



BLOCK HOUSE

BEST STEAKS SINCE 1968

FRESH STARTERS

BLOCK HOUSE Salad

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

6.50

The price is included in the steak menu.

Caesar Salad

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

10.00

- with beef steak strips + 5.50
- with turkey medallions + 5.50

Tatar from free range beef

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

13.50

large portion, 190 g 20.50

Salad sauces:

American dressing: sweet and creamy with tarragon

French dressing⁶: piquant, with a hint of garlic

Italian dressing⁶: spicy, with mild balsamic vinegar, herbs, olives and cold pressed oils

Tomato Bruschetta

fresh diced tomato with a spicy pesto⁶ of basil, olive oil and onions on BLOCK HOUSE bread

5.70

Carpaccio

wafer-thin slices of beef reared in northern Germany with pesto⁶, rocket and Grana Padano

13.50

FINE SOUPS

Bull soup

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

6.80

Goulash soup

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

6.80

French-style onion soup

cooked classically with white wine and cheese gratin

8.80

Carrot and ginger soup

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

6.80

VEGETARIAN CUISINE

Garden Potato

our popular baked potato with sour cream, served with fresh seasonal vegetables and bruschetta

15.80

Spinach gratiné

“Brasserie” leaf spinach topped with delicious Edam cheese gratin, served with potato gratin¹ and Bruschetta

15.80

The three classics

our salad with fine mushrooms pan-fried in butter, served with a baked potato and our BLOCK HOUSE bread

15.80

Spaghetti

fine ribbon noodles seasoned with aglio e olio, served with pan-fried fresh vegetables and a spicy tomato confit

15.80

Optionally with turkey breast steaks + 5.50

Optionally with crispy roasted beef steak strips + 5.50

NEW Potato rösti

with freshly fried mixed mushrooms in a delicate butter sauce and topped with cheese, served with BLOCK HOUSE bread

15.80



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

MRS. RUMPSTEAK

a first-class cut from our own butcher, 180g,
from the young, hearty sirloin

29.00

MR. RUMPSTEAK

from carefully selected BLOCK HOUSE cattle with a small,
juicy strip of fat, 230g, meaty and tender

35.00

HEREFORD RIB-EYE

from the rib-eye, 250g, well marbled with a small eye of fat,
juicy and tender

34.00

RIB-EYE MASTERCUT, 12 oz.

tender, matured prime rib, 330g, the pride of our butcher,
from a lava-stone grill, with freshly grated horseradish

41.00

FILET MIGNON

160g from the most tender cut of the cattle, spiced with
the popular BLOCK HOUSE Steak Pepper

35.00

AMERICAN TENDERLOIN

the best cut of the fillet, 220g, cut thick and high,
crispy outside and tender-pink inside, with herb butter

44.00

T-BONE STEAK, 1.1 lb

tender fillet and juicy roast beef on the T-bone, 500g,
with crispy strip of fat and our herb butter
Also for two to share + 12.50

52.00



Scan for
other languages



CLASSIC CUISINE

Grilled saddle of Lamb

180g tender, medium-rare grilled saddle of lamb, served with potato gratin, leaf spinach and herb butter **28.00**

Steak and Vegetables

160g of juicy grilled sirloin steak with fresh seasonal vegetables and herb butter **21.00**

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 **27.00**

American Salad

turkey breast steaks with seasonal leaf salads, tomatoes, white radishes, cucumber, onions and fried mushrooms, with American dressing **16.50**

NEW Spaghetti Bolognese

fine ribbon noodles with classic Bolognese sauce made from fine beef, tomatoes and fresh herbs **17.00**

Medallions of beef with mushrooms

tender beef fillet medallions with freshly sautéed mixed mushrooms in a butter sauce, served with BLOCK HOUSE bread **27.50**

Turkey Breast Steaks

three tender steaks, juicy grilled, with baked potato and sour cream, our herb butter and BLOCK HOUSE bread **18.00**

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 garnish **18.00**

New York Cheese Burger

our Block Burger 200g on freshly baked BLOCK HOUSE bread, topped with Edam cheese, served with French fries and coleslaw garnish **19.00**

Barbecue Steak Platter

small sirloin steak medallions with coleslaw garnish, served with a baked potato and sour cream **22.50**

Sirloin Steak

160g, from the heart of the rump, served with coleslaw garnish and baked potato with sour cream **23.00**

Fitness Pan

our crispy vegetables from the pan with juicy beef steak strips and spicy pepper cream sauce **18.00**

SIDE ORDERS

BLOCK HOUSE bread

with garlic, fresh from the oven **1.00**

Baked potato with sour cream **5.00**

Potato gratin **5.00**

French fries **4.50**

Sweet potato fries **5.70**

Pepper cream sauce
spicy-hot, with whole peppercorns **3.20**

Herb butter **1.00**

Sour cream **1.00**

Fresh seasonal vegetables **5.00**

“Brasserie” leaf spinach
finely seasoned with onions **5.00**

Crispy fried vegetables
freshly fried bell pepper, sugar snap peas, champignons and red onions **5.00**

Coleslaw “American Style”
home-made, fresh white cabbage salad, carrots and cucumber gratings **4.50**

Freshly fried mushroom variation
with onions in a fine butter sauce **5.80**

APEROL SPRITZ^{2,5}
6.90 €

OUR WINES

White

Pinot Grigio Friuli Grave, DOC

Salatin	0.125 l	4.90
Veneto, Italy	0.75 l	29.40

Löss Grüner Veltliner

Schloss Gobelsburg	0.125 l	5.70
Kamptal/Langenlois, Austria	0.75 l	34.20

Urgestein Riesling, DAC

Schloss Gobelsburg	0.125 l	6.00
Kamptal/Langenlois, Austria	0.75 l	36.00

Gelber Muskateller

G&R Triebaum, Leithaberg	0.125 l	6.50
Burgenland, Austria	0.75 l	39.00

Glatzer Sauvignon Blanc

Glatzer	0.125 l	6.20
Carnuntum, Austria	0.75 l	37.20

Wieninger Wiener Gemischter Satz

DAC bio, Stammersdorf	0.125 l	6.50
Vienna, Austria	0.75 l	39.00

Rosé

Strehn Blaufränkisch

Strehn Winery	0.125 l	6.30
Burgenland, Austria	0.75 l	37.80

Red

Zweigelt

Pasler Winery	0.125 l	5.20
Jois/Burgenland, Austria	0.75 l	31.20

Blaufränkisch

Glatzer	0.125 l	5.70
Carnuntum, Austria	0.75 l	34.20

Leo Aumann Classic Cuvée

Leo Aumann	0.125 l	5.60
Thermenregion, Austria	0.75 l	33.60

Malbec

Bodegas Callia	0.125 l	5.70
Argentina	0.75 l	34.20

Les Jamelles Syrah

Les Jamelles	0.125 l	6.70
Languedoc-Roussillon, France	0.75 l	40.20

Cabernet Sauvignon

Caliterra	0.125 l	6.70
Central Valley, Chile	0.75 l	40.20

SPARKLING WINES

Prosecco Spumante Treviso Brut, DOC

Salatin	0.1 l	5.40
Cordignano/Veneto, Italy	0.75 l	40.50

Champagner, Drappier

Brut, Reims, France	0.375 l	38.00
---------------------	---------	-------

SOFT DRINKS

San Pellegrino, sparkling	0.25 l	3.70
San Pellegrino, sparkling	0.75 l	6.90
Acqua Panna, still	0.25 l	3.70
Acqua Panna, still	0.75 l	6.90
Coca-Cola ^{2,3}	0.33 l	4.50
Coke Light, Coke Zero ^{1,2,3,4}	0.33 l	4.50
Fanta ^{1,2,6} , Sprite ¹	0.33 l	4.50
Almdudler ^{2,4}	0.33 l	4.50
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	4.50
Apple juice	0.2 l	3.70
Apple juice and soda	0.3 l	4.10
Apple juice and soda	0.5 l	5.40
Orange juice	0.2 l	3.80
Apricot juice	0.2 l	3.80
Blackcurrant juice	0.2 l	3.80
Soda water	0.2 l	2.10
Soda water	0.5 l	3.40
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	3.10
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	4.50
Tonic ⁵	0.2 l	4.00
Bitter Lemon ^{5,6}	0,2 l	4.00

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	4.60
Draught Stiegl Pils (lager)	0.5 l	5.80
Stiegl Zwickl (lager)	0.3 l	4.70
Stiegl Zwickl (lager)	0.5 l	5.90
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	5.80
Stiegl lemon (shandy)	(bottle) 0.5 l	5.90
Non-alcoholic		
Gösser Naturgold (lager)	(bottle) 0.5 l	5.80

SPIRITS

Jägermeister	4 cl	5.30
Wilhelm, Williams pear	2 cl	4.50
Wilhelm, apricot	2 cl	4.50
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	4.50
Wilhelm, hazelnut	2 cl	4.50
Martini Bianco Vermouth	4 cl	5.00
Baileys Irish Cream	4 cl	5.30
Molinari Sambuca	4 cl	5.30
Absolut Vodka	4 cl	5.80
Smirnoff Vodka	4 cl	5.80
Bacardi Rum	4 cl	5.80
Averna Amaro Siciliano	4 cl	5.80
José Cuervo Tequila	4 cl	5.90
Gordon's Dry Gin	4 cl	5.80
Nonino Grappa	2 cl	5.30
Rémy Martin Cognac	2 cl	6.50
Ballantine's Scotch	4 cl	6.50
Jack Daniel's Tennessee Whiskey	4 cl	6.50
Ramazotti	4 cl	5.20
Campari ^{2,5}	4 cl	5.00

HOT BEVERAGES

Glass of latte macchiato	5.20	Cup of coffee	4.40
Cup of cappuccino	4.80	Glass of chocopresso	4.70
Cup of espresso	3.50	Glass of hot chocolate	4.20
Cup of double espresso	5.30	Glass of mulled wine	4.90
Pot of tea	4.80		

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. ⁸Contains sulphur. ⁹Taurin. If you are affected by allergies, please ask our employees for separate allergen menu.

All weights are pre-cooked weights.



Our Mission — to offer our guests healthy and natural food: It was with this claim that the first BLOCK HOUSE opened in Hamburg in 1968. A new and basic restaurant that delights guests at oak tables with fabric sets and makes eating out possible for everyone at any time of day.

Our own butchery is a master craft business — with experienced meat specialists who have been providing the best, tender and juicy steaks since 1973. It starts with the purchasing, then maturation, the fine cutting and the precise portioning. Our experts are permanently based in South America, where Hereford and Angus cattle graze day in, day out on green pastures. In Mecklenburg-Western Pomerania, we run our BLOCK HOUSE cattle breeding programme in close cooperation with our partner farmers. They raise Uckermärker and Angus cattle for us, which are reared under optimal animal welfare conditions.

Our cuisine — a healthy feast begins with a fresh salad before the steak. Once you order, your dish will be freshly prepared, portion by portion. We are quick, practical and clean, to ensure perfect preparation using our commercial kitchen technology. This is how our popular recipes achieve their delicious taste.

50 years of expansion — over 50 restaurants have been opened since 1968. Every BLOCK HOUSE is more beautiful than the last, but they all have the same, cosy hospitality, comfortable seating and a friendly welcome. With attention to detail, we create an attractive environment and a practical workplace for our employees.

BLOCK HOUSE keeps the animals in a species-appropriate manner on healthy pastures with permanently grassy areas to guarantee environmentally friendly cattle rearing. Our butchery has earned a reputation across the country for its consistent quality and is subject to strict monitoring by the veterinary authorities. Today it is a master craft business with 200 employees on a 3.000 sq m site, split into three units: cutting, portioning and burger production.

Research is priority in our Block Menu production kitchen, because it ensures the perfect preparation of our healthy recipes. So, it's no surprise that we supply numerous customers in the gastronomy and hospitality sector and retailers. We are leaders in the industry with our hygienic, clean technology.

Our Block Head College has been training all our employees for 25 years, and practical knowledge is shared every day in our various companies. We extend our grateful thanks to our many long-standing employees.

The family company continues to grow. My children are expert partners and professional restaurateurs. Company leadership is governed with a broad-based management. It ensures flexible and family-friendly working hours.

Joie de vivre and pleasure — every visit to a BLOCK HOUSE should be a joy with the best food and a friendly, welcoming interaction.

“Going out to eat should be enjoyable and affordable”

Life motto of:

Angen Bloch

2025



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