

De Spiegeleire

End of year

**SPECIALTIES
GAME & END OF YEAR**

2025



De Spiegeleire

**PRODUCER OF FRESHLY MADE
QUALITY BELGIAN PÂTÉ**



CONTENT

GAME AND YEAR-END SPECIALTIES

5 CHRISTMAS PÂTÉS

- NEW** 4 Poultry pâté with whisky and apple
- NEW** 5 Duck mousse with smoked duck breast, apricots and mango
- NEW** 6 Poultry pâté with chanterelles and oyster mushroom stems
- 7 Pate with poached pear, red wine and hazelnut
- 8 Duck Mousse with Port
- 9 Duck, Cava and truffle pâté
- 10 Poultry pâté with chorizo and a layer of sweet pepper gelatin
- 11 Pâté with orange, Grand Marnier and mandarin pieces
- 12 Pâté with cranberries and hazelnuts
- 13 Smooth apple pâté with crispy fried bacon
- 14 Pâté with Brie, hazelnuts, honey and Port
- 15 Roquefort and pear pâté
- 16 Pâté Reserva Negra®

18 PACKAGING CONSUMER

- NEW** 18 Klappack 8 x 150 gr

20 GAME PÂTÉS

- 20 Wild boar pâté
- 20 Hare pâté
- 20 Pheasant pâté
- 21 Venison pâté
- 21 Wild boar pâté with cranberry
- 21 Pâté of rabbit with prunes

22 GAME SPECIALTY

- 22 Wild boar terrine **NEW**
- 22 Pheasant terrine **NEW**
- 22 Venison terrine **NEW**
- 22 Bison terrine **NEW**

23 DUCK/TRUFFLE SPECIALTIES

- 23 Triangle of truffle and cranberry pâté
- 23 Duck mousse

24 PÂTÉ IN PUFF PASTRY

- 24 Pâté tart with onion confit and small pieces of apricot
- 24 Wild boar pâté
- 25 Tunnel-shape in puff pastry
- 25 Mini tunnel-shape in puff pastry

26 PACKAGING SERVICE

The Christmas products are available in delivery weeks 47–52.
Our game pâtés are already available from delivery week 36 until the end of the year.
De Spiegeleire N.V. reserves the right to change this offer at any time.



269
Fine pâté

Poultry pâté with whisky and apple

Packaging 520

Plastic dish one way

Weight per piece: **2,600 kg**

Packaging 375

8 slices of 150 gr in box

Weight per piece: **1,200 kg**

NEW

This artisanal poultry pâté with whisky and apple is a real treat for the connoisseur. The rich, full flavour of the pâté is beautifully balanced by the fresh touch of apple, a subtle infusion of whisky and a soft hint of vanilla. Perfect on a refined snack platter or as a festive amuse.

CHRISTMAS PÂTE



270
Fine pâté

Duck mousse with
smoked duck breast,
apricots and mango

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

Packaging 375
8 slices of 150 gr in box
Weight per piece: **1,200 kg**

NEW

This velvety duck mousse with pieces of smoked duck breast is an elegant delicacy for lovers of refined flavours. The creamy character of the mousse is enriched by the aroma of the duck breast, while the apricots and mango provide a subtle sweet and fruity accent. A tasty surprise with the aperitif or on a piece of toasted bread.

CHRISTMAS PÂTE



271

Fine pâté

Poultry pâté with chanterelles and oyster mushroom stems

Packaging 520

Plastic dish one way

Weight per piece: **2,600 kg**

Packaging 375

8 slices of 150 gr in box

Weight per piece: **1,200 kg**

NEW

This elegant poultry pâté with chanterelles and oyster mushroom stems offers a subtle and refined taste experience. The tender poultry is enriched with the earthy nuances of wild mushrooms. Perfect on a crispy toast or served with a glass of characterful red wine.

CHRISTMAS PÂTE



278

Course pâté

Pâté with poached pear, red wine and hazelnut

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

Our artisanal pâté with poached pear, hazelnut, and a touch of red wine is a true culinary discovery for gourmets. Each bite of this pâté offers a carefully crafted blend of flavors. The sweet, juicy notes of poached pear are perfectly balanced by the rich, earthy aromas of hazelnut. A subtle hint of red wine adds an extra dimension to each mouthful, delighting the taste buds.



179

Fine pâté

Duck mousse with Port

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

This duck mousse is a masterpiece of craftsmanship, with a silky texture and a rich, full flavor that tantalizes the senses. Made from the finest duck liver, seasoned with a touch of port, each bite offers a perfect balance between savory and sweet. The creamy consistency glides over the tongue, while the subtle hint of port adds an extra dimension to each mouthful. The result is a delightful taste experience that sparks the imagination.



513
Fine pâté

Duck, Cava and truffle pâté

Packaging 520

Plastic dish one way

Weight per piece: **2,600 kg**

CLASSIC

The duck pâté is made from duck liver and is fine in structure. Truffles give it a slightly sharp and nutty flavour. The fine, rich taste of the Cava lends an overall festive flavour to this exclusive pâté.

The splendid combination of culinary flavours makes this a real delicacy!



279
Fine pâté

Poultry pâté with chorizo and a layer of sweet pepper gelatin

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

ONLY AVAILABLE IN
PICTURED PACKAGINGS

Step into a world of flavor explosions with our artisanal poultry pâté, enriched with the spicy kick of chorizo and refined with a subtle layer of sweet pepper gelatin. This pâté offers the best of both worlds: the delicate taste of tender poultry and the robust spiciness of chorizo. However, the true star of this creation is the layer of sweet pepper gelatin. It adds a delightful sweetness, intertwined with a light spicy tingle that tantalizes the taste buds and creates an unforgettable culinary experience.



459

Fine pâté

Pâté with orange, Grand Marnier & mandarin pieces

Packaging 520

Plastic dish one way

Weight per piece: **2,600 kg**

CLASSIC

This fruity, fine pâté with the delicious flavour of fresh oranges, mandarins and a dash of Grand Marnier has a slightly sweet taste. Small pieces of orange peel and mandarin preserve not only provide a fruity flavour but also a festive tinge.



293
Course pâté

Paté with cranberries and hazelnuts

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

Cranberries and hazelnuts transformed into a delicious coarse pâté. This pâté is a delightful blend of cranberry freshness and hazelnut crunch.

CHRISTMAS PÂTE



499
Fine pâté

Smooth apple pâté with crispy fried bacon

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

CLASSIC

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.

CHRISTMAS PÂTE



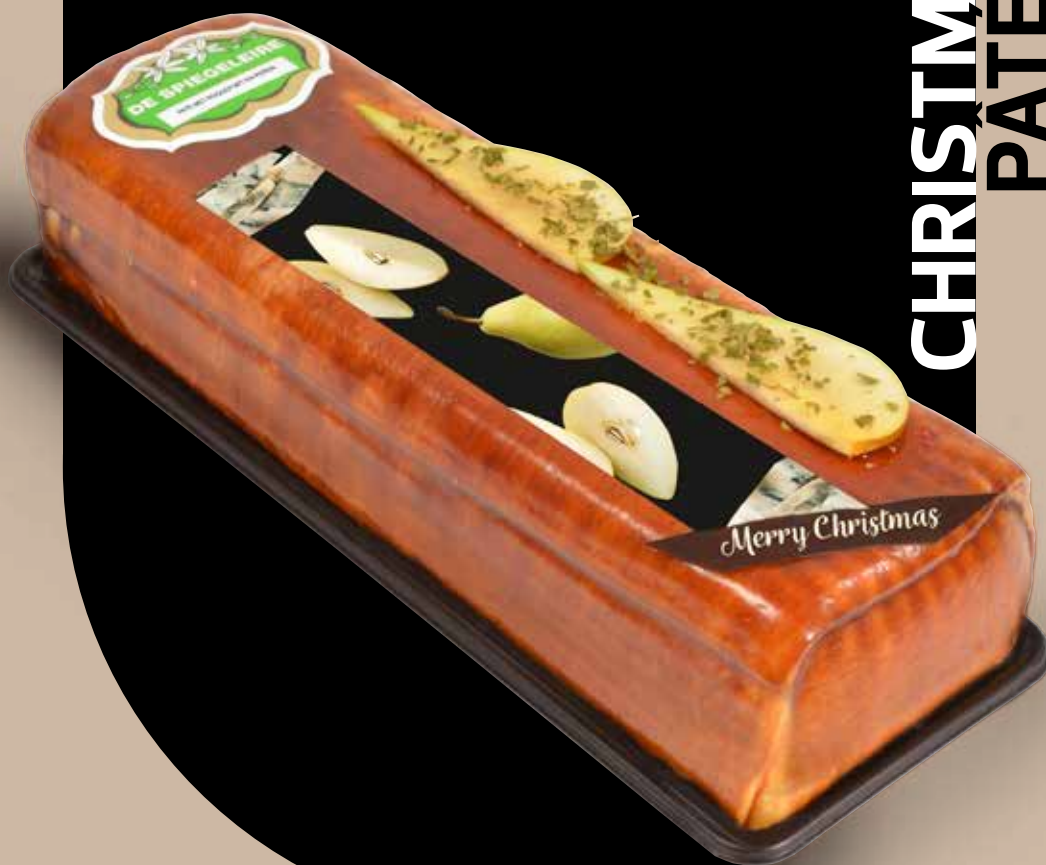
560
Course pâté

Pâté with Brie, nuts, honey & Port

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

CLASSIC

Creamy cheese taste of Brie, drizzled with honey, which melts in your mouth.
Added nuts turn this into a complete treat of this pâté.



344
Course pâté

Roquefort and pear pâté

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

CLASSIC

Our Roquefort and Pear Pâté is a delectable, coarse pâté. The addition of pungent Roquefort cheese gives the pâté a distinct, full flavour whilst the inclusion of the pears adds a light, sweet touch. In a nutshell: a delicacy that nobody can resist.

CHRISTMAS PÂTE



595
Fine pâté

Pâté
Reserva Negra®



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

ONLY AVAILABLE IN
PICTURED PACKAGINGS

Packaging 552
Black narrow plastic terrine
Weight per piece: **1,600 kg**

Packaging 375
8 slices of 150 gr in box
Weight per piece: **1,200 kg**

CLASSIC

This exclusive 100% Duroc pâté contains meat only from pure-bred Duroc pigs that are born, bred and slaughtered in Spain. Not only the meat, but also the renowned Gran Reserva dried ham is processed. These special ingredients give the Paté Reserva Negra® a unique, refined and intense flavour.



PACKAGING CONSUMER



Packaging 375
8 slices of 150 gr in box
Weight per piece: 1,200 kg

Poultry pâté with
whisky and apple

269
Fine pâté



NEW

Duck mousse with smoked
duck breast,
apricots and mango

270
Fine pâté



NEW

Poultry pâté with chanterelles
and oyster mushroom stems

271
Fine pâté



NEW

PACKAGING CONSUMER



Wild boar pâté with
cranberry

358
Course pâté



NEW

Pâté Reserva Negra®

595
Fine pâté



NEW

GAME PÂTÉ



Wild boar pâté

106 520
Course pâté

The wild boar pâté has a coarse texture and is made with a base of fresh, marinated wild boar meat. The well thought-out bouquet of exotic spices, as well as the carefully selected French red wine contribute to its distinctive taste, peculiar to game pâté.



Hare pâté

107 520
Course pâté

The hare pâté is a coarse game pâté, made with a base of marinated hare meat. A handful of hazelnuts is added by way of a titbit. Here too a matured French wine has been chosen for the marinade.



Pheasant pâté

108 520
Course pâté

The pheasant pâté is a coarse game pâté, made with a base of pheasant meat, pre-marinated in a delicious white wine. It tastes very refined and is a real eye-catcher in the chilled display cabinet.



Pictured packaging: **520** | Plastic dish one way – Weight per piece: **2,600 kg**
Pictured packaging: **375** | 8 slices of 150 gr in box – Weight per piece: **1,200 kg**

Venison pâté

125 520

Course pâté

The venison pâté is a coarse game pâté made from marinated deer meet and liver. Refined red wine adds the finishing touch for a well-balanced taste.



Wild boar pâté with cranberry

358 520

Course pâté

The wild boar pâté is made from succulently wrapped pieces of game liver and meat. The sophisticated selection of herbs and spices and the carefully selected red wine contribute towards its unique taste, exclusive to game pâté. The addition of cranberries gives this pâté a sweet, fruity edge, whilst their red colouring also adds a festive tinge.



Pâté of rabbit with prunes

583 520

Course pâté

If you are a big fan of dishes that combine meat and fruit, you must have heard of the incomparable Flemish classic: rabbit with prunes. The lean rabbit meat with prunes processed into a pâté clearly reflects this classic. Absolutely delicious!



This pâté is available in
this packaging only.



SPECIALTIES | GAME



NEW

Wild boar terrine

275 285 *Course pâté*
LOAF TERRINE
Weight item: ±0,850 kg



NEW

Pheasant terrine

274 285 *Course pâté*
LOAF TERRINE
Weight item: ±0,850 kg



NEW

Venison terrine

273 285 *Course pâté*
LOAF TERRINE
Weight item: ±0,850 kg



NEW

Bison terrine

272 285 *Course pâté*
LOAF TERRINE
Weight item: ±0,850 kg



DUCK | TRUFFLE

Triangle of truffle and cranberry pâté

447 024 *Fine pâté*

HALF TUNNEL-SHAPE

Weight per piece: **0,500 kg**

447 025 *Fine pâté*

TUNNEL-SHAPE

Weight per piece: **1,000 kg**

For this combination, we have added a scrumptious truffle pâté to our renowned cranberry pâté. These layers are separated from each other by a gelatin layer of cranberries. Apart from the appealing effect on your plate, the preserve also adds a delightfully fresh touch.



Duck mousse

178 074 *Fine pâté*

Weight per piece: **1,800 kg**

Duck mousse, made with real duck liver as a base, is very creamy and fine-textured. A veritable delicacy for festive occasions.



PÂTÉ IN PUFF PASTRY

Pâté tart with onion confit and small pieces of apricot



327 267 *Course pâté*
Weight per piece: **1,300 kg**

This delicious pâté tart is made from pâté with onion confit, covered with a layer of apricot pieces and then all wrapped in crispy puff pastry.

Wild boar pâté

The wild boar pâté has a coarse texture and is made with a base of fresh, marinated wild boar meat. The well thought-out bouquet of exotic spices, as well as the carefully selected French red wine contribute to its distinctive taste, peculiar to game pâté.



106 578 *Course pâté*
Weight per piece: **0,500 kg**



106 055 *Course pâté*
Weight per piece: **1,100 kg**



Tunnel-shape

Pâté with onion confit

327 055 *Course pâté*

Weight per piece: **1,100 kg**

We incorporate a home-made onion preserve in this pâté that gives the pâté a very sweet taste.



Mini tunnel

Green pepper pâté

112 578 *Course pâté*

Gewicht per stuk: **0,500 kg**

The addition of coarse green peppercorns give this peppered pâté a nice and spicy taste.



Nuts pâté

136 578 *Course pâté*

Weight per piece: **0,500 kg**

This pâté is a coarse-textured pâté containing different kinds of nuts: hazelnuts, walnuts and roasted almonds.



Spicy pâté

502 578 *Course pâté*

Weight per piece: **0,500 kg**

This pâté is enhanced with finely sliced chilli peppers, resulting in a spicy pâté. Delicious when combined with an aperitif.



PACKAGING SERVICE

Large white porcelain dish



371

Weight per piece: **8,000 kg**

Pictured pâté flavour:
(499) Smooth apple pâté
with crispy fried bacon (fine)

Rectangular stainless steel packaging



335

Weight per piece: **16,000 kg**

Pictured pâté flavour:
(117) Cranberry pâté (fine)

Oval-shaped black terrine with cover



479

Weight per piece: **5,000 kg**

Pictured pâté flavour:
(117) Cranberry pâté (fine)

Black speckled wok

137

Weight per piece: **3,000 kg**

Pictured pâté flavour:
(344) Roquefort and pear pâté (coarse)



Yellow star

133

Weight per piece: **3,600 kg**

Pictured pâté flavour:
(459) Pâté with orange, Grand Marnier
and mandarin pieces (fine)



Green terrine with holly design

307

Weight per piece: **3,000 kg**

Pictured pâté flavour:
(136) Nuts pâté (coarse)



Santa Claus

044

Weight per piece: **3,500 kg**

Pictured pâté flavour:
(117) Cranberry pâté (fine)



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