



# 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	*	0	8	24× 5×	200 g 2,000 g	2110 156 2210 030
"Minestrone" italian vegetable soup, with basil puree and coldpressed olive oil		<b>Ø</b>			200 g 2,000 g	1110 018 1210 019
Cream of broccoli made from broccoli and cream	*	0	*	24× 5×	200 g 2,000 g	2110 005 2210 039



#### Symbols

## VEGETABLES AND SIDE DISHES

Asparagus white German asparagus, sous vide cooked		0	*	•	12×	400 g	1113 120
Garden vegetables root vegetables in a fine cream sauce with a hint of nutmeg	*	0	*		24×	150 g	2113 157
Risotto creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	*		*		24×	200 g	2120 102
Leaf spinach in peanut sauce our fine leaf spinach in creamy peanut sauce, seasoned with chilli and ginger	*	0			24×	150 g	2113058



# DRESSINGS AND SAUCES

Hollandaise sauce sauce with lashings of butter. Especially light, and as rich as a foam!		0	*	6×	500 ml	1215 044
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!	**	0	*	24× 5×	80 g 1,000 g	2115 181 2215 238
Veal cream sauce on the basis of a hearty veal jus, refined with mild cream	*		*	12× 5×	60 g 2,000 g	2115 166 2215 200
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
Coastal dressing Fruity dressing with mild acidity from the orange of Mecklenburg-Western Pomerania	*	<b>Ø</b>	8 8	5×	1,000 ml	2219 138

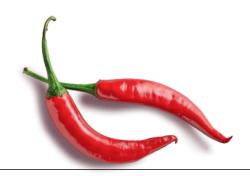


OUR PRINCIPLE IS: PURE NATURE, WHENEVER POSSIBLE. OUR PRODUCTS ARE MADE WITHOUT FLAVOUR-FNHANCING ADDITIVES.



WE ARE PIONEERS IN SUSTAINABLE ACTION IN ALL AREAS. OUR COMPANY-OWNED REGIONAL CATTLE BREEDING PROGRAM IS JUST ONE EXAMPLE OF THIS.





## MEAT

Boiled fillet of veal, sous vide cooked particularly gently cooked and neutrally seasoned. A showpiece highlight		88	approx. 7,500 g	2721 163
Striploin Steak, cooked tender, pink sous vide cooked, foolproof, approx. 200 g	**	88	approx. 2,700 g	2721 152
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		8 &	approx. 4,740 g	2721 162
Rump Steak, cooked sous vide cooked, tender and pink, foolproof, raw weight	€	<b>8 2</b>	approx. 2,700 g 12 × approx. 225 g	2721 159
Veal escalope (breaded)  THE ORIGINAL FROM AUSTRIA  raw, from the fricandeau, seasoned,	₩	8	3,000 g/ cardboard box approx. 80 g	5721 013
massaged and breaded			3,000 g/ cardboard box approx. 180 g	5721 014
			3,000 g/ cardboard box approx. 260 g	5721 024





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)	*	<b>8 8</b>	approx. 3,500 g	2721 108
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!	*	B	5× 2,000 g	2221 289
Corn-fed chicken Supreme tender, sous vide cooked with pasture butter, with skin and wing bones	**	8	12× approx. 200 g approx. 2,400 g	2721 122
Guinea fowl breast with wing segment, aromatically sous-vide cooked with seasoned butter	*	8	12× approx. 200 g	2721 165
Plain breast of duck medium roasted, sous vide cooked (20 pieces/cardboard box)	*	8 8	approx. 3,800 g	2721 109

# FISH

Battered fried fish, redfish in beer batter redfish in crispy batter, pre-fried	*			3,000 g	5722 020
King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)	*	<b>&amp; &amp;</b>	12×	approx. 440 g	2722 003
Salmon fillet raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160)	*	<b>⊗</b> €	12×	180 g	2122 082
Salmon trout juicy fish fillet with skin, ideally prepared for the butter pan	**	<b>&amp; &amp;</b>	48×	90 g	2122 087
Crispy prawns approx. 30 g juicy prawns in crispy tempura panko batter	*			3,000 g	5722 036



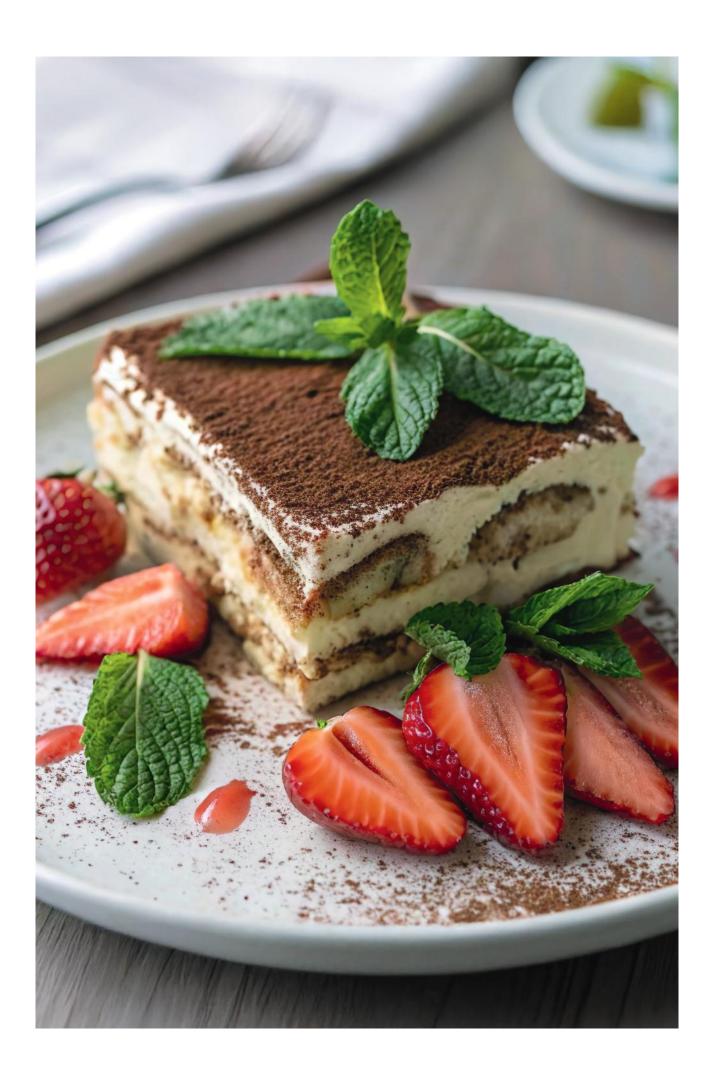
#### **DESSERTS**

#### Blueberry topping 50× 50 g 2114 024 smooth and finely seasoned sauce. Ideal for your dessert creations Ruby dessert 30× 70 g 5614 093 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! Strawberry tiramisu 18× 100 g 5614 092 the classic of the Italian dessert art as a fruity derivation. It's a welcome change for your menu!





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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