

APEROL SPRITZ^{2,5}
5.70 €

OUR WINES

White		
Pinot Grigio Friuli Grave, DOC		
Salatin	0.125 l	4.10
Venice, Italy	0.75 l	24.60
Löss Grüner Veltliner		
Schloss Gobelsburg	0.125 l	4.70
Kamptal/Langenlois, Austria	0.75 l	28.20
Urgestein Riesling, DAC		
Schloss Gobelsburg	0.125 l	4.90
Kamptal/Langenlois, Austria	0.75 l	29.40
Gelber Muskateller		
G&R Triebaumer, Leithaberg	0.125 l	5.90
Burgenland, Austria	0.75 l	35.40
Glatzer Sauvignon Blanc		
Glatzer	0.125 l	5.20
Carnuntum, Austria	0.75 l	31.20
Wieninger Wiener Gemischter Satz		
DAC bio, Stammersdorf	0.125 l	6.10
Vienna, Austria	0.75 l	36.60

Rosé		
Rosé Hasen		
R&A Pfaffl	0.125 l	5.20
Weinviertel, Austria	0.75 l	31.20

Red		
Zweigelt		
Pasler Winery	0.125 l	4.40
Jois/Burgenland, Austria	0.75 l	26.40
Blaufränkisch		
Glatzer	0.125 l	4.70
Carnuntum, Austria	0.75 l	28.20
Leo Aumann Classic Cuvée		
Leo Aumann	0.125 l	4.70
Thermenregion, Austria	0.75 l	28.20
Malbec		
Bodegas Callia	0.125 l	4.90
Argentina	0.75 l	29.40
Les Jamelles Syrah		
Les Jamelles	0.125 l	5.90
Languedoc-Rousillon, France	0.75 l	35.40
Cabernet Sauvignon		
Caliterra	0.125 l	5.70
Central Valley, Chile	0.75 l	34.20

SPARKLING WINES

Prosecco Spumante Treviso Brut, DOC		
Salatin	0.1 l	4.40
Cordignano/Venetien, Italy	0.75 l	30.80
Champagner, Drappier		
Brut, Reims, France	0.375 l	33.00

SOFT DRINKS

San Pellegrino, sparkling	0.25 l	3.40
San Pellegrino, sparkling	0.75 l	6.60
Acqua Panna, still	0.25 l	3.40
Acqua Panna, still	0.75 l	6.60
Coca-Cola ^{2,3}	0.33 l	4.10
Coke Light, Coke Zero ^{1, 2, 3, 4}	0.33 l	4.10
Fanta ^{1, 2, 6} , Sprite ¹	0.33 l	4.10
Almdudler ^{2, 4}	0.33 l	4.10
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	4.10
Apple juice	0.2 l	3.30
Apple juice and soda	0.3 l	3.70
Apple juice and soda	0.5 l	4.90
Orange juice	0.2 l	3.30
Apricot juice	0.2 l	3.30
Blackcurrant juice	0.2 l	3.30
Soda water	0.2 l	1.80
Soda water	0.5 l	2.90
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	2.70
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	3.90
Tonic ⁵	0.2 l	3.60
Bitter Lemon ^{5, 6}	0,2 l	3.60

DRAUGHT BEERS

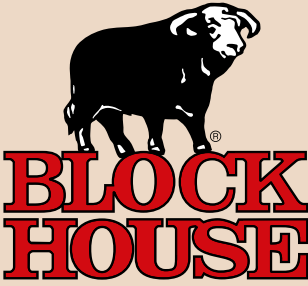
Draught Stiegl Pils (lager)	0.3 l	4.10
Draught Stiegl Pils (lager)	0.5 l	5.20
Stiegl Zwickl (lager)	0.3 l	4.20
Stiegl Zwickl (lager)	0.5 l	5.40
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	5.10
Stiegl lemon (shandy)	(bottle) 0.5 l	5.10
Non-alcoholic		
Gösser Naturgold (lager)	(bottle) 0.5 l	5.10

SPIRITS

Jägermeister	4 cl	4.80
Wilhelm, Williams pear	2 cl	3.90
Wilhelm, apricot	2 cl	3.90
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	3.90
Wilhelm, hazelnut	2 cl	3.90
Martini Bianco Vermouth	4 cl	4.50
Baileys Irish Cream	4 cl	4.50
Molinari Sambuca	4 cl	4.50
Absolut Vodka	4 cl	4.80
Smirnoff Vodka	4 cl	4.80
Bacardi Rum	4 cl	4.80
Averna Amaro Siciliano	4 cl	4.80
José Cuervo Tequila	4 cl	4.90
Gordon's Dry Gin	4 cl	4.90
Nonino Grappa	2 cl	4.50
Rémy Martin Cognac	2 cl	5.60
Ballantine's Scotch	4 cl	5.60
Jack Daniel's Tennessee Whiskey	4 cl	5.80
Ramazotti	4 cl	4.70
Campari ^{2, 5}	4 cl	4.00

HOT BEVERAGES

Glass of latte macchiato	4.20	Cup of coffee	3.50
Cup of cappuccino	3.90	Cup of decaffeinated coffee	3.30
Cup of espresso	2.90	Glass of chocopresso	3.80
Cup of double espresso	4.50	Glass of hot chocolate	3.20
Pot of tea	3.90	Glass of mulled wine	4.00



Best steaks since 1968

Serving guests natural and healthy food – that was the philosophy behind the first BLOCK HOUSE, which opened in Hamburg in 1968. A new, uncomplicated restaurant whose guests enjoy their meals at solid wood tables with fabric place settings and paper napkins that would make it possible for everyone to go out for a meal at all times of the day.

The BLOCK HOUSE butchery

BLOCK HOUSE set up its own butchers in Hamburg as early as 1973. Since then, it has supplied all of our companies with outstanding meat. It deals with everything, from the buying of the meat by our own experts to the ageing process, butchering the meat into the specified cuts, the precise portioning of the meat and its final inspection by ourselves and the animal health and plant agency. Angus and Hereford cattle supply us with the best steaks – tender and juicy, with a good fat marbling. We guarantee the highest possible transparency with regard to the origins of our meat and its processing. Our cattle spend 365 days grazing on fresh grass pastures in Uruguay and Argentina. The same applies in Ireland, where the animals are also mostly kept outdoors. However, regional produce is also very important to us. In order to guarantee a comprehensive and long-term future meat supply, we also use beef produced by ourselves from the cattle rearing scheme we operate in Mecklenburg-Vorpommern.

Our kitchen

Our kitchen buys the best groceries fresh every day. The potatoes and the field-fresh salads on the salad buffet, we obtain from local farmers. All fish is sourced exclusively from environmentally-compatible and certified fisheries – and our chicken comes from poultry companies certified by the Deutscher Tierschutzbund, Germany's society for the protection of animals. Prepared in the classic way on the basis of our proven recipes, we guarantee quality with consistent tastiness and a high nutritional value. The steaks are grilled to perfection by our chefs on a lava hot stone grill.

Enjoyable and a highly satisfactory taste experience

is what we want every BLOCK HOUSE visit to be. BLOCK HOUSE has been an attentive host for over 50 years. We serve you fresh beer and a well-balanced selection of fine wines from Austria as well as many other old and new wine growing countries with our good food. We are proud of the fact that we can be sure in the knowledge that from noon to midnight, our attentive staff will do everything they can to make your visit an enjoyable, cheerful and fun experience that leaves nothing to be desired.



Sunday to Thursday from 11:30 a.m. until 10 p.m.
Friday and Saturday from 11:30 a.m. until 11 p.m.

We are looking forward to welcoming you at over
50 BLOCK HOUSE restaurants throughout Europe.
www.block-house.at



BLOCK
HOUSE

BEST STEAKS SINCE 1968

All prices are in euros and include statutory VAT and a service charge.
¹Contains a preservative. ²Contains colouring. ³Contains caffeine. ⁴Contains sweeteners with a source of phenylalanine. ⁵Contains quinine.
⁶Contains an antioxidant. ^{*}Contains sulphur. ^{*}Taurin. If you are affected by allergies, please ask our employees for separate allergen menu.
All weights are pre-cooked weights.

FRESH STARTERS

BLOCK HOUSE salad

leaf and iceberg salads, tomatoes, peppers, cucumbers, onions, white and red radishes, tomato confit and pumpkin seeds

5.50

The price is included in the steak menu.

Caesar salad

Romaine and iceberg lettuce, rocket and baby spinach with garlic croutons, French dressing and Grana Padano¹

7.60

- with crispy roasted chicken inner fillet strips added + 4.00
- with beef steak strips + 4.00

Tatar from free range beef

from cattle reared in northern Germany, classically made fresh for you

10.90

large portion, 190 g

16.90

HOME-MADE SOUPS

Bull soup

hearty beef broth with meat from our own breeding and vegetable chunks, served with BLOCK HOUSE bread

5.60

Goulash soup

Hungarian-style, piquant, with fresh peppers and plenty of beef from cattle reared by ourselves, served with BLOCK HOUSE bread

5.60

Choose from:

American dressing sweet and creamy with tarragon

French dressing² piquant, with a hint of garlic

Italian dressing² aromatic, with herbs and olives

Tomato Bruschetta

fresh diced tomato with a spicy pesto² of basil, olive oil and onions on BLOCK HOUSE bread

5.50

Büsum prawns

from the North Sea, with red radishes, dill, onions, cucumbers and olive oil, served with BLOCK HOUSE bread

10.20

Carpaccio

wafer-thin slices of beef reared in northern Germany with pesto², rocket and Grana Padano

11.00

French-style onion soup

cooked classically with white wine and cheese gratin

7.20

Carrot and ginger soup

aromatic with fresh ginger, refined with cream and BLOCK HOUSE bread

5.60

Veggie Cheeseburger


home-made burger, plant-based with sunflower protein, peas, mushrooms and beetroot on BLOCK HOUSE bread, topped with melted Edam cheese and served with French fries

15.90

NEW Linguine

long, flat pasta seasoned with aglio e olio, served with pan-fried fresh vegetables and a spicy tomato confit

13.20

 vegetarian dishes



Our steak menus include a fresh BLOCK HOUSE salad as a starter, a baked potato with sour cream and BLOCK HOUSE bread.

MRS. TENDER STRIPLOIN STEAK

a prime cut from our own butcher, 180 g, from young and tasty sirloin

24.40

MR. TENDER STRIPLOIN STEAK

from carefully selected young BLOCK HOUSE cattle, with a fine rim of fat for added succulence, 250 g, tender and tasty

31.40

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled, extra succulent and tender

28.90

RIB-EYE MASTERCUT, 12 oz.

from the tender foreribs, 350 g, the pride of our butcher, prepared on a lava stone grill, served with freshly grated horseradish

37.90

FILET MIGNON

180 g of the most tender cut of young beef, with the popular BLOCK HOUSE steak pepper

34.70

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside, with herb butter

43.40

T-BONE STEAK, 1.1 lb

delicate fillet and juicy T-bone steak, 500 g, with strip of fat and our home-made herb butter

44.60

Also available for two to share + 10.90



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FRESH CUISINE

Grass-fed New Zealand Lamb

160g tender, medium-rare grilled saddle of lamb, served with potato gratin, leaf spinach and herb butter

24.50

Steak and vegetables

180g of juicy grilled round steak with fresh seasonal vegetables and herb butter

18.90

Norwegian Fjord Salmon

fried salmon fillet in a dill and butter sauce, with radish, cucumber and diced onion, served with potato gratin and spiced leaf spinach

22.90

NEW Chicken Thighs

two tender, crispy roasted chicken thighs served with a baked potato and sour cream, BLOCK HOUSE bread and coleslaw garnish

15.40

American Salad

crispy roasted chicken inner fillet strips served with seasonal leaf salads, tomatoes, white radishes, cucumber, onions and American dressing

14.40

Medallions of beef with mushrooms

juicy grilled meat with pan-fried button mushrooms and oyster mushrooms in a herb and cream sauce

23.20

NEW Linguine

long flat pasta seasoned with aglio e olio, served with a spicy tomato confit

• with crispy roasted beef steak strips added

14.90

• with crispy roasted chicken inner fillet strips added

14.90

AMERICAN BISTRO

Classic Block Burger

200g beef, made from cattle reared on our own farm in Mecklenburg-Vorpommern, served with a baked potato with sour cream and coleslaw garnishing

15.70

New York Cheese Burger

our Block Burger 200 g on freshly baked BLOCK HOUSE bread, topped with Edam cheese, served with French fries and coleslaw garnish

16.90

Barbecue Steak Platter

small sirloin steak medallions with coleslaw garnishing, served with a baked potato and sour cream

18.50

Sirloin Steak

180g, from the heart of the rump, served with coleslaw garnish and baked potato with sour cream

20.90

NEW Beef Ribs

especially juice beef ribs in a rich marinade, served with French fries and BBQ steak sauce

18.50

Fitness Pan „Asia“

our crispy vegetables from the pan with juicy beef steak strips and spicy teriyaki sauce with ginger and garlic

16.20

SIDE DISHES

BLOCK HOUSE bread

with garlic, straight from the oven

0.90

Baked potato with sour cream

4.50

Potato gratin

4.50

French fries

3.80

Sweet potato fries

4.70

Pepper sauce

spicy-hot, with whole peppercorns

2.80

Herb butter

0.90

Sour cream

0.90

Fresh seasonal vegetables

4.50

“Brasserie” leaf spinach

finely seasoned, with onions

4.50

Crisp pan-fried vegetables

freshly fried bell pepper, snow pea pods, champignons and red onions

4.50

American-style coleslaw

home-made, fresh white cabbage salad, carrots and cucumber gratings

3.80

Fresh creamed mushrooms

4.80