

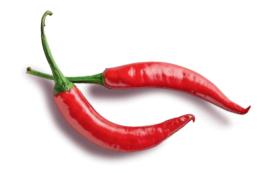


VEGGIE

IT'S ALL VEGETARIAN 2025

### VEGETARIAN AND VEGAN PRODUCTS

Vegetable velouté basic stock for your vegan sauces and soups	*	<b>Ø</b>		<b>3</b>	24× 5×	80 g 2,000 g	2115 182 2215 230
Bell pepper and sour cream soup fruity and aromatic, made of red bell pepper, with fine smoke flavours	*	0	*		24× 5×	200 g 2,000 g	2110 127 2210 122
"Minestrone" italian vegetable soup, with basil puree and cold-pressed olive oil		<b>Ø</b>	*	•	24× 5×	200 g 2,000 g	1110 018 1210 019
Tomato soup fruity, made of tomatoes with rustic pieces of tomato, seasoned with basil	*	<b>Ø</b>	*	•	24× 5×	200 g 2,000 g	2110 057 2210 000
Curried apple and celery soup exotic curry meets aromatic celery, with an especially fruity taste	*	0	*		24× 5×	200 g 2,000 g	2110 112 2210 125
Carrot and ginger soup creamy, with a light texture. Perfectly seasoned, with a fine and aromatic taste	₩	0	*		24× 5×	200 g 2,000 g	2110 121 2210 115
Tom Kha basis traditional Thai basic soup vegan, newly interpreted	*	<b>Ø</b>	×	3	5×	2,000 g	2210 144
Sour cream made from curd, mayonnaise, chives and parsley		Ø	*		5×	2,000 g	1219 002



#### Symbols



Vegan meatballs in tomato sugo aromatic balls in a fruity tomato sugo, refined with basil	*	<b>Ø</b>		<b>3</b>	12× 5×	250 g 2,000 g	2113 126 2213 039
Vegetable curry creamy sauce with coconut milk and plenty of vegetables, mild fruity flavour	*	<b>Ø</b>	8	<b>3</b>	12× 5×	400 g 2,000 g	2110 149 2210 129
Pumpkin curry "Thai" cubes of pumpkin and tender chickpeas, in creamy coconut milk and red seasoning mix. Vegan can be so delicious!	*	<b>Ø</b>		•	12×	250 g	2117 000
Chili sin carne vegan version of the classic dish with sunflower seed protein, kidney beans and maize	*	<b>Ø</b>	*	•	12× 5×	400 g 2,000 g	2110 161 2210 137

### OUR PRODUCTS ARE MANUFACTURED WITHOUT FLAVOUR ENHANCERS.



# OUR CLAIM: NATURE DOESN'T NEED ENHANCING, THAT'S WHY WE COMBINE THE BEST RAW PRODUCTS WITH TRADITIONAL PROCESSING.





Bolognese sauce vegan hearty sauce with sunflower seed protein, carrots and celery	*	0	*	<b>&amp;</b>	24× 5×	200 g 2,000 g	2115 178 2215 225
Mediterranean vegetable lasagne with eggplants, zucchini, pepper and tomatoes	*	0			12×	350 g	2120 025
Seasonal vegetables three different seasonal vegetables, gently sous vide cooked in pasture butter					24× 4×	150 g 1,500 g	changing changing
Broccoli-beans-peas green, tender garden vegetables, sous vide cooked	**	0	*		24×	150 g	2113 138
Spinach "Brasserie" fine spinach leaves in a slightly creamy sauce with onions, garlic and nutmeg	*	0	8		24× 5×	150 g 1,000 g	2113 013 2213 014
Leaf spinach in peanut sauce our fine leaf spinach in creamy peanut sauce, seasoned with chilli and ginger	**	0			24×	150 g	2113 058
Variation of green beans a composition of romano beans, princess beans and bean seeds with shallot butter, gently sous vide cooked	*	0	*		24× 5×	140 g 1,000 g	2113 143 2213 038
Beetroot vegetable seasoned to a spicy and fruity taste, sous vide cooked	*	0	*	3	24×	150 g	2113 131
Savoy cabbage in cream cut savoy cabbage in finely seasoned cream sauce		0	*		24× 5×	150 g 1,000 g	1113 107 1213 022
Freekeh quinoa mix NEW TRADING UNIT colourful mix of freekeh, quinoa and different vegetables. Perfect, trendy side dish or basis for a bowl!!	<b></b>	0		<b>&amp;</b>	24×	110 g	2120 110
Vegetarian chicken Teriyaki classical Asian culinary delight with tender and juicy vegetable "chicken" strips	*	0		•	12× 5×	250 g 2,000 g	2121 219 2221 280



Vegetarian chicken saté style juicy protein strips based on peas in an aromatic peanut sauce	*	<b>Ø</b>	*	8	12× 5×	250 g 2,000 g	2121 251 2221 323
Vegan gyros vegetable and at least as tasty as the one with meat! Strongly marinated for versatile use!	*	0	*	<b>&amp;</b>	5×	2,000 g	2221 283
Falafel patty with carrot spicy and aromatic, made of chickpeas. Perfectly suited for your vegetarian burger or as salad side dish!	*	<b>Ø</b>	*	•	50×	125 g	2613 004
Falafel balls crispy, pre-fried chickpea speciality	*	0		3	5×	1,000 g	5213 003
Vegan burger patty choose it from BLOCK! Aromatic patty made of mushrooms and protein from broad beans	*	<b>Ø</b>		•	25×	125 g	2613 011
Crispy vegan cutlet on wheat basis, for your cutlet menu card	*	0		3		3,600 g	5721 046
Sweet potato hash browns finely grated sweet potatoes and potatoes, pre-fried	*	0		•	100×	approx. 50 g	5616 005
Potato hash browns with vegetable strips traditional hash browns made of grated potatoes and vegetable strips	**	0		3	60×	80 g	5616 002
Potato rösti/potato pancake Plate-sized, ready fried potato hash brown. Goes perfectly with vegetarian sliced meat, mushroom pans or as the classic combination of apple compote, cinnamon and sugar.	*	0		•	75× 30×	60 g 180 g	5616 003 5616 001
Spinach dumpling fine dumpling with spinach and cheese	*	0			24× 5×	180 g 1,800 g	2116 027 2216 011
Red fruit "Grütze" black and red currant, strawberry, raspberry, blackberry, sour cherry and gooseberry		0	*	8	5×	2,000 g	1214 007

## OPTIMUM RAW MATERIALS AND NATURAL INGREDIENTS GUARANTEE THE HIGHEST TASTE EXPERIENCES.





### 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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