

De Spiegeleire

End of year

**SPECIALTIES
GAME & END OF YEAR**

2026



De Spiegeleire

**PRODUCER OF FRESHLY MADE
QUALITY BELGIAN PÂTÉ**



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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.

Christmas PÂTÉ



new

357 *Hampâté with apple, raisins and
Coarse pâté hazelnuts, scented with Calvados*

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**

A refined combination in which the delicate character of the ham pâté harmonizes beautifully with the fruity notes of apple and raisins, complemented by the subtle crunch of hazelnuts. The Calvados adds a warm, elegant finish, bringing extra depth and complexity to the whole. Perfect as a luxurious spread or as part of a sophisticated aperitif.

Christmas PÂTÉ



ONLY AVAILABLE IN
PICTERED PACKAGINGS

266 *Pâté with orange and Arancello, finished with a thin layer of orange jelly*

Fine pâté

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**

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.

Christmas PÂTÉ



270 *Duck mousse with smoked duck breast, apricots and mango*
Fine pâté

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

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 PÂTÉ



269 *Poultry pâté with whisky and apple* *Fine pâté*

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

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 PÂTÉ



271 *Poultry pâté with chanterelles and oyster mushroom stems*

Fine pâté

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

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 PÂTÉ *classic*



513 *Duck, Cava and truffle pâté* *Fine pâté*

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

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!

Christmas PÂTÉ

classic



499 *Smooth apple pâté
with crispy fried bacon*
Fine pâté

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

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 PÂTÉ *classic*



459 *Pâté with orange, Grand Marnier Fine pâté & mandarin pieces*

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

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.

Christmas PÂTÉ *classic*



344 *Roquefort and pear pâté*

Coarse pâté

Packaging 520

Plastic dish one way

Weight per piece: 2,600 kg

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 PÂTÉ *classic*



560 *Pâté with Brie, nuts,
Coarse pâté honey & Port*

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

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

Christmas PÂTÉ classic



595 *Pâté*
Fine 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

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**



Round display with 3 game pâtés

467 069

Coarse pâté

Weight per piece: **2,400 kg**

Our "Round display with game pâtés"
comprises 8 x 100 g wedges of pâté of
the 3 different game flavours:

Wild boar pâté

Pheasant pâté

Venison pâté



Packaging

CONSUMER



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

*Hampâté with apple, raisins and
hazelnuts, scented with Calvados*

357
Coarse pâté



new

*Pâté with orange and Arancello, finished
with a thin layer of orange jelly*

266
Fine pâté



Pâté Reserva Negra®

595
Fine pâté



WE WISH YOU A
MERRY CHRISTMAS

*Wild boar pâté with
cranberry*

358
Coarse pâté



Venison pâté

125
Coarse pâté



Pheasant pâté

108
Coarse pâté



Game PÂTÉ



Wild boar pâté

106 520

Coarse 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

Coarse 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

Coarse 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

Coarse 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

Coarse 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,



Pâté of rabbit with prunes

583 520

Coarse 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



Wild boar terrine

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



Pheasant terrine

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



Venison terrine

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



Bison terrine

272 285 Coarse 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.



Puff pastry

PÂTÉ

Pâté tart with onion confit and small pieces of apricot

327 267 *Coarse 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 *Coarse pâté*

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



106 055 *Coarse pâté*

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



Tunnel-shape

Pâté with onion confit

327 055 *Coarse 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 *Coarse pâté*

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

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



Nuts pâté

136 578 *Coarse pâté*

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

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



Spicy pâté

502 578 *Coarse 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

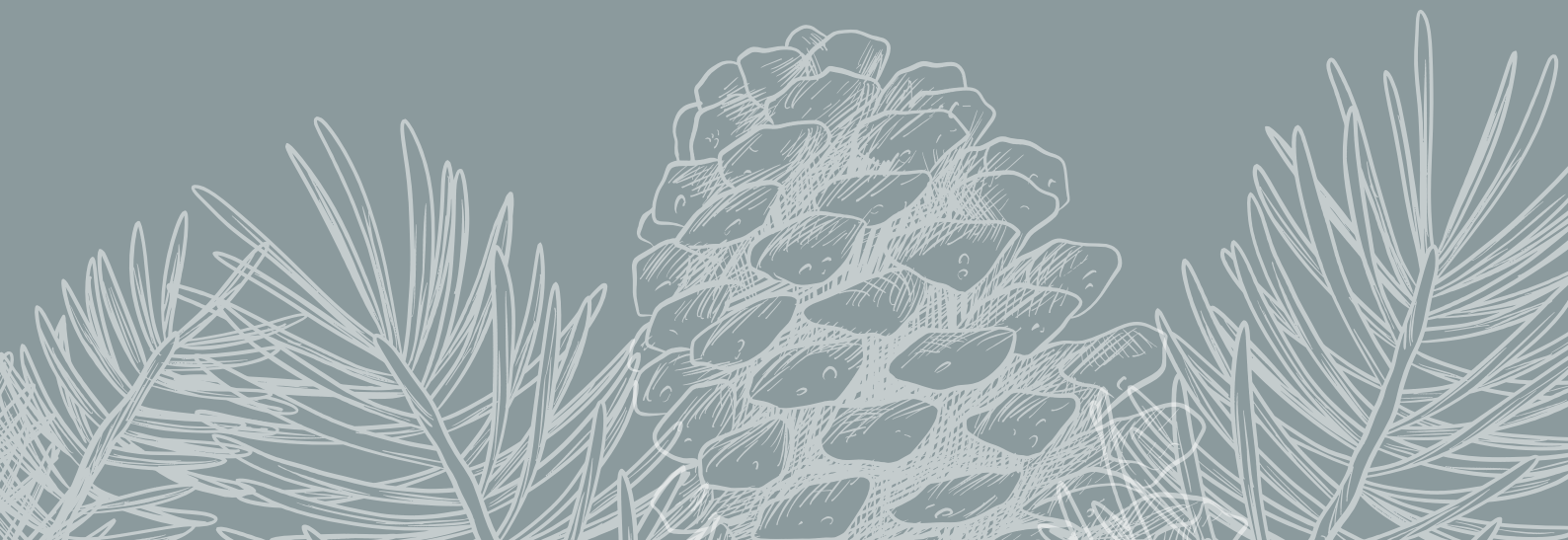
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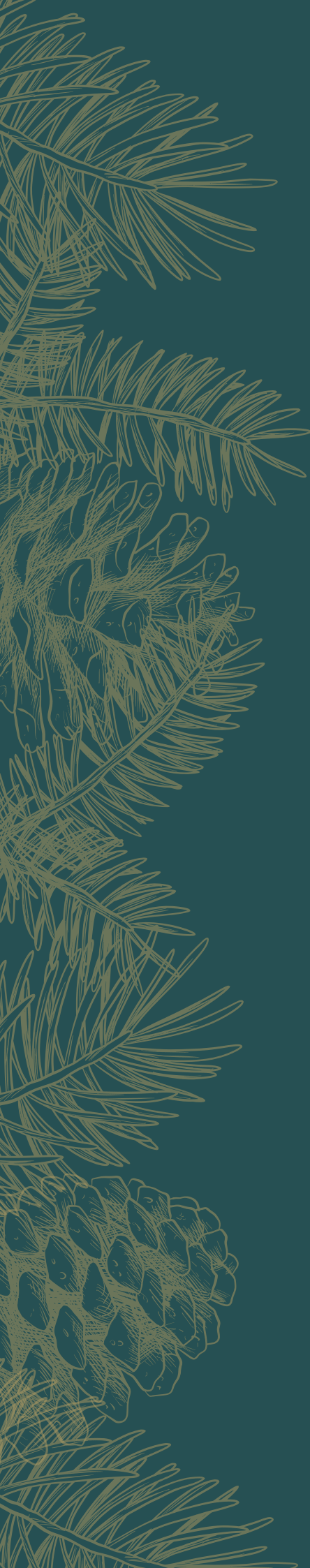
Weight per piece: **3,500 kg**

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

Notes







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