

De Spiegeleire

Easter

2026

EASTER - SPRING - ASPARAGUS



EASTER PÂTÉS



266 375

Pâté with orange and Arancello with a layer of orange gelatin

Only available in pictured packagings.

266 520 *Fine pâté*

NEW



This artisanal pork pâté combines the rich, creamy texture of a classic pâté with the sunny freshness of Arancello, the Italian orange liqueur. A subtle sweet citrus note is enhanced by a delicate layer of orange jelly, giving the pâté an elegant and festive appearance.

Perfect as a refined appetizer, part of a gourmet platter, or a festive specialty during the holiday season. Serve slightly chilled and slice thinly to fully enjoy the delicate balance between savoury and fruity flavours.



Poultry pâté with caramelized apples

276 520 *Fine pâté*

Experience the harmony of flavours with this poultry pate, carefully prepared for a soft and refined texture. The addition of caramelised apples gives a subtle sweetness and a light fruity touch that is perfectly balanced with the savoury flavour of the pate. Delicious as a starter, on a crispy piece of bread or as part of a snack platter. A classic in the making that combines simplicity and refinement and makes every moment special.



Lamb pâté with rosemary

131 520 *Course pâté*

Our lamb pâté is a coarse pâté with a unique flavour. This flavour is obtained by combining the slightly spicy taste of the lamb with a dash of garlic and a sprig of fresh rosemary. This pâté is particularly suitable for expanding the range of exclusive meat products.

Pâté with Serrano ham and melon

511 520 *Course pâté*

'Melon with Serrano ham' is a classic starter on any menu. A nod to this classic certainly had to be featured in our range of pâtés. The sweetness of the melon and the saltiness of the ham complement each other perfectly in this delicious creamy pâté. This pâté is very versatile and can be used for tapas, during cocktails, as a starter, sandwich spread, etc.



Smooth apple pâté with crispy fried bacon

499 520 *Fine pâté*

This smooth creamy pâté enhanced with delicious homemade apple preserve and crispy fried bacon is very distinctive. The apple gives this pâté a pleasant and slightly sweet taste, while the bacon adds a slightly salty touch and crispy bite.



Pâté with pear and honey

416 520 *Course pâté*

The addition of honey to this fruit pâté gives it a warm and sweet taste, which is delicious together with the fresh pear chunks. The structure is coarse yet also creamy due to the honey and juice of the pears.



Easter egg

070

Weight per piece: **2,900 kg**
Pictured pâté flavour: (416) Pâté with pear and honey (coarse)

ASPARAGUS PÂTÉ

This spring pâté is a deliciously creamy bite to eat. During the baking process the taste of the fresh pieces of (mainly finely ground) asparagus permeate through to the smallest parts of the pâté. The result is a surprising asparagus pâté, made extra smooth by the juice of the asparagus.

Available in delivery weeks 13 – 26. **Only available in pictured packagings.**



493 520 *Fine pâté*

520 | Plastic dish one way:
Weight per piece: 2,600 kg



493 123 *Fine pâté*

123 | Asparagus terrine:
Weight per piece: 3,400 kg



217 080 *Fine pâté*

080 | Block pâté:
Weight per piece: 2,150 kg

493 375 *Fine pâté*

375 | 8 slices on tray in box:
Weight per piece: 1,200 kg



Pâté with pot-herbs

124 520 *Course pâté*

520 | Plastic dish one-way:
Weight per piece: 2,600 kg

By adding garden herbs (e.g. onions, leek, baby carrots, parsley and tomatoes) a pâté is obtained with a singular flavour and a pungent aroma. It is coarse-textured.

Available in delivery weeks: 10 – 15

Only available in pictured packagings.



Spring

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