

APEROL SPRITZ^{2,5}
6.20 €



OUR WINES

White

Pinot Grigio Friuli Grave, DOC

Salatin	0.125 l	4.50
Veneto, Italy	0.75 l	27.00

Löss Grüner Veltliner

Schloss Gobelsburg	0.125 l	5.20
Kamptal/Langenlois, Austria	0.75 l	31.20

Urgestein Riesling, DAC

Schloss Gobelsburg	0.125 l	5.40
Kamptal/Langenlois, Austria	0.75 l	32.40

Gelber Muskateller

G&R Triebaumer, Leithaberg	0.125 l	6.20
Burgenland, Austria	0.75 l	37.20

Glatzer Sauvignon Blanc

Glatzer	0.125 l	5.70
Carnuntum, Austria	0.75 l	34.20

Wieninger Wiener Gemischter Satz

DAC bio, Stammersdorf	0.125 l	6.20
Vienna, Austria	0.75 l	37.20

Red

Zweigelt

Pasler Winery	0.125 l	4.70
Jois/Burgenland, Austria	0.75 l	28.20

Blafränkisch

Glatzer	0.125 l	5.20
Carnuntum, Austria	0.75 l	31.20

Leo Aumann Classic Cuvée

Leo Aumann	0.125 l	5.20
Thermenregion, Austria	0.75 l	31.20

Malbec

Bodegas Callia	0.125 l	5.40
Argentina	0.75 l	32.40

Les Janelles Syrah

Les Janelles	0.125 l	6.20
Languedoc-Roussillon, France	0.75 l	37.20

Cabernet Sauvignon

Caliterra	0.125 l	6.00
Central Valley, Chile	0.75 l	36.00

SPARKLING WINES

Rosé

Rosé Hasen

R&A Pfaffl	0.125 l	5.60
Weinviertel, Austria	0.75 l	33.60

Prosecco Spumante Treviso Brut, DOC

Salatin	0.1 l	4.80
Cordignano/Veneto, Italy	0.75 l	33.60

Champagner, Drappier

Brut, Reims, France	0.375 l	36.00
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SOFT DRINKS

San Pellegrino, sparkling	0.25 l	3.50
San Pellegrino, sparkling	0.75 l	6.70
Acqua Panna, still	0.25 l	3.50
Acqua Panna, still	0.75 l	6.70
Coca-Cola ^{2,3}	0.33 l	4.20
Coke Light, Coke Zero ^{1,2,3,4}	0.33 l	4.20
Fanta ^{1,2,6} , Sprite ¹	0.33 l	4.20
Almdudler ^{2,4}	0.33 l	4.20
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	4.20
Apple juice	0.2 l	3.40
Apple juice and soda	0.3 l	3.80
Apple juice and soda	0.5 l	5.10
Orange juice	0.2 l	3.50
Apricot juice	0.2 l	3.50
Blackcurrant juice	0.2 l	3.50
Soda water	0.2 l	1.90
Soda water	0.5 l	3.10
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	2.80
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	4.00
Tonic ⁵	0.2 l	3.80
Bitter Lemon ^{5,6}	0,2 l	3.80

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	4.20
Draught Stiegl Pils (lager)	0.5 l	5.30
Stiegl Zwickl (lager)	0.3 l	4.30
Stiegl Zwickl (lager)	0.5 l	5.50
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	5.30
Stiegl lemon (shandy)	(bottle) 0.5 l	5.50
Non-alcoholic		
Gösser Naturgold (lager)	(bottle) 0.5 l	5.40

SPIRITS

Jägermeister	4 cl	4.90
Wilhelm, Williams pear	2 cl	4.20
Wilhelm, apricot	2 cl	4.20
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	4.20
Wilhelm, hazelnut	2 cl	4.20
Martini Bianco Vermouth	4 cl	4.70
Baileys Irish Cream	4 cl	4.90
Molinari Sambuca	4 cl	4.90
Absolut Vodka	4 cl	5.20
Smirnoff Vodka	4 cl	5.20
Bacardi Rum	4 cl	5.20
Averna Amaro Siciliano	4 cl	5.20
José Cuervo Tequila	4 cl	5.30
Gordon's Dry Gin	4 cl	5.20
Nonino Grappa	2 cl	4.80
Rémy Martin Cognac	2 cl	5.90
Ballantine's Scotch	4 cl	5.90
Jack Daniel's Tennessee Whiskey	4 cl	5.90
Ramazotti	4 cl	4.90
Campari ^{2,5}	4 cl	4.60

HOT BEVERAGES

Glass of latte macchiato	4.60	Cup of coffee	3.90
Cup of cappuccino	4.30	Cup of decaffeinated coffee	3.60
Cup of espresso	3.10	Glass of chocopresso	4.20
Cup of double espresso	4.70	Glass of hot chocolate	3.80
Pot of tea	4.40	Glass of mulled wine	4.50



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 on site in South America, where Hereford and Angus cattle are reared on green pastures to be strong and healthy. We manage our Black Angus breeding programme in Mecklenburg-Western Pomerania in close cooperation with our partner farmers. They supply us with Angus cattle that are bred under optimal conditions of animal welfare.

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.

"I am incredibly proud that our committed and friendly employees are there to attend to your wellbeing every day."

Angen Bloch
2023



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

*Contains a preservative. ²Contains colouring. ³Contains caffeine. ⁴Contains sweeteners with a source of phenylalanine. ⁵Contains quinine. ⁶Contains an antioxidant. ⁷Contains sulphur. ⁸Taurin. 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 **5.90**
The price is included in the steak menu.

Caesar salad 🌱
Romaine and iceberg lettuce, rocket and baby spinach with garlic croutons, made with French dressing and Grana Padano¹ **8.30**
• with beef steak strips **+ 4.50**
• with chopped chicken from the inner fillet **+ 4.50**

Tatar from free range beef
from cattle reared in northern Germany, classically made fresh for you **12.30**
large portion, 190g **18.60**

Choose from:
American dressing sweet and creamy with tarragon
French dressing[®] piquant, with a hint of garlic
Italian dressing[®] aromatic, with herbs and olives

Tomato Bruschetta 🌱
fresh diced tomato with a spicy pesto[®] of basil, olive oil and onions on BLOCK HOUSE bread **5.50**

Büsum prawns
from the North Sea¹, with red radishes, dill, onions, cucumbers and olive oil, served with BLOCK HOUSE bread **10.90**

Carpaccio
wafer-thin slices of beef reared in northern Germany with pesto[®], rocket and Grana Padano **12.20**

HOME-MADE SOUPS

Bull soup
hearty beef broth with meat from our own breeding and vegetable chunks, served with BLOCK HOUSE bread **6.30**

Goulash soup
Hungarian-style, piquant, with fresh peppers and plenty of beef from cattle reared by ourselves, served with BLOCK HOUSE bread **6.30**

French-style onion soup 🌱
cooked classically with white wine and cheese gratin **7.80**

Carrot and ginger soup 🌱
aromatic with fresh ginger, refined with cream and BLOCK HOUSE bread **6.30**

GREEN CUISINE

Garden potato 🌱
our popular baked potato with sour cream, served with fresh seasonal vegetables and bruschetta **14.60**

Spinach gratiné 🌱
“Brasserie” leaf spinach topped with delicious Edam cheese gratin, served with potato gratin¹ and Bruschetta **14.80**

The three classics 🌱
our salad with fine mushrooms pan-fried in butter, served with a baked potato and our BLOCK HOUSE bread **14.90**

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**

Linguine 🌱
long, flat pasta seasoned with aglio e olio, served with pan-fried fresh vegetables and a spicy tomato confit **14.50**

🌱 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 **26.90**

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 **34.60**

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled, extra succulent and tender **31.70**

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 **41.60**

FILET MIGNON

180 g of the most tender cut of young beef, with the popular BLOCK HOUSE steak pepper **37.90**

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside, with herb butter **47.30**

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 **48.70**
Also available for two to share **+ 11.70**



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FRESH CUISINE

Grass-fed Lamb
160g tender, medium-rare grilled saddle of lamb, served with potato gratin, leaf spinach and herb butter **25.80**

Steak and vegetables
180g of juicy grilled sirloin steak with fresh seasonal vegetables and herb butter **19.90**

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 **24.80**

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
chopped chicken with seasonal leaf salads, tomatoes, white radishes, cucumber, onions and fried mushrooms, with American dressing **15.50**

NEW Bowl
fresh quinoa and vegetables, crunchy pan-fried vegetables, green leaf salad, spicy tomato confit, with miso salad cream and chopped chicken or chopped beef **16.90**

Medallions of beef with mushrooms
juicy grilled meat with pan-fried button mushrooms and oyster mushrooms in a herb and cream sauce **25.60**

NEW Linguine
long flat pasta seasoned with aglio e olio, served with a spicy tomato confit
• with crispy roasted beef steak strips **16.30**
• with chopped chicken from the inner fillet **16.30**

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 **16.30**

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 **17.40**

Barbecue Steak Platter
small sirloin steak medallions with coleslaw garnish, served with a baked potato and sour cream **19.70**

Sirloin Steak
180g, from the heart of the rump, served with coleslaw garnish and baked potato with sour cream **22.90**

Beef Ribs
especially juice beef ribs in a rich marinade, served with French fries and BBQ steak sauce **22.80**

Fitness Pan
our crispy vegetables from the pan with juicy beef steak strips and spicy pepper cream sauce **17.10**

SIDE DISHES

BLOCK HOUSE bread
with garlic, straight from the oven **1.00**

Baked potato with sour cream **4.80**

Potato gratin **4.80**

French fries **3.90**

Sweet potato fries **5.10**

Pepper sauce
spicy-hot, with whole peppercorns **2.90**

Herb butter **1.00**

Sour cream **1.00**

Fresh seasonal vegetables **4.80**

“Brasserie” leaf spinach
finely seasoned, with onions **4.80**

Crisp pan-fried vegetables
freshly fried bell pepper, snow pea pods, champignons and red onions **4.80**

Coleslaw “American Style”
home-made, fresh white cabbage salad, carrots and cucumber gratings **4.10**

Fresh creamed mushrooms **5.10**