

APEROL SPRITZ^{2,5}
6.50 €

OUR WINES

White			Red		
Pinot Grigio Friuli Grave, DOC			Zweigelt		
Salatin	0.125 l	4.70	Pasler Winery	0.125 l	4.90
Veneto, Italy	0.75 l	28.20	Jois/Burgenland, Austria	0.75 l	29.40
Löss Grüner Veltliner			Blafränkisch		
Schloss Gobelsburg	0.125 l	5.40	Glatzer	0.125 l	5.40
Kamptal/Langenlois, Austria	0.75 l	32.40	Carnuntum, Austria	0.75 l	32.40
Urgestein Riesling, DAC			Leo Aumann Classic Cuvée		
Schloss Gobelsburg	0.125 l	5.70	Leo Aumann	0.125 l	5.40
Kamptal/Langenlois, Austria	0.75 l	34.20	Thermenregion, Austria	0.75 l	32.40
Gelber Muskateller			Malbec		
G&R Triebaumer, Leithaberg	0.125 l	6.30	Bodegas Callia	0.125 l	5.50
Burgenland, Austria	0.75 l	37.80	Argentina	0.75 l	33.00
Glatzer Sauvignon Blanc			Les Jamelles Syrah		
Glatzer	0.125 l	5.90	Les Jamelles	0.125 l	6.50
Carnuntum, Austria	0.75 l	35.40	Languedoc-Roussillon, France	0.75 l	39.00
Wieninger Wiener Gemischter Satz			Cabernet Sauvignon		
DAC bio, Stammersdorf	0.125 l	6.20	Caliterra	0.125 l	6.50
Vienna, Austria	0.75 l	37.20	Central Valley, Chile	0.75 l	39.00

SPARKLING WINES

Rosé			Prosecco Spumante Treviso Brut, DOC		
Rosé Hasen			Salatin		
R&A Pfaffl	0.125 l	5.70		0.1 l	5.20
Weinviertel, Austria	0.75 l	34.20	Cordignano/Veneto, Italy	0.75 l	36.40
			Champagner, Drappier		
			Brut, Reims, France	0.375 l	36.00

SOFT DRINKS

San Pellegrino, sparkling	0.25 l	3.60
San Pellegrino, sparkling	0.75 l	6.80
Acqua Panna, still	0.25 l	3.60
Acqua Panna, still	0.75 l	6.80
Coca-Cola ^{2,3}	0.33 l	4.30
Coke Light, Coke Zero ^{1,2,3,4}	0.33 l	4.30
Fanta ^{1,2,6} , Sprite ¹	0.33 l	4.30
Almdudler ^{2,4}	0.33 l	4.30
Eistee (iced tea) lemon ⁴ /peach ⁴	0.33 l	4.30
Apple juice	0.2 l	3.50
Apple juice and soda	0.3 l	3.90
Apple juice and soda	0.5 l	5.20
Orange juice	0.2 l	3.60
Apricot juice	0.2 l	3.60
Blackcurrant juice	0.2 l	3.60
Soda water	0.2 l	2.00
Soda water	0.5 l	3.20
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.3 l	2.90
Lemon/raspberry ⁴ /elderberry ⁴ soda	0.5 l	4.20
Tonic ⁵	0.2 l	3.90
Bitter Lemon ^{5,6}	0,2 l	3.90

DRAUGHT BEERS

Draught Stiegl Pils (lager)	0.3 l	4.40
Draught Stiegl Pils (lager)	0.5 l	5.50
Stiegl Zwickl (lager)	0.3 l	4.50
Stiegl Zwickl (lager)	0.5 l	5.70
Erdinger Weizenbier (wheat beer)	(bottle) 0.5 l	5.50
Stiegl lemon (shandy)	(bottle) 0.5 l	5.60
Non-alcoholic		
Gösser Naturgold (lager)	(bottle) 0.5 l	5.50

SPIRITS

Jägermeister	4 cl	5.00
Wilhelm, Williams pear	2 cl	4.30
Wilhelm, apricot	2 cl	4.30
Wilhelm, Alte Zwetschke (plum) brandy	2 cl	4.30
Wilhelm, hazelnut	2 cl	4.30
Martini Bianco Vermouth	4 cl	4.80
Baileys Irish Cream	4 cl	5.00
Molinari Sambuca	4 cl	5.00
Absolut Vodka	4 cl	5.50
Smirnoff Vodka	4 cl	5.50
Bacardi Rum	4 cl	5.50
Averna Amaro Siciliano	4 cl	5.50
José Cuervo Tequila	4 cl	5.60
Gordon's Dry Gin	4 cl	5.50
Nonino Grappa	2 cl	5.00
Rémy Martin Cognac	2 cl	6.00
Ballantine's Scotch	4 cl	6.00
Jack Daniel's Tennessee Whiskey	4 cl	6.00
Ramazzotti	4 cl	5.00
Campari ^{2,5}	4 cl	4.80

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 Block
2023



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



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.

FRESH STARTERS

BLOCK HOUSE salad

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

6.20

Caesar salad

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

9.00

• with beef steak strips + 5.00

• with chopped chicken from the inner fillet + 5.00

Tatar from free range beef

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

12.90

large portion, 190 g 19.50

Choose from:

American dressing sweet and creamy with tarragon

French dressing² piquant, with a hint of garlic

Italian dressing² aromatic, with herbs and olives

Tomato Bruschetta

fresh diced tomato with a spicy pesto² of basil, olive oil and onions on BLOCK HOUSE bread

5.50

Carpaccio

wafer-thin slices of beef reared in northern Germany with pesto², rocket and Grana Padano

12.70

HOME-MADE SOUPS

Bull soup

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

6.50

Goulash soup

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

6.50

French-style onion soup

cooked classically with white wine and cheese gratin

8.50

Carrot and ginger soup

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

6.50

GREEN CUISINE

Garden potato

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

14.80

Spinach gratiné

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

15.20

The three classics

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

15.20

Linguine

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

14.80

 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 27.60

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 35.50

HEREFORD RIB-EYE

from the entrecôte, 250 g, well marbled, extra succulent and tender 32.70

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 43.20

FILET MIGNON

180 g of the most tender cut of young beef, with the popular BLOCK HOUSE steak pepper 38.90

AMERICAN TENDERLOIN

a prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside, with herb butter 48.50

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 49.90
Also available for two to share + 12.10



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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

26.60

Steak and vegetables

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

20.80

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

25.50

NEW Turkey Breast Steaks

two tender steaks, crispy fried, with baked potato and sour cream, our herb butter and BLOCK HOUSE bread

16.70

American Salad

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

15.90

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

17.50

Medallions of beef with mushrooms

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

26.00

Linguine

long flat pasta seasoned with aglio e olio, served with a spicy tomato confit

• with crispy roasted beef steak strips 16.90

• with chopped chicken from the inner fillet 16.90

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

16.50

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

17.60

Barbecue Steak Platter

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

20.40

Sirloin Steak

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

23.40

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

4.90

Potato gratin

4.90

French fries

3.90

Sweet potato fries

5.40

Pepper cream sauce

spicy-hot, with whole peppercorns

3.00

Herb butter

1.00

Sour cream

1.00

Fresh seasonal vegetables

4.90

“Brasserie” leaf spinach

finely seasoned, with onions

4.90

Crisp pan-fried vegetables

freshly fried bell pepper, snow pea pods, champignons and red onions

4.90

Coleslaw “American Style”

home-made, fresh white cabbage salad, carrots and cucumber gratings

4.30

Fresh creamed mushrooms

5.40