

BLOCK MENU

Fresh cuisine



EASTER AND ASPARAGUS SEASON

SPECIAL OFFERS AVAILABLE FOR ORDERING
FROM 23 MARCH TO 9 JUNE 2025



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



24× 200 g 2110 156
5× 2,000 g 2210 030

“Minestrone”
italian vegetable soup, with basil puree
and coldpressed olive oil



24× 200 g 1110 018
5× 2,000 g 1210 019

Cream of broccoli
made from broccoli and cream



24× 200 g 2110 005
5× 2,000 g 2210 039



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
Leaf spinach in peanut sauce our fine leaf spinach in creamy peanut sauce, seasoned with chilli and ginger	 	24x	150 g	2113058



DRESSINGS AND SAUCES



<p>Hollandaise sauce sauce with lashings of butter. Especially light, and as rich as a foam!</p>	 	<p>6× 500 ml</p>	<p>1215 044</p>
<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>	  	<p>24× 80 g 5× 1,000 g</p>	<p>2115 181 2215 238</p>
<p>Veal cream sauce on the basis of a hearty veal jus, refined with mild cream</p>	 	<p>12× 60 g 5× 2,000 g</p>	<p>2115 166 2215 200</p>
<p>Pommery mustard sauce 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>Coastal dressing NEW fruity dressing with mild acidity from the orange of Mecklenburg-Western Pomerania</p>	   	<p>5× 1,000 ml</p>	<p>2219 138</p>



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












<p>Boiled fillet of veal, sous vide cooked NEW particularly gently cooked and neutrally seasoned. A showpiece highlight</p>	  	approx. 7,500 g	2721 163
<p>Striploin Steak, cooked tender, pink sous vide cooked, foolproof, approx. 200 g</p>	  	approx. 2,700 g	2721 152
<p>Rib-Eye Steak, cooked sous vide cooked, tender and pink, foolproof. The pride and joy of our master butchers, tasty and with classic eye of fat</p>	  	approx. 4,740 g	2721 162
<p>Rump Steak, cooked sous vide cooked, tender and pink, foolproof, raw weight</p>	  	approx. 2,700 g 12 x approx. 225 g	2721 159
<p>Veal escalope (breaded) THE ORIGINAL FROM AUSTRIA raw, from the fricandeau, seasoned, massaged and breaded</p>	 	3,000 g/ cardboard box approx. 80 g 3,000 g/ cardboard box approx. 180 g 3,000 g/ cardboard box approx. 260 g	5721 013 5721 014 5721 024





<p>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)</p>	  	approx. 3,500 g	2721 108
<p>Chicken Karaage the trend product of the season! Whether as a snack with miso cream or as topping for your salad. Your guests will love it!</p>	 	5 × 2,000 g	2221 289
<p>Corn-fed chicken Supreme tender, sous vide cooked with pasture butter, with skin and wing bones</p>	 	12 × approx. 200 g approx. 2,400 g	2721 122
<p>Guinea fowl breast NEW with wing segment, aromatically sous-vide cooked with seasoned butter</p>	 	12 × approx. 200 g	2721 165
<p>Plain breast of duck medium roasted, sous vide cooked (20 pieces/cardboard box)</p>	  	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>Salmon trout NEW juicy fish fillet with skin, ideally prepared for the butter pan</p>		 	<p>48 x 90 g</p>	<p>2122 087</p>
<p>Crispy prawns approx. 30 g juicy prawns in crispy tempura panko batter</p>			<p>3,000 g</p>	<p>5722 036</p>



DESSERTS

Blueberry topping

smooth and finely seasoned sauce.
Ideal for your dessert creations



50x

50 g

2114 024

Ruby dessert

NEW

Caramel brittle cream on a delicate base, topped
with a ruby-coloured chocolate ganache topping.
A melt-in-the-mouth delight and a pure temptation!



30x

70 g

5614 093

Strawberry tiramisu

NEW

the classic of the Italian dessert art as a
fruity derivation. It's a welcome change
for your menu!



18x

100 g

5614 092



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





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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