

BLOCK MENU

Fresh cuisine



DELIVERY PROGRAM
2024



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 NEW 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 computercontrolled 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.



OUR OWN REARING PROGRAM FROM NORTHERN GERMANY

For many years now, we have been active in our company-owned, local cattle rearing program with Uckermark and Angus cattle, by conviction and with great passion. Due to favourable weather conditions in Northern Germany, it is possible for the cattle to graze on the pastures for a long period of time during the year. That is why the Uckermark and the Angus beef has a fine marbling and is extraordinarily tender and juicy.

SUSTAINABILITY AS A PHILOSOPHY

Our dedication within the region renders a substantial contribution to the preservation of the Uckermark 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 – CONSEQUENTLY IMPLEMENTED

Our near-natural cattle rearing must meet the highest requirements:

- The calves stay with the mother cows for about six months and grow up as grazing animals.
- All cattle are kept in open stables with much space and straw.
- The animals are fed with natural, GMO-free food from the region.
- The dehorning of the animals is not permitted.
- Antibiotics may only be administered by the attending veterinarian and only in cases of emergency.
- The cattle are not slaughtered until they reach an age of 18–27 months.
- We attach great importance to short transportation routes: the maximum time of animal transportation is about three hours.
- We remunerate our contract farmers' services with a price that is clearly above the market level. In this way, we enable our contract farmers to take comprehensive animal welfare measures and implement sustainable land use.



Learn more:
www.block-fleischerei.de

BLACK ANGUS-PROGRAM FROM TRANSYLVANIA

In the Romanian region of Transylvania with its idyllic, hilly landscape and extensive grazing areas we have entered a cooperation with a Black Angus breeder that provides the best quality meat from purebred Angus grazing beef. The climate in the region of Transylvania is excellently suitable for cattle rearing, and the grazing lasts from April to November. The cattle spend the colder winter months in modern, open stables where they have access to open-air areas and are given a sustainable supplementary feeding. The well-balanced feeding combined with the mobility all year round – that makes up the special flavour of this beef.



CONSOMMÉS AND SOUPS



CONSOMMÉS

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

SOUPS

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

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

American dressing creamy mild with dill, tarragon and parsley	  	5 × 1,000 ml	1219 010
French dressing creamy and savoury, with yogurt, mustard, garlic and herbs	 	5 × 1,000 ml	1219 012
Italian dressing slightly emulsified traditional of oil, vinegar, with green olives and basil	  	5 × 1,000 ml	1219 014
Balsamico olive oil dressing with matured balsamic vinegar and olive oil	 	5 × 1,000 ml	1219 006
Caesar dressing with rapeseed oil, grated parmesan, seasoned with garlic		5 × 1,000 ml	1219 021
Herbs and mustard vinaigrette slightly thickened, sweet and sourish dressing with a subtle herbal flavour	  	5 × 1,000 ml	1219 036
Sour Cream made from curd, mayonnaise, chives and parsley	 	5 × 2,000 g	1219 002
Garlic cream also for frying, seasoning and refining	  	5 × 2,000 ml	1219 004
Barbecue steak sauce classic spicy seasoned with honey	 	6 × 500 g	1219 003
Maître d'hôtel butter herbal butter with finest herbs	  	10 × 500 g	2719 006
Burger sauce for the classic "Hamburger", with onions, ketchup, gherkins, vegan cream and parsley	  	12 × 250 ml 5 × 2,000 g	1219 167 1219 164
Remoulade sauce "home-style" 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 10 × 250 g	2119 019 2219 102
Vitello tonnato seasoning sauce creamy sauce made of mayonnaise, tuna and capers		6 × 250 g	1219 040

WARM SAUCES



BASIC AND GARNISH SAUCES

Veal jus OUR NO. 1!	⊗	⊗	⌚	12 × 60 g	2115 079	
basic stock, classically prepared on the basis of browned veal bones, meat and vegetables, readily seasoned				5 × 2,000 g	1215 001	
Veal cream sauce	⊗	⊗		12 × 60 g	2115 166	
on the basis of a hearty veal jus, refined with mild cream				5 × 2,000 g	2215 200	
Vegetable velouté	⊗	🌱	⌚	24 × 80 g	2115 182	
basic stock for your vegan sauces and soups				5 × 2,000 g	2215 230	
Vegetable jus	⊗	🌱	⊗	⌚	24 × 60 g	2115 192
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				5 × 2,000 g	2215 241	
Fish velouté	⊗	⊗		12 × 80 g	2115 075	
basic stock made of white fish carcass with white wine and cream				5 × 2,000 g	1215 002	
Pepper cream sauce	⊗	⊗		24 × 60 g	2115 172	
our demi-glace refined with red wine, cream and brandy, with green peppercorns added to the sauce				5 × 1,000 g	1215 010	
Beurre blanc	⊗	🌱	⊗	24 × 80 g	2115 181	
shallot and white wine reduction whipped with pasture butter. Perfect with fish dishes, as a basis for individual derivations and excellent with asparagus!				5 × 1,000 g	2215 238	
Port jus	⊗	⊗	⌚	24 × 80 g	2115 169	
intense and particularly aromatic ready-to-serve sauce based on our veal gravy				5 × 1,000 g	2215 210	
Pommery mustard sauce	⊗	⊗		24 × 80 g	2115 042	
classic, with coarse-grained mustard and typical, creamy character. Goes very well with fish, lamb or pan-fried meat				5 × 1,000 g	2215 011	
Asian sauce sweet chili	⊗	🌱		24 × 80 g	2115 173	
butter sauce refined with ginger, chili and sesame oil				5 × 1,000 g	2215 024	
Asia sauce	⊗	⊗	⌚	24 × 80 g	2115 082	
fruity and curry-yellow sauce made of stock and coconut milk, refined with mango. Ideally suited for Asian wok dishes				5 × 1,000 g	2215 179	

PASTA SAUCES

Sauce Bolognese classic, made of purely beef and roasted vegetable cubes	🌿 🍷	24 × 200 g 5 × 2,000 g	1115 026 1215 027
Tomato sauce with tomatoes, pesto and olive oil	🍷	5 × 2,000 g	1215 012
Tomato sauce Toscana savoury sauce with tomatoes, thyme, basil, garlic, green and black olives	❄️ 🌿 🍷	24 × 200 g 5 × 2,000 g	2115 013 2215 025
Vegetable Bolognese finely chopped Italian vegetables and fresh herbs in a pulpy tomato sugo	🌿 🍷 🍷	24 × 200 g 5 × 2,000 g	1115 028 1215 029
Sauce Arrabbiata spicy sugo from tomatoes, onions and chili	❄️ 🌿 🍷 🍷	24 × 200 g 5 × 2,000 g	2115 022 2215 003
Gorgonzola sauce made of gorgonzola, cream, milk and white wine	❄️ 🍷	24 × 200 g 5 × 2,000 g	2115 014 2215 019
Sauce Carbonara tasteful pasta sauce with fried bacon	❄️ 🍷	24 × 200 g 5 × 2,000 g	2115 056 2215 028
King prawns in curry saffron sauce 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

Beef goulash with fresh pepper, piquant		❄️ 🍴 🍷	12 × 250 g 5 × 2,000 g	2121 024 2221 027
Vienna beef goulash with a typical, slightly thick consistency due to the added onions		❄️ 🍴 🍷	12 × 250 g 5 × 2,000 g	2121 018 2221 000
Bœuf bourguignon stewed beef cubes, refined with pearl onions in a red wine sauce, especially tender due to sous vide cooking		❄️ 🍴 🍷	12 × 250 g 5 × 2,000 g	2121 080 2221 146
Beef roulade 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 × 250 g 5 × 2,000 g	2121 108 2221 122
Roulades of beef in burgundy sauce, filled with pickled gherkins, bacon and onions (2 roulades/portion – 70 roulades/cardboard box)		❄️ 🍴 🍷	12 × 250 g 5 × 2,000 g	2121 026 2221 029
Braised beef slices of beef in strong red wine sauce (2 slices/portion – 80 slices/cardboard box)		❄️ 🍴 🍷	12 × 250 g 5 × 2,000 g	2121 027 2221 030



Marinated braised beef

juicy slices from the eye of round, braised until tender in a harmonious sauce and sugar beet syrup

❄️ 🍴 🍷 12 × 300 g 2121 231
5 × 2,100 g 2221 294

Ox cheek

a classic of Block Menue in a fresh guise! Sous vide cooked and even more tender and aromatic now!

❄️ 🍴 🍷 12 × 250 g 2121 216
5 × 2,000 g 2221 282

Beef “Stroganoff”

a big portion of hearty beef strips, in a classic cream sauce, refined with gherkins and button mushrooms

❄️ 🍴 12 × 250 g 2121 029
5 × 2,000 g 2221 032

Onglet

sous vide cooked beef strips from onglet, refined with noble chocolate and old balsamic vinegar

❄️ 🍴 🍷 12 × 250 g 2121 033
5 × 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 (6 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

Veal fricassee the finest chunks, tender and juicy, in a classic bright sauce, with the aroma of herbs	☼	☼	5 ×	2,000 g	2221 205
Goulash of veal fine meat cubes with fresh button mushrooms and soured cream	☼	☼	12 × 5 ×	250 g 2,000 g	2121 031 2221 035
Small veal rolls “Mediterranean” 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
Ossobuco in Merlot sous vide braised knuckle of veal slices with vegetables in a hearty red wine sauce	☼	☼	☼	12 ×	400 g 2121 086
Veal cheeks NEW RECIPE 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
Veal shank cubes sous vide cooked veal shank cubes and braised vegetables in a hearty red wine sauce with Mediterranean herbs	☼	☼	☼	12 × 5 ×	250 g 2,000 g 2121 169 2221 182
Carne di Vitellone cooked pink, with a fine hint of herbs, sous vide cooked (5 pieces/cardboard box)	☼	☼	☼	approx. 6,250 g	2721 121
Veal escalope (breaded) THE ORIGINAL FROM AUSTRIA raw, from the fricandeau, seasoned, massaged and breaded	☼	☼		3,000 g/ cardboard box approx. 80 g	5721 013
				3,000 g/ cardboard box approx. 180 g	5721 014
				3,000 g/ cardboard box approx. 260 g	5721 024



POULTRY



Chicken fricassee tender chicken cubes, asparagus, peas and button mushrooms in a light-coloured sauce, refined with lemon juice		12 × 250 g 5 × 2,000 g	2121 017 2221 051
Chicken meat cut into strips with curry and ginger soubise fried chicken breast in a curry soubise with a slightly thick consistency due to added onions		12 × 250 g 5 × 2,000 g	2121 096 2221 127
Bell pepper and lemon chicken fried, tender chicken stripes in an aromatic sauce made of bell pepper, onions and mild lemon		12 × 250 g 5 × 2,000 g	2121 182 2221 157
Coq au vin marinated chicken legs braised in red wine sauce with bacon and pearl onions (2 legs/portion – 80 legs/cardboard box)		12 × 250 g 5 × 2,000 g	2121 015 2221 018
Turkey roasted strips of turkey with Asian vegetables in red curry sauce		12 × 250 g 5 × 2,000 g	2121 014 2221 017
Chicken breast in a mushroom and herb cream sauce roasted chicken breast, tender and juicy, in a light cream sauce, refined with different seasonal mushrooms and herbs		12 × 250 g 5 × 2,000 g	2121 160 2221 192
Plain breast of duck medium roasted, sous vide cooked, approx. 190 g (20 pieces/cardboard box)		approx. 3,800 g	2721 109
Chicken breast au naturel especially juicy and tender due to sous vide cooking		5 × 10 × approx. 125 g approx. 6,250 g	2721 148
Corn-fed chicken Supreme tender sous vide cooked with butter, with skin and wing bones		12 × approx. 200 g approx. 2,400 g	2721 122

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

Lamb goulash

braised in a strong rosemary thyme sauce, with fresh shallots, celery, carrots and leeks

❄️ 🍴 🍴 12× 250 g 2121 007
5× 2,000 g 2221 009

Shank of lamb with braised vegetables

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

Rack of lamb

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

Medallions of pork in mushroom cream sauce

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 2121 023
5× 2,000 g 2221 026

Medallions of pork in orange and pepper sour cream

tender pork medallions in an orange sauce with pink peppercorns

❄️ 🍴 12× 250 g 2121 124
5× 2,000 g 2221 163

Cheeks of suckling pig

especially tenderly cooked, in creamy and aromatic cream sauce, refined with apple and onion cubes and a shot of Cidre

❄️ 🍴 12× 250 g 2121 164
5× 2,000 g 2221 198

Pork strips in cream sauce “Zurich style”

fine pork fillet strips and fresh button mushrooms in a creamy sauce

❄️ 🍴 12× 250 g 2121 010
5× 2,000 g 2221 021

“Königsberger Klopse” (boiled meatballs) in caper sauce

juicy, boiled meatballs in an aromatic sauce with a fine caper flavour

❄️ 12× 300 g 2121 111
5× 2,000 g 2221 057

Pepper goulash tender pork, sous vide cooked, thus especially tender and aromatic, seasoned with red pepper	☼	☼	☼	5 × 2,000 g	2221 050
Roulades of pork in mustard sauce roulades from country bred pig, stuffed with prunes, braised in a dark mustard sauce (2 roulades/portion – 80 roulades/cardboard box)	☼	☼		12 × 250 g 5 × 2,000 g	2121 016 2221 023
Pork Roast in beer and mustard sauce 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 5 × 2,000 g	2121 208 2221 267
Spareribs pre-cooked, marinated in spicy sauce	☼	☼	☼	approx. 4,400 g	2721 001
Rolled pork roast from suckling pig 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
Pork escalope (breaded) raw, cut from the pork tenderloin, seasoned and breaded	☼		☼	3,000 g/ cardboard box approx. 80 g	5721 012
				3,000 g/ cardboard box approx. 180 g	5721 008
				3,000 g/ cardboard box approx. 260 g	5721 045



STEAKS, BURGERS AND SPECIALITIES

PRIME BEEF FROM THE STEAK EXPERT

Premium beef from the steak expert the BLOCK HOUSE butcher's shop stands for selection in the country of origin, purchase and special trim of high quality beef as well as for maturation and portioning of tender and juicy steaks. Driven by the motivation to offer guaranteed and highest possible quality at the best price, we have become a permanent partner for the hotel and restaurant sector and for the catering industry.



More in our corporate brochure



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.



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.

Striploin Steak cut from the hearty back of cattle, a lean steak, well-trimmed, with a narrow strip of fat	EPTK	☼	🚫 🔄	10 × 180 g 10 × 250 g	1010 2181 1010 2251
	GMP		🚫 🔄	180 g (4 × 3 pcs) 250 g (4 × 2 pcs)	1010 1180 1010 1250
Tenderloin Steak cut from the highest-quality piece of cattle, thus it is especially tender and juicy	EPTK	☼	🚫 🔄	10 × 180 g 10 × 250 g	1020 2180 1020 2250
	GMP		🚫 🔄	180 g (4 × 3 pcs) 250 g (4 × 2 pcs)	1020 1180 1020 1250
Rump Steak from the heart of the rump, finely marbled, with a hearty flavour	EPTK	☼	🚫 🔄	10 × 180 g 10 × 200 g 10 × 250 g	1030 2181 1030 2201 1030 2251
	GMP		🚫 🔄	60 g (4 × 6 pcs) 180 g (4 × 3 pcs)	1030 1060 1030 1180
Rib-Eye Steak from the tender prime rib, with a small eye of fat, well marbled, a true pleasure for steak connoisseurs	EPTK	☼	🚫 🔄	10 × 230 g 10 × 250 g 10 × 350 g	1040 2231 1040 2251 1040 2351
	GMP		🚫 🔄	250 g (4 × 2 pcs) 350 g (2 × 2 pcs)	1040 1250 1040 1350
Barrel Cut Special cut from the filet of rump (A)	EPTK	☼	🚫 🔄	10 × 200 g	1030 2204
Tomahawk-Steak, Ireland Rib-Eye-Steak, individually packed, with long rib bone			🚫 🔄	approx. 1,000 g	1430 1002
T-Bone Steak, Ireland well matured and individual portioned	EPTK	☼	🚫 🔄	10 × approx. 350–470 g	1210 2500

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 37% MARKET SHARE



* NielsenIQ,
Burger Patties TK,
LEH+DM o. ALN,
YTD KW44/2023



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

Beef Tartar

lean beef from the haunch, packaged in portions and shock-frozen immediately after wolfen

❄️	🚫	🚫	40 ×	70 g	1001 0070
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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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Carne di Vitello

sheer veal, gently cooked, removable per portion

❄️	🚫	🚫	10 ×	70 g	2561 2075
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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. 120 g	1290 2120
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Beef Skewer “Gaucho”

raw, unseasoned skewers made from 100% steak meat

❄️	🚫	🚫	20 ×	approx. 70 g	1320 2080
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FISH



<p>Fillet of salmon in lemon-butter sauce 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>Salmon fillet in dill and white wine sauce juicy, cooked salmon in a fine and aromatic sauce (made with 160 g raw salmon fillet)</p>	❄️	🚫	12 ×	250 g	2122 083
<p>Salmon fillet raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)</p>	❄️	🚫	🔗	12 ×	180 g 2122 082
<p>Fillet of pike-perch raw, ideally suited for frying! (fish weight frozen 180 g)</p>	❄️	🚫	🔗	24 ×	200 g 5122 033
<p>King prawns in curry saffron sauce king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron</p>	❄️	🚫	12 ×	220 g	2122 005
<p>King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)</p>	❄️	🚫	🔗	12 × approx. 440 g	2722 003
<p>Salmon and halibut carpaccio wafer-thin slices of salmon and halibut, with nori leaf, arranged in a circle</p>	❄️	🚫	🔗	40 ×	70 g 5122 057



SIDE DISHES



VEGETABLE

Seasonal vegetables three different seasonal vegetables, gently sous vide cooked in pasture butter		24 × 4 ×	150 g 1,500 g	changing changing
Garden vegetables root vegetables in a fine cream sauce with a hint of nutmeg	☼ 🌿 🍄	24 ×	150 g	2113 157
Spinach “Brasserie” fine spinach leaves in a slightly creamy sauce with onions, garlic and nutmeg	☼ 🌿 🍄	24 × 5 ×	150 g 1,000 g	2113 013 2213 014
Mushrooms in herbal sauce fresh mushrooms and shallots in a sauce with fine herbs	☼ 🌿 🍄	24 × 5 ×	150 g 1,000 g	2113 162 2213 151
Variation of green beans 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
Broccoli-beans-peas green, tender garden vegetables, sous vide cooked	☼ 🌿 🍄	24 ×	150 g	2113 138
Carrot shallots vegetables NEW carrots and aromatic shallots in seasoned butter sous vide cooked	🌿 🍄	24 ×	150 g	1113 121
Ratatouille with zucchini, eggplants, onions, pepper, herbs, tomatoes and garlic, gently sous vide cooked	🌿 🍄 🍷	24 × 5 ×	150 g 1,000 g	1113 105 1213 016
Button mushrooms in cream sauce fresh button mushrooms in a sauce with shallots and cream	🌿 🍄	24 ×	150 g	1113 106
Asian vegetable mix asian vegetable mix. Ideal for wok dishes!	☼ 🌿 🍄 🍷	24 × 5 ×	150 g 1,000 g	2113 167 2213 023
Beetroot vegetable seasoned to a spicy and fruity taste, gently sous vide cooked	☼ 🌿 🍄 🍷	24 ×	150 g	2113 131

Savoy cabbage in cream cut savoy cabbage in finely seasoned cream sauce	🍃 🌿	24× 150 g 5× 1,000 g	1113 107 1213 022
Red cabbage with apples refined with butter and seasoned with balsamic vinegar	❄️ 🍃 🌿	24× 200 g 5× 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 5× 1,000 g	2113 133 2213 020



POTATOES AND GRATINS

Potatoes with rosemary in rosemary butter, sous vide cooked	🍃 🌿	24× 110 g 5× 500 g	1116 042 1216 036
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 3× 1,500 g	2116 024 2516 001
Potatoe gratin patty patty ready cooked. Ideal for your banquet!	❄️ 🍃 🌿	50× approx. 80 g	2616 003
Mashed potatoes made from fresh potatoes with milk, cream and pasture butter refined	🍃 🌿	24× 140 g 5× 1,000 g	1116 030 1216 010
Potato and celery puree cooked from fresh potatoes and celery, especially aromatic and flavourful	🍃 🌿	24× 140 g	1116 031
Sweet potato mash creamy mash seasoned with fine spices	❄️ 🍃 🌿	24× 200 g 5× 2,000 g	2116 006 2216 010



PASTA AND LASAGNE

Spaghettoni classico made of durum wheat	❄️ 🌱 🚫	12x	200 g	2120 074
Tagliarini white white noodles with fresh eggs, 4 mm	❄️ 🌱 🚫	12x 12x	150 g 200 g	2120 076 2120 039
Tagliarini green green noodles with fresh eggs, 4 mm	❄️ 🌱 🚫	12x	200 g	2120 069
Pappardelle wide noodles with fresh eggs, 18 mm	❄️ 🌱 🚫	12x	200 g	2120 073
Penne made of durum wheat	❄️ 🌱 🚫	12x	200 g	2120 071
Fussiloni large corkscrew pasta made of durum wheat	❄️ 🌱 🚫	12x	200 g	2120 072
“Spätzle” traditional Swabian speciality	❄️ 🌱 🚫	12x	150 g	2120 092
Lasagne classic à la bolognese	❄️	12x	400 g	2120 053
Mediterranean vegetable lasagne with eggplants, zucchini, pepper and tomatoes	❄️ 🌱	12x	350 g	2120 025
Lasagne with salmon and spinach with Norwegian salmon and spinach	❄️	3x	2,500 g	2522 009

RICE

Basmati rice traditionally cooked Asian rice	❄️ 🌱 🚫 🚫	24x	140 g	2120 043
Mixture of long grain and wild rice with onions	❄️ 🌱 🚫 🚫	24x	140 g	2120 030
Rice with cubes of assorted vegetables cooked rice with vegetable cubes	❄️ 🌱 🚫 🚫	24x	140 g	2120 057

DESSERTS



Tiramisu “classic Italian” with aromatic soaked sponge finger biscuits and a tender Mascarpone cream	❄️	18 × 90 g (145 ml)	5614 050
		6 × 1,000 g (1,600 ml)	5714 001
White mousse with white chocolate, cacao butter and cream	❄️ ❄️	6 × 500 g (1,000 ml)	5414 029
Dark mousse with dark chocolate and cream	❄️ ❄️	6 × 560 g (1,000 ml)	5414 030
Crème Caramel the classic dessert	❄️ 🌿 ❄️	36 × 140 g	5614 081
Cheese cake creamy and aromatic, on the basis of cream cheese on a crunchy crumble cake base	❄️ 🌿	30 × 100 g (110 ml)	5114 038
Nougat and toffee cream 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
Butter waffle baked on a cast iron waffle maker. For versatile use, whether as dessert, snack or breakfast component!	❄️ 🌿	48 × 110 g	5114 041
Red fruit “Grütze” black and red currant, strawberry, raspberry, blackberry, sour cherry and gooseberry	🌿 ❄️ 🌿	5 × 2,000 g	1214 007
Crêpe in orange-caramel sauce	❄️ 🌿	24 × 120 g	2114 032
Sweet fruits sour cherries in a thickened sauce. Ideally suited for butter waffle!	❄️ 🌿 ❄️ 🌿	24 × 100 g	2114 088
Chocolate soufflé juicy chocolate cake with liquid core from dark chocolate	❄️ 🌿	12 × 100 g	5114 039



Apple strudel vienna apple strudel with fresh apples and raisins	☼ ☑ ⚡	48 ×	150 g	2114 010
Lasagne of nougat and marzipan layers of nougat cream and marzipan	☼	30 ×	75 g (110 ml)	5614 062
		4 ×	1,100 g (1,600 ml)	5714 002
Dark chocolate sauce made of milk and bitter couvertures	☼ ☑ ☒	50 ×	70 ml	2114 025
Vanilla sauce made of milk, cream, sugar, egg yolk and vanilla	☼ ☑ ☒	50 ×	70 ml	2114 026
		6 ×	500 ml	2214 017
Breakfast cereals made from yoghurt and milk, with apples, honey, oatmeal, almonds and raisins	☼ ☑	5 ×	1,000 g	2299 001



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 has passed the IFS Standard, version 7, at a higher level, and is committed to continuous improvement in the interest 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
"Beetroot gnocchi"



For our product
"Bolognese sauce vegan"



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
"Venison goulash with
green pepper and
sour cherries"



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"

Our terms of delivery and payment as well as the regeneration instructions can be found at www.block-menue.de



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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Offer valid from 1 March 2024