



BLOCK HOUSE

BEST STEAKS SINCE 1968

FRESH STARTERS

BLOCK HOUSE salad

Mixed leaf salad, tomatoes, bell pepper, cucumber, onions, radish and red radish 5.20

Caesar salad

Romaine and iceberg lettuce, rocket and baby spinach with garlic croûtons, French dressing and Grana Padano¹ 7.20
• with breast of poularde + 4.00
• with beef steak strips + 4.00

Tatar from free range beef

classically made fresh for you, served with wholemeal bread 10.20
large portion, 190 g 15.90

Carpaccio

thinly sliced beef with pesto⁶, rocket and Grana Padano 10.40

Choose from:
American Dressing sweet and creamy with tarragon
French Dressing⁶ piquant, with a hint of garlic
Italian Dressing⁶ aromatic, with herbs and olives

Classic Bruschetta

freshly diced tomatoes with basil pesto, olive oil and onions on BLOCK HOUSE bread 5.20

Büsum prawns

from the North Sea, with red radishes, dill, onions, cucumbers and olive oil, served with wholemeal bread 9.60

Beetroot Carpaccio

with Italian dressing, fresh chives, roasted pumpkin seeds and BLOCK HOUSE bread 8.90

HOME-MADE SOUPS

Bull soup

beef broth with meat and vegetables, full-bodied flavour, served with BLOCK HOUSE bread 5.30

Goulash soup

spicy Hungarian dish with fresh peppers and lots of beef, served with BLOCK HOUSE bread 5.30

French-style onion soup

traditionally prepared with white wine and gratinated with cheese 6.80

Carrot and ginger soup

aromatic with fresh ginger, refined with cream and BLOCK HOUSE bread 5.30

GREEN CUISINE

Garden potato

our popular baked potato with sour cream, served with fresh seasonal vegetables and Bruschetta 12.50

Spinach gratiné

“Brasserie” leaf spinach topped with delicious Edam cheese gratin, served with potato gratin¹ and Bruschetta 12.70

The three classics

our large salad with freshly roasted seasonal mushrooms, a baked potato and BLOCK HOUSE bread 13.50

Veggie Cheeseburger

home-made burger from our Block menu, plant-based with sunflower protein, peas, mushrooms and beetroot, topped with Edam cheese on BLOCK HOUSE bread, served with French fries 15.20

Pasta Vegetale

fine tagliatelle with crispy pan-fried vegetables and spicy tomato confit, tossed in a pan of butter 12.60



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 22.50

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 28.80

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled,
extra succulent and tender 26.90

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 34.80

FILET MIGNON

180 g of the most tender cut of young beef, with the
popular BLOCK HOUSE steak pepper 31.90

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside
and pink on the inside, with herb butter 39.90

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 40.40
Also available for two to share +10.30



FRESH CUISINE

Prime Chicken crispy roasted, tender breast of poularde with baked potato and sour cream, BLOCK HOUSE bread and coleslaw garnish	15.50	American Salad crispy roasted, tender breast of poularde with seasonal leaf salad, tomatoes, radish, cucumber, onions and American dressing	13.60
Fitness pan our crispy vegetables from the pan with juicy beef and spicy Pepper sauce	15.20	Steak and vegetables 180 g of juicy grilled round steak with fresh seasonal vegetables and herb butter	17.90
Medallions of beef with mushrooms juicy grilled meat with pan-fried button mushrooms and oyster mushrooms in a herb and cream sauce	21.80	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	21.40
Tender saddle of lamb 160 g, grilled pink, with potato gratin, delicately spiced spinach leaves and herb butter	22.90	Chicken Pasta crispy fried poularde breast on fresh mushrooms in cream and fine ribbon pasta	17.10

AMERICAN BISTRO

Barbecue steak platter small sirloin steak medallions with coleslaw garnishing, served with baked potato and sour cream	17.40	New York Beef Burger reared by ourselves, 200 g of 100 % pure beef, served with our oven-fresh BLOCK HOUSE bread: <ul style="list-style-type: none">• Classic Burger medium rare, served with a baked potato with sour cream and coleslaw garnishing• Cheese Burger on BLOCK HOUSE bread, with spicy diced tomatoes and grilled Edam cheese, served with French fries	14.70 15.90
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SIDE DISHES

BLOCK HOUSE bread with garlic, straight from the oven	0.90	Fresh seasonal vegetables	4.40
Baked potato with sour cream	4.20	Colourful carrot vegetables with shallots and fine ginger	4.40
Potato gratin	4.20	“Brasserie” leaf spinach finely seasoned, with onions	4.40
French fries	3.60	Crisp pan-fried vegetables freshly fried peppers, mangetout, button mushrooms and red onions	4.40
Sweet potato fries	4.50	American-style coleslaw home-made fresh coleslaw with grated carrot and cucumber	3.60
Pepper sauce spicy-hot, with whole peppercorns	2.70	Fresh creamed mushrooms	4.60
Herb butter	0.90		
Sour cream	0.90		

APEROL SPRITZ^{2,5}
4.90 €

OUR WINES

White

Pinot Grigio Friuli Grave, DOC		
Salatin	0.125 l	3.90
Venice, Italy	0.75 l	23.40
Löss Grüner Veltliner		
Schloss Gobelsburg	0.125 l	4.50
Kamptal/Langenlois, Austria	0.75 l	27.00
Urgestein Riesling, DAC		
Schloss Gobelsburg	0.125 l	4.70
Kamptal/Langenlois, Austria	0.75 l	28.20
Stift Klosterneuburg Gelber Muskateller		
Nußberg and Kahlenbergerdorf	0.125 l	4.90
Vienna, Austria	0.75 l	29.40
Glatzer Sauvignon Blanc		
Glatzer	0.125 l	4.90
Carnuntum, Austria	0.75 l	29.40
Zahel Wiener Gemischter Satz, DAC		
Oberlaa bio	0.125 l	5.00
Vienna, Austria	0.75 l	30.00

Rosé

Rosé Hasen		
R&A Pfaffl	0.125 l	4.90
Weinviertel, Austria	0.75 l	29.40

Red

Zweigelt		
Pasler Winery	0.125 l	4.20
Jois/Burgenland, Austria	0.75 l	25.20
Blaufränkisch		
Glatzer	0.125 l	4.50
Carnuntum, Austria	0.75 l	27.00
Leo Aumann Classic Cuvée		
Leo Aumann	0.125 l	4.50
Thermenregion, Austria	0.75 l	27.00
Malbec		
Bodegas Callia	0.125 l	4.70
Argentina	0.75 l	28.20
Les Jamelles Syrah		
Les Jamelles	0.125 l	5.00
Languedoc-Rousillon, France	0.75 l	30.00
Cabernet Sauvignon		
Caliterra	0.125 l	5.20
Central Valley, Chile	0.75 l	31.20

SPARKLING WINES

Prosecco Spumante Treviso Brut, DOC		
Salatin	0.1 l	4.10
Cordignano/Venetien, Italy	0.75 l	28.70
Champagner, Drappier		
Brut, Reims, France	0.375 l	32.00

SOFT DRINKS

San Pellegrino, sparkling	0.25 l	3.20
San Pellegrino, sparkling	0.75 l	6.30
Acqua Panna, still	0.25 l	3.20
Acqua Panna, still	0.75 l	6.30
Coca-Cola ^{2, 3}	0.33 l	3.90
Coke Light, Coke Zero ^{1, 2, 3, 4}	0.33 l	3.90
Fanta ^{1, 2, 6} , Sprite ¹	0.33 l	3.90
Almdudler ^{2, 4}	0.33 l	3.90
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	3.90
Apple juice	0.2 l	3.10
Apple juice and soda	0.3 l	3.50
Apple juice and soda	0.5 l	4.90
Orange juice	0.2 l	3.10
Apricot juice	0.2 l	3.10
Blackcurrant juice	0.2 l	3.10
Soda water	0.2 l	1.80
Soda water	0.5 l	2.90
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	2.50
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	3.70
Tonic ⁵	0.2 l	3.40
Bitter Lemon ^{5, 6}	0,2 l	3.40

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	4.00
Draught Stiegl Pils (lager)	0.5 l	5.00
Stiegl Zwickl (lager)	0.3 l	4.00
Stiegl Zwickl (lager)	0.5 l	5.00
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	4.90
Stiegl lemon (shandy)	(bottle) 0.5 l	4.90
Non-alcoholic		
Gösser Naturgold (lager)	(bottle) 0.5 l	4.70

SPIRITS

Jägermeister	4 cl	4.60
Wilhelm, Williams pear	2 cl	3.80
Wilhelm, apricot	2 cl	3.80
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	3.80
Wilhelm, hazelnut	2 cl	3.80
Martini Bianco Vermouth	4 cl	4.40
Baileys Irish Cream	2 cl	4.40
Molinari Sambuca	2 cl	4.10
Absolut Vodka	4 cl	4.60
Smirnoff Vodka	4 cl	4.60
Bacardi Rum	4 cl	4.60
Averna Amaro Siciliano	4 cl	4.60
José Cuervo Tequila	4 cl	4.80
Gordon's Dry Gin	4 cl	4.80
Nonino Grappa	2 cl	4.30
Rémy Martin Cognac	2 cl	5.20
Ballantine's Scotch	4 cl	5.20
Jack Daniel's Tennessee Whiskey	4 cl	5.50
Ramazotti	4 cl	4.60
Campari ^{2, 5}	4 cl	3.80

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

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.

Open daily from 11:30 a.m. until 11 p.m.
We look forward to welcoming you at any of the BLOCK HOUSE Restaurants in Europe.
www.block-house.at

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