a classic bright sauce, with the aroma of herbs	☼	☼	5 ×	2,000 g	2221 205
<b>Boiled fillet of veal, sous vide cooked</b> particularly gently cooked and neutrally seasoned. A showpiece highlight (6 pieces/cardboard box)	☼	☼	⌚	approx. 7,500 g	2721 163
<b>Goulash of veal</b> fine meat cubes with fresh button mushrooms and soured cream	☼	☼	12 × 5 ×	250 g 2,000 g	2121 031 2221 035
<b>Small veal rolls “Mediterranean”</b> fine small veal rolls, stuffed with tomato and mozzarella, in a velvety white sage sauce (2 rolls/portion – 80 rolls/cardboard box)	☼	☼	12 × 5 ×	250 g 2,000 g	2121 119 2221 150
<b>Ossobuco in Merlot</b> sous vide braised knuckle of veal slices with vegetables in a hearty red wine sauce	☼	☼	⌚	12 × 400 g	2121 086
<b>Veal cheeks</b> sous vide cooked veal cheeks in a fine cream sauce with tomatoes and whole shallots	☼	☼	12 × 5 ×	280 g 2,000 g	2121 142 2221 200
<b>Veal shank cubes</b> sous vide cooked veal shank cubes and braised vegetables in a hearty red wine sauce with Mediterranean herbs	☼	☼	⌚	12 × 250 g 5 × 2,000 g	2121 169 2221 182
<b>Carne di Vitellone</b> cooked pink, with a fine hint of herbs, sous vide cooked (5 pieces/cardboard box)	☼	☼	⌚	approx. 6,250 g	2721 121
<b>Veal escalope (breaded)</b>	☼	⌚		3,000 g/ cardboard box	5721 013
				approx. 80 g	
				3,000 g/ cardboard box	5721 014
				approx. 180 g	
				3,000 g/ cardboard box	5721 024
				approx. 260 g	

THE ORIGINAL FROM AUSTRIA





# POULTRY



<p><b>Chicken fricassee</b> 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><b>Chicken meat cut into strips with curry and ginger soubise</b> 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><b>Bell pepper and lemon chicken</b> 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><b>Coq au Vin</b> <span style="background-color: #c0392b; color: white; padding: 2px;">NEW RECIPE</span> 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><b>Turkey</b> 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><b>Chicken breast in a mushroom and herb cream sauce</b> 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><b>Plain breast of duck</b> medium roasted, sous vide cooked, approx. 190 g (20 pieces/cardboard box)</p>	<p>❄️ ❄️ 🔄</p>	<p>approx. 3,800 g</p>	<p>2721 109</p>
<p><b>Chicken breast au naturel</b> 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><b>Corn-fed chicken Supreme</b> 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>

## FOR US, SUSTAINABILITY BEGINS WITH ANIMAL WELFARE.

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

## LAMB

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<b>Lamb goulash</b> 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
<b>Shank of lamb with braised vegetables</b> 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
<b>Rack of lamb</b> 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

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<b>Medallions of pork in mushroom cream sauce</b> tender medallions with fresh button mushrooms in a cream sauce with red wine and a slight sherry note (3 medallions/portion – 120 medallions/cardboard box)	❄️	🌿	12 × 250 g 5 × 2,000 g	2121 023 2221 026
<b>Medallions of pork in orange and pepper sour cream</b> tender pork medallions in an orange sauce with pink peppercorns	❄️	🌿	12 × 250 g 5 × 2,000 g	2121 124 2221 163
<b>Pork strips in cream sauce “Zurich style”</b> fine pork fillet strips and fresh button mushrooms in a creamy sauce	❄️	🌿	12 × 250 g 5 × 2,000 g	2121 010 2221 021
<b>“Königsberger Klopse” (boiled meatballs) in caper sauce</b> juicy, boiled meatballs in an aromatic sauce with a fine caper flavour	❄️		12 × 300 g 5 × 2,000 g	2121 111 2221 057
<b>Pepper goulash</b> tender pork, sous vide cooked, thus especially tender and aromatic, seasoned with red pepper	❄️	🌿 🍷	5 × 2,000 g	2221 050

<b>Roulades of pork in mustard sauce</b> roulades from country bred pig, stuffed with prunes, braised in a dark mustard sauce (2 roulades/portion – 80 roulades/cardboard box)	✳	✳	12 × 250 g	2121 016
			5 × 2,000 g	2221 023
<b>Pork Roast in beer and mustard sauce</b> 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
<b>Spareribs</b> pre-cooked, marinated in spicy sauce	✳	✳ ⌚	approx. 4,400 g	2721 001
<b>Rolled pork roast from suckling pig</b> 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
<b>Pork escalope (breaded)</b> raw, cut from the pork tenderloin, seasoned and breaded	✳	⌚	3,000 g/ cardboard box	5721 012
			approx. 80 g	
			3,000 g/ cardboard box	5721 008
			approx. 180 g	
		3,000 g/ cardboard box	5721 045	
		approx. 260 g		



## Steaks, Burgers and Specialities

# PRIME BEEF STRAIGHT FROM SOUTH AMERICA



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

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



More in our corporate brochure



### 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.

<b>Striploin Steak</b> 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
<b>Tenderloin Steak</b> 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
	GMP			180 g (4 × 3 pcs)	1020 1180
				250 g (4 × 2 pcs)	1020 1250
<b>Rump Steak</b> from the heart of the rump, finely marbled, with a hearty flavour	EPTK			10 × 180 g	1030 2181
				10 × 200 g	1030 2201
	GMP			10 × 250 g	1030 2251
				60 g (4 × 6 pcs)	1030 1060
				180 g (4 × 3 pcs)	1030 1180
<b>Rib-Eye Steak</b> 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
	GMP			10 × 350 g	1040 2351
				250 g (4 × 2 pcs)	1040 1250
				350 g (2 × 2 pcs)	1040 1350
<b>Tomahawk-Steak, Ireland</b> Rib-Eye-Steak, individually packed, with long rib bone				approx. 1,000 g	1430 1002
<b>T-Bone Steak, Ireland</b> well matured and individual portioned	EPTK			10 × approx. 350–470 g	1210 2500
<b>Flank Steak</b> 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.

## 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

# 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

## Bio Burger

made from the best organic beef – for a particularly sustainable burger enjoyment

☼	🌿	🌱	40 ×	160 g	1000 5169
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## 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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## Block Balls

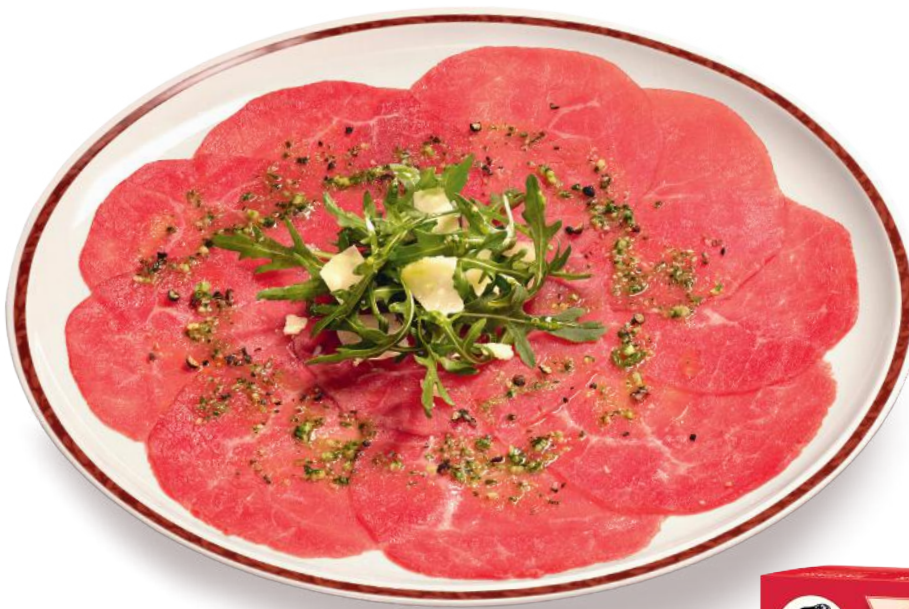
raw, seasoned meat balls of approx. 15 g made from the best beef

☼	🌿	🌱		6,500 g	1000 5017
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GERMANY'S BURGER BRAND NO. 1\*  
BLOCK HOUSE IS MARKET LEADER WITH 35 %  
MARKET SHARE.



\* NielsenIQ,  
Burger Patties TK,  
LEH+DM o. ALN,  
YTD KW47/2024



**Pastrami with BLOCK HOUSE steak pepper**

made of juicy beef brisket – cured and smoked  
 – sliced  
 – grated

☼	☼	⌚	10 ×	300 g	9000 2022
☼	☼	⌚	4 ×	500 g	9000 2333

**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 Nuggets**

nuggets made of the best beef,  
 with a crispy cornflakes coating, pre-cooked

☼		⌚	5 ×	1,000 g	9000 2251
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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  
approx. 1,000 g 1320 2100

**Beef roast “sauerbraten”**

vinegar-marinated, packed in buckets

🚫 🍴 approx. 2,000 g 1881 1077





## Fish



<p><b>Fillet of salmon in lemon-butter sauce</b> 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><b>Salmon fillet in dill and white wine sauce</b> juicy, cooked salmon in a fine and aromatic sauce (made with 160 g raw salmon fillet)</p>	❄️	🚫	12 ×	250 g	2122 083
<p><b>Salmon fillet</b> raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)</p>	❄️	🚫	🔗	12 ×	180 g 2122 082
<p><b>Salmon trout</b> <span style="background-color: #e91e63; color: white; padding: 2px;">NEW</span> juicy fish fillet with skin, ideally prepared for the butter pan</p>	❄️	🚫	🔗	48 ×	90 g 2122 087
<p><b>Fillet of pike-perch</b> raw, ideally suited for frying! (fish weight frozen 180 g)</p>	❄️	🚫	🔗	24 ×	200 g 5122 033
<p><b>King prawns in curry saffron sauce</b> <span style="background-color: #e91e63; color: white; padding: 2px;">IMPROVED RECIPE</span> king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron</p>	❄️	🚫	12 ×	220 g	2122 005
<p><b>King prawns in garlic stock</b> sous vide cooked prawns with garlic creme (10 pieces/bag)</p>	❄️	🚫	🔗	12 × approx. 440 g	2722 003
<p><b>Salmon and halibut carpaccio</b> wafer-thin slices of salmon and halibut, with nori leaf, arranged in a circle</p>	❄️	🚫	🔗	40 ×	70 g 5122 057



## SIDE DISHES



## VEGETABLE

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

NEW CALIBRATION

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



24× 200 g 1116 000  
5× 1,000 g 1216 010

### Potato and celery puree

NEW CALIBRATION

cooked from fresh potatoes and celery, especially aromatic and flavourful



24× 200 g 1116 001  
5× 1,000 g 1216 008

### 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 UND LASAGNE

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



# RICE

<b>Basmati rice</b> traditionally cooked Asian rice	☼ 🌱 🌿 🍷	24 ×	140 g	2120 043
<b>Mixture of long grain and wild rice</b> with onions	☼ 🌱 🌿 🍷	24 ×	140 g	2120 030
<b>Rice with cubes of assorted vegetables</b> cooked rice with vegetable cubes	☼ 🌱 🌿 🍷	24 ×	140 g	2120 057
<b>Risotto</b> 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



<b>Tiramisu “classic Italian”</b> 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
<b>White mousse</b> with white chocolate, cacao butter and cream	☼ 🍷	6 ×	500 g (1,000 ml)	5414 029
<b>Dark mousse</b> with dark chocolate and cream	☼ 🍷	6 ×	560 g (1,000 ml)	5414 030
<b>Crème Caramel</b> the classic dessert	☼ 🌱 🌿	36 ×	140 g	5614 081
<b>Cheese cake</b> creamy and aromatic, on the basis of cream cheese on a crunchy crumble cake base	☼ 🌱	30 ×	100 g (110 ml)	5114 038
<b>Nougat and toffee cream</b> 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

<b>Butter waffle</b> baked on a cast iron waffle maker. For versatile use, whether as dessert, snack or breakfast component!	☼ 🌱	48 ×	110 g	5114 041
<b>Red fruit “Grütze”</b> black and red currant, strawberry, raspberry, blackberry, sour cherry and gooseberry	🌱 ☼ 🌿	5 ×	2,000 g	1214 007
<b>Crêpe in orange-caramel sauce</b>	☼ 🌱	24 ×	120 g	2114 032
<b>Sweet fruits</b> sour cherries in a thickened sauce. Ideally suited for butter waffle!	☼ 🌱 🌿 🌿	24 ×	100 g	2114 088
<b>Chocolate soufflé</b> juicy chocolate cake with liquid core from dark chocolate	☼ 🌱	12 ×	100 g	5114 039
<b>Apple strudel</b> vienna apple strudel with fresh apples and raisins	☼ 🌱 🌿	48 ×	150 g	2114 010
<b>Lasagne of nougat and marzipan</b> layers of nougat cream and marzipan	☼	30 ×	75 g (110 ml)	5614 062
		4 ×	1,100 g (1,600 ml)	5714 002
<b>Dark chocolate sauce</b> made of milk and bitter couvertures	☼ 🌱 🌿	50 ×	70 ml	2114 025
<b>Vanilla sauce</b> made of milk, cream, sugar, egg yolk and vanilla	☼ 🌱 🌿	50 ×	70 ml	2114 026
		6 ×	500 ml	2214 017
<b>Breakfast cereals</b> made from yoghurt and milk, with apples, honey, oatmeal, almonds and raisins	☼ 🌱	5 ×	1,000 g	2299 001
<b>Franzbrötchen mousse</b> 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  
**"Vegan burger patty"**



For our product  
**"Fillet of salmon in  
lemon-butter sauce"**



First place in the  
category **"Classic"**



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



For our product  
**"Freekeh quinoa mix"**



For our product  
**"Asia sauce ginger chili"**



For our product  
**"Tom Kha basis"**



For our product  
**"Rump Steak, cooked"**



For our product  
**"Chicken Karaage"**



For our product  
**"Swabian ravioli"**

Our terms of delivery and payment as well as the regeneration instructions can be found at [www.block-menue.de](http://www.block-menue.de)



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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Offer valid from 1 March 2025