



FRESH STARTERS

Block House salad

Iceberg and green salads, tomatoes, bell pepper, cucumber, onions, radish and red radish

4.70

Caesar salad

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

5.90

Bruschetta

freshly diced tomatoes with basil pesto, olive oil and onions on our toasted bread

4.50

Tatar from free range beef

classically made fresh for you, served with wholemeal bread

8.20

Choose from:

American dressing sweet and creamy with tarragon

French dressing⁶ piquant, with a hint of garlic

Italian dressing⁶ aromatic, with herbs and olives

Carpaccio

thinly sliced beef with pesto⁶, rocket and Grana Padano

9.40

Tomato and mozzarella

original Italian buffalo mozzarella arranged with sun-ripened tomatoes and fresh basil pesto, with avocado mousse

8.20

HOME-MADE SOUPS

Bull soup

beef broth with meat and vegetables, full-bodied flavour

4.30

Goulash

spicy Hungarian dish with fresh peppers and lots of beef

4.50

French-style onion soup

traditionally prepared with white wine and gratinéed with cheese

4.90

Tomato soup

aromatic, with added tomato, and oven-fresh Block House bread

4.50

GREEN CUISINE

Garden potato

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

10.80

Spinach gratiné

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

11.00

The three classics

our large salad with freshly roasted seasonal mushrooms, a baked potato and Block House bread

11.70

Pasta all'arrabiata

thin ribbon pasta with fresh tomatoes, onions, garlic and chilli, hot spices

11.50

optionally with tender beef stripes +3.00



Our steak meals 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 19.70

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 24.90

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled, extra succulent and tender 22.90

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 29.30

FILET MIGNON

180 g of the most tender cut of young beef, with the popular Block House steak pepper 26.10

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside with herb butter 32.50

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 34.50
Also available for two to share +9.00



FRESH CUISINE

Turkey medallions

grilled juicy and crispy, with herb butter and baked potato with sour cream

11.90

Fitness pan

our crispy vegetables from the pan with juicy beef and spicy Pepper sauce

13.00

Tender saddle of lamb

160 g, grilled pink, with potato gratin, delicately spiced spinach leaves and herb butter

19.20

Steak and vegetables

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

13.90

American salad

tender turkey medallions on crispy salads with fried mushrooms and American dressing

10.50

Medallions of beef with mushrooms

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

18.90

Fresh Fjord salmon

from the Norwegian fjords, with delicately spicy leaf spinach, potato gratin and lemon

16.90

AMERICAN BISTRO

Barbecue steak platter

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

14.70

Sirloin steak

160 g, the best cut from the top rump, served with coleslaw garnishing and a baked potato with sour cream

15.30

The 200 grammer

from 100 % pure Block House beef, fried medium-rare, with baked potato and sour cream and coleslaw garnishing

12.40

N.Y. Cheeseburger

200 g beefsteak from 100 % pure beef on Block House bread, with spicy diced tomatoes and Edam gratin, with french fries

12.90

SIDE DISHES

Block House bread

with garlic, straight from the oven

0.90

Baked potato with sour cream

3.40

Potato gratin

3.20

French fries

2.60

Sweet potato fries

3.80

Pepper sauce

spicy-hot, with whole peppercorns

2.20

Herb butter

0.90

Spicy Beef-Chilli-Dip

0.90

Sour cream

0.90

Fresh seasonal vegetables

3.70

Buttered carrots

3.30

“Brasserie” leaf spinach

finely seasoned, with onions

3.70

Crisp pan-fried vegetables

freshly fried peppers, mangetout, button mushrooms and red onions

3.70

American-style coleslaw

home-made fresh coleslaw with grated carrot and cucumber

2.60

Fresh creamed mushrooms

4.20



OUR WINES

White

Löss Grüner Veltliner		
Schloss Gobelsburg	0.125 l	3.60
Kamptal/Langenlois, Austria	0.75 l	21.60
Pinot Grigio Friuli Grave, DOC		
Salatin	0.125 l	3.60
Venice, Italy	0.75 l	21.60
Urgestein Riesling, DAC		
Schloss Gobelsburg	0.125 l	3.90
Kamptal/Langenlois, Austria	0.75 l	23.40
Fidesser Gelber Muskateller		
Platter Rieden bio	0.125 l	4.30
Weinviertel, Austria	0.75 l	25.00
Chardonnay Art 'n' Soul		
Lehmann	0.125 l	4.40
Barossa, Australia	0.75 l	26.40
Sauvignon Blanc		
Salomon & Andrew	0.125 l	4.90
Marlborough, New Zealand	0.75 l	29.40

Red

Zweigelt		
Pasler Winery	0.125 l	3.60
Jois/Burgenland, Austria	0.75 l	21.60
Cuvée bio		
H&A Nittnaus	0.125 l	4.10
Burgenland, Austria	0.75 l	24.00
Blaufränkisch		
Glatzer	0.125 l	4.10
Carnuntum, Austria	0.75 l	24.00
Shiraz Steak		
Rosemount	0.125 l	4.50
Hunter Valley, Australia	0.75 l	27.00
Cabernet Sauvignon		
Caliterra	0.125 l	4.50
Central Valley, Chile	0.75 l	27.00
Malbec		
Bodegas Callia	0.125 l	4.50
Argentina	0.75 l	27.00

Rosé

Rosé Hasen		
R&A Pfaffl	0.125 l	4.50
Weinviertel, Austria	0.75 l	27.00

SPARKLING WINES

Prosecco Spumante Treviso Brut, DOC		
Salatin	0.1 l	3.20
Cordignano/Venice, Italy	0.75 l	24.00
Champagner, Drappier		
Brut, Reims, France	0.375 l	32.00

SOFT DRINKS

San Pellegrino, sparkling	0.25 l	2.90
San Pellegrino, sparkling	0.75 l	5.90
Acqua Panna, still	0.25 l	2.90
Acqua Panna, still	0.75 l	5.90
Coca-Cola ^{2,3} , Coke Zero ^{1,2,3,4}	0.33 l	3.40
Fanta ^{1,2,6} , Sprite ¹	0.33 l	3.40
Almdudler ^{2,4}	0.33 l	3.40
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	3.40
Apple juice	0.2 l	2.90
Apple juice and soda	0.3 l	3.40
Apple juice and soda	0.5 l	4.90
Orange juice	0.2 l	2.90
Apricot juice	0.2 l	2.90
Blackcurrant juice	0.2 l	2.90
Soda water	0.2 l	1.70
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	2.10
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	3.40
Tonic ⁵	0.2 l	3.10
Bitter Lemon ^{5,6}	0.2 l	3.10

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	3.40
Draught Stiegl Pils (lager)	0.5 l	4.70
Erdinger Weizenbier (wheat beer) (bottle)	0.5 l	4.20
Stiegl lemon (shandy) (bottle)	0.5 l	3.90
Non-alcoholic		
Gösser Naturgold (lager) (bottle)	0.5 l	3.90

SPIRITS

Jägermeister	4 cl	3.60
Wilhelm, Williams pear	2 cl	3.20
Wilhelm, apricot	2 cl	3.20
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	3.20
Wilhelm, hazelnut	2 cl	3.20
Martini Bianco Vermouth	4 cl	3.90
Baileys Irish Cream	2 cl	3.60
Molinari Sambuca	2 cl	3.60
Absolut Vodka	4 cl	3.90
Smirnoff Vodka	4 cl	3.90
Bacardi Rum	4 cl	3.90
Tio Pepe Sherry	4 cl	3.60
José Cuervo Tequila	4 cl	3.90
Gordon's Dry Gin	4 cl	3.90
Nonino Grappa	2 cl	3.50
Rémy Martin Cognac	2 cl	4.50
Ballantine's Scotch	4 cl	4.50
Jack Daniel's Tennessee Whiskey	4 cl	4.70
Aperol ^{2,5}	4 cl	3.20
Campari ^{2,5}	4 cl	3.20

HOT BEVERAGES

Glass of latte macchiato	3.20	Cup of coffee	2.80
Cup of cappuccino	3.10	Cup of decaffeinated coffee	2.80
Cup of espresso	2.50	Glass of chocopresso	3.20
Cup of double espresso	4.10	Glass of hot chocolate	3.20
Pot of tea	3.10	Glass of mulled wine	3.20

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. All weights are pre-cooked weights.