

BLOCK MENU

Fresh cuisine



CHRISTMAS TIME – WINTERTIME

**OUR FESTIVE CULINARY DELIGHTS
BETWEEN 1 OCTOBER 2024 AND 31 JANUARY 2025**



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

CHRISTMAS TIME – WINTERTIME



SOUPS

Consommé of boletus

clarified, with 20 kg boletus per 100 kg beef stock

❄️ 🚫 🌱 5x 2,000 g 2210 012

Lobster soup

lobster soup classic cream soup made of roasted lobster shell, cream and white wine

❄️ 🚫 24x 200 g 2110 043
5x 2,000 g 2210 003

Cream of pumpkin soup

NEW RECIPE

made of hokkaido pumpkin, refined with cream, ginger and nutmeg

❄️ 🌱 🚫 24x 200 g 2110 178
5x 2,000 g 2210 150

Cream of kale soup

NEW

creamy, hearty soup of kale and cream.
Tip: Ideally refined with our BLOCK HOUSE beef bacon

❄️ 🌱 🚫 24x 200 g 2110 181
5x 2,000 g 2210 149



PRECISE
RECIPE
THROUGH THE
WINTER TIME

Symbols

❄️ Deep-frozen products 🌱 Vegetarian products 🚫 Vegan products 🚫 Glutenfree products 🌱 Lactosefree products

ALWAYS FOLLOWING NATURE'S LEAD: OPTIMUM RAW MATERIALS AND NATURAL INGREDIENTS.

STARTERS

Salmon and halibut carpaccio

wafer-thin slices of salmon and halibut,
with nori leaf, arranged in a circle



40x

70g

5122 057

SAUCES

Port jus

intense and particularly aromatic ready-
to-serve sauce based on our veal gravy



24x

80g

2115 169

5x 1,000g

2215 210

Beurre blanc

shallot and white wine reduction whipped
with butter. Perfect with fish dishes, as a basis
for individual derivations and excellent with asparagus!



24x

80g

2115 181

5x 1,000g

2215 238

Poultry sauce "Rotisseur"

classic gravy from poultry carcass, finely seasoned,
goes well with all types of poultry



5x 2,000g

2215 026





POULTRY

<p>Braised goose breast, approx. 300 g* lean and boneless goose breast, especially tender and juicy due to sous vide cooking, of which approx. 250 g of braised breast</p>	  	<p>approx. 3,600 g 12 × approx. 300 g</p>	<p>2721 005</p>
<p>Goose legs, approx. 330 g* au naturel, with herbs, especially tender due to sous vide cooking, of which approx. 230 g of cooked leg</p>	  	<p>approx. 4,000 g 12 × approx. 330 g approx. 6,600 g 5 × approx. 1,320 g</p>	<p>2721 015 2721 041</p>
<p>Half a duck* crisply fried, partly de-boned (12 pieces/cardboard box)</p>	  	<p>approx. 4,500 g</p>	<p>2721 013</p>
<p>Duck leg – confit de canard, approx. 330 g* au naturel, with herbs, especially tender and juicy due to sous vide cooking, of which approx. 250 g of cooked leg</p>	  	<p>approx. 4,000 g 12 × approx. 330 g approx. 6,600 g 5 × approx. 1,320 g</p>	<p>2721 014 2721 042</p>
<p>Duck leg small, sous-vide, approx. 280 g* NEW small but mighty! Cooked like the big model, but due to the smaller size it is ideal for your multi course menu or buffet</p>	  	<p>5 × 1,100 g 4 × approx. 280 g</p>	<p>2721 155</p>
<p>Plain breast of duck medium roasted, sous vide cooked (20 pieces/cardboard box)</p>	  	<p>approx. 3,800 g</p>	<p>2721 109</p>

* While stock lasts.

ANIMAL WELFARE



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



WILD SPECIALTIES

Marinated and braised venison

juicy braised slices of haunch in an intense gravy with wintry spices and cranberries



12 x 250 g 2121 190

Fine game goulash

FROM THE REGION

tender goulash from local game in an aromatic sauce with fine mushrooms



12 x 250 g 2121 230
5 x 2,000 g 2221 293

Venison goulash

especially tender due to sous vide cooking, with chanterelles and white mushrooms in juniper sauce



12 x 250 g 2121 042
5 x 2,000 g 2221 043

Venison knuckle in blackberry red wine gravy

NEW

the highlight for game lovers. Classically braised and in a fruity aromatic sauce interpreted in a modern way



















10 x 750 g 2721 164





MEAT

<p>Rump Steak, cooked sous vide cooked, tender and pink, foolproof, raw weight</p>	  	<p>approx. 2,700 g 12 × approx. 225 g</p>	<p>2721 159</p>
<p>Striploin Steak, cooked sous vide cooked, tender and pink, foolproof, raw weight approx. 200 g</p>	  	<p>approx. 2,700 g</p>	<p>2721 152</p>
<p>Rib-Eye Steak, cooked sous vide cooked, tender and pink, foolproof</p>	  	<p>approx. 4,740 g</p>	<p>2721 162</p>
<p>Brasato braised meat NEW CALIBRATION tender and juicy whole cooked shoulder blade of beef with beef stock. Can be combined in many ways with our sauces!</p>	  	<p>3 × 2,000 g</p>	<p>5721 057</p>
<p>Boiled fillet of veal, sous vide cooked NEW particularly gently cooked and neutrally seasoned. A showpiece highlight</p>		<p>6 × 1,350 g</p>	<p>2721 163</p>
<p>Sugo di Peposa NEW diced, aromatic beef knuckle in hearty red wine pepper sauce. Ideal for our new varieties of pasta</p>	  	<p>24 × 220 g 5 × 2,000 g</p>	<p>2121 247 2221 318</p>

EASY HANDLING – TOP PRODUCT!

Pink steaks, sous vide cooked and foolproof. Do you think it doesn't work? Indeed it does! And, of course, these products are made by Block Menü. Preparing delicious steaks is easy with our pre-cooked steaks, and there is only a minimum of personnel involved. You can prepare the steaks on the grill, in a contact grill, with the Merrychef or in the oven. You will be impressed!
















VEGETABLES

Red cabbage with apples, refined with butter and seasoned with balsamic vinegar	❄️ 🌿 🍴	24× 200 g 5× 1,000 g	2113 132 2213 031
Curly kale tradicional recipe, thickened with onions and oat flakes, completed with bacon	❄️ 🍴	5× 1,000 g	2213 029
Winter vegetables carrots, swedes, black salsifys and Brussels sprouts, cooked in butter sauce	❄️ 🌿 🍴	24× 150 g 4× 1,500 g	2113 049 2213 109
Leaf spinach in peanut sauce NEW our fine leaf spinach in creamy peanut sauce, seasoned with chilli and ginger	❄️ 🌿	24× 150 g	2113 058

















SIDE DISHES

<p>Potato dumplings, half-and-half ready to use, ready to serve</p>	  	24x	160 g	2116 007
<p>Spinach dumpling fine dumpling with spinach and cheese</p>	 	24x	180 g	2116 027
<p>Sweet potato mash creamy mash seasoned with fine spices</p>	  	24x	200 g	2116 006
<p>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</p>	  	75x 30x	60 g 180 g	5616 003 5616 001
<p>Risotto creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight</p>	 	24x	200 g	2120 102
<p>Pasta "Orecchiette" NEW small "little ears" pasta which ideally take up the sauce due to their raw surface and curvature</p>	 	24 x	150 g	2120 111



AT THE END

Pumpkin Lava Cake NEW hit of the season! Tenderly melting core with a hint of cinnamon spice	 	24x	90g	2114 090
Plums with cinnamon and cloves plum halves in a sauce made of red wine, cinnamon and cloves	   	24x	160g	2114 086
Cheesecake Salted Caramel delicious sweet and salty dessert from caramel cream on a crispy crump crust	 	12x	90g	5114 043
Crème au Caramel the classic dessert	  	36x	140g	5614 081
Franzbrötchen mousse creamy mousse of white chocolate, cinnamon and caramel		30x	75g	5614 084

AGAIN AND AGAIN GREAT
MOMENT OF EXCELLENT MENUS:
THE SWEET DESSERT AT THE END.





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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