



BLOCK HOUSE

BEST STEAKS SINCE 1968

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FRESH STARTERS

BLOCK HOUSE salad

Mixed leaf salad, tomatoes, bell pepper, cucumber, onions, radish and red radish **4.90**

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

Caesar salad

Romaine and iceberg lettuce, rocket and baby spinach with garlic croûtons, French dressing and Grana Padano¹ **6.20**
optionally with tender chicken fillets **11.90**

Carpaccio

thinly sliced beef with pesto⁶, rocket and Grana Padano **9.80**

Tomato-cucumber salad

freshly made with red onions and italian dressing **4.90**

Classic Bruschetta

freshly diced tomatoes with basil pesto, olive oil and onions on BLOCK HOUSE bread **4.90**

Tatar from free range beef

classically made fresh for you, served with wholemeal bread **9.30**
large portion, 190 g **14.60**

Büsum prawns

from the North Sea, with radish dill, onions, cucumber and olive oil, served with wholemeal bread **8.90**

HOME-MADE SOUPS

Bull soup

beef broth with meat and vegetables, full-bodied flavour, served with BLOCK HOUSE bread **4.90**

French-style onion soup

traditionally prepared with white wine and gratinated with cheese **5.80**

Goulash soup

spicy Hungarian dish with fresh peppers and lots of beef, served with BLOCK HOUSE bread **5.10**

Broccoli cream soup

with fresh broccoli and refined cream, served with oven-fresh BLOCK HOUSE bread **4.90**

GREEN CUISINE

Garden potato

our popular baked potato with sour cream, served with fresh seasonal vegetables and Bruschetta **11.80**

The three classics

our large salad with freshly roasted seasonal mushrooms, a baked potato and BLOCK HOUSE bread **12.80**

Spinach gratiné

“Brasserie” leaf spinach topped with delicious Edam cheese gratin, served with potato gratin¹ and Bruschetta **12.30**

Pasta

thin durum wheat tagliatelle, served with Basil pesto and freshly grated Grana Padano **11.50**



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 21.40

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 27.30

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled,
extra succulent and tender 25.60

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 32.80

FILET MIGNON

180 g of the most tender cut of young beef, with the
popular BLOCK HOUSE steak pepper 28.90

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside
and pink on the inside with herb butter 36.20

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 38.70
Also available for two to share +9.50



FRESH CUISINE

Breast & Leg

classic combination of two chicken breast medallions and a boneless chicken thigh, fried to perfection, served with a baked potato with sour cream and spicy diced tomatoes **12.90**

Fitness pan

our crispy vegetables from the pan with juicy beef and spicy Pepper sauce **14.20**

Tender saddle of lamb

160 g, grilled pink, with potato gratin, delicately spiced spinach leaves and herb butter **21.20**

Steak and vegetables

160 g of juicy grilled round steak with fresh seasonal vegetables and herb butter **16.80**

Large Mixed Salad

seasonal leaf salads, tomatoes, radishes, cucumber and onions, served with American dressing

- “Rancher-style” with strips of beef steak and beef bacon **12.40**
- “American-style” with tender chicken fillet **11.40**

Medallions of beef with mushrooms

juicy grilled meat with pan-fried button mushrooms and oyster mushrooms in a herb and cream sauce **20.10**

Fresh Fjord salmon

from the Norwegian fjords, with delicately spicy leaf spinach, potato gratin and lemon **19.40**

AMERICAN BISTRO

Barbecue steak platter

small sirloin steak medallions with coleslaw garnishing, served with baked potato and sour cream **15.90**

Sirloin steak

180 g, the best cut from the top rump, served with coleslaw garnishing and a baked potato with sour cream **17.50**

New York Beef Burger

reared by ourselves, 200 g of 100 % pure beef, served with our oven-fresh BLOCK HOUSE bread:

- **Classic Burger**
medium rare, served with a baked potato with sour cream and coleslaw garnishing **13.60**
- **Cheese Burger**
on BLOCK HOUSE bread, with spicy diced tomatoes and grilled Edam cheese, served with French fries **14.80**

SIDE DISHES

BLOCK HOUSE bread
with garlic, straight from the oven **0.90**

Baked potato with sour cream **3.70**

Potato gratin **3.70**

French fries **3.10**

Sweet potato fries **4.00**

Pepper sauce
spicy-hot, with whole peppercorns **2.50**

Herb butter **0.90**

Spicy Beef-Chilli-Dip **0.90**

Sour cream **0.90**

Fresh seasonal vegetables **3.90**

Broccoli-beans-pea-vegetables **3.90**

“Brasserie” leaf spinach
finely seasoned, with onions **3.90**

Crisp pan-fried vegetables
freshly fried peppers, mangetout, button mushrooms and red onions **3.90**

American-style coleslaw
home-made fresh coleslaw with grated carrot and cucumber **3.20**

Fresh creamed mushrooms **4.30**

APEROL SPRITZ
4.70 €

OUR WINES

White

Pinot Grigio Friuli Grave, DOC

Salatin	0.125 l	3.80
Venice, Italy	0.75 l	22.80

Löss Grüner Veltliner

Schloss Gobelsburg	0.125 l	4.10
Kamptal/Langenlois, Austria	0.75 l	24.60

Urgestein Riesling, DAC

Schloss Gobelsburg	0.125 l	4.30
Kamptal/Langenlois, Austria	0.75 l	25.80

Fidesser Gelber Muskateller

Platter Rieden bio	0.125 l	4.60
Weinviertel, Austria	0.75 l	27.60

Glatzer Sauvignon Blanc

Glatzer	0.125 l	4.60
Carnuntum, Austria	0.75 l	27.60

Zahel Wiener Gemischter Satz, DAC

Oberlaa bio	0.125 l	4.90
Vienna, Austria	0.75 l	29.40

Rosé

Rosé Hasen

R&A Pfaffl	0.125 l	4.60
Weinviertel, Austria	0.75 l	27.60

Red

Zweigelt

Pasler Winery	0.125 l	3.90
Jois/Burgenland, Austria	0.75 l	23.40

Blaufränkisch

Glatzer	0.125 l	4.30
Carnuntum, Austria	0.75 l	25.80

Leo Aumann Classic Cuvée

Leo Aumann	0.125 l	4.30
Thermenregion, Austria	0.75 l	25.80

Malbec

Bodegas Callia	0.125 l	4.50
Argentina	0,75 l	27.00

Les Jamelles Syrah

Les Jamelles	0.125 l	4.70
Languedoc-Rousillon, France	0.75 l	28.20

Cabernet Sauvignon

Caliterra	0.125 l	4.90
Central Valley, Chile	0.75 l	29.40

SPARKLING WINES

Prosecco Spumante Treviso Brut, DOC

Salatin	0.1 l	3.90
Cordignano/Venetien, Italy	0.75 l	28.50

Champagner, Drappier

Brut, Reims, France	0.375 l	32.00
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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	3.60
Fanta ^{1, 2, 6} , Sprite ¹	0.33 l	3.60
Almdudler ^{2, 4}	0.33 l	3.60
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	3.60
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	2.20
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	3.50
Tonic ⁵	0.2 l	3.20
Bitter Lemon ^{5, 6}	0,2 l	3.20

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	3.70
Draught Stiegl Pils (lager)	0.5 l	4.90
Stiegl Zwickl (lager)	0.3 l	3.70
Stiegl Zwickl (lager)	0.5 l	4.90
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	4.50
Stiegl lemon (shandy)	(bottle) 0.5 l	4.20
Non-alcoholic Gösser Naturgold (lager)	(bottle) 0.5 l	4.10

SPIRITS

Jägermeister	4 cl	4.10
Wilhelm, Williams pear	2 cl	3.60
Wilhelm, apricot	2 cl	3.60
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	3.60
Wilhelm, hazelnut	2 cl	3.60
Martini Bianco Vermouth	4 cl	4.30
Baileys Irish Cream	2 cl	3.80
Molinari Sambuca	2 cl	3.80
Absolut Vodka	4 cl	4.20
Smirnoff Vodka	4 cl	4.20
Bacardi Rum	4 cl	4.10
Averna Amaro Siciliano	4 cl	4.10
José Cuervo Tequila	4 cl	4.20
Gordon's Dry Gin	4 cl	4.20
Nonino Grappa	2 cl	3.80
Rémy Martin Cognac	2 cl	4.80
Ballantine's Scotch	4 cl	4.80
Jack Daniel's Tennessee Whiskey	4 cl	5.10
Aperol ^{2, 5}	4 cl	3.40
Campari ^{2, 5}	4 cl	3.40

HOT BEVERAGES

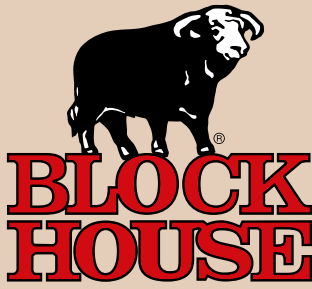
Glass of latte macchiato	3.90	Cup of coffee	3.20
Cup of cappuccino	3.60	Cup of decaffeinated coffee	3.40
Cup of espresso	2.70	Glass of chocopresso	3.40
Cup of double espresso	4.20	Glass of hot chocolate	2.80
Pot of tea	3.50	Glass of mulled wine	3.70

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.



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.



Open every day from noon until midnight, Sundays until 23:00.

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

www.block-house.at

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