



OUR WINES

White

Pfälzer White Wine Cuvée	
Edition BLOCK HOUSE, QbA	0.2 l
Oliver Zeter, Pfalz	0.75 l
Chardonnay	
Cellar Selection, Kleine Zalze	0.2 l
Stellenbosch, South Africa	0.75 l
Riesling	
Schloss Vollrads, QbA	0.2 l
Rheingau	0.75 l
Sauvignon Blanc	
Clos Henri, Henri Bourgeois	0.2 l
Marlborough, New Zealand	0.75 l
Silvaner Keuper from Iphofen	
Juliuspital winery,	0.2 l
Franconia	0.75 l
Oktav Weißburgunder	
Heger wine house	0.2 l
Kaiserstuhl, Baden	0.75 l
Rosé	
Spätburgunder Rosé	
Salwey, QbA	0.2 l
Kaiserstuhl, Baden	0.75 l

Red

Côtes du Rhône	
Domaine des Capes	0.2 l
France	0.75 l
Malbec	
Bodegas Callia	0.2 l
Argentina	0.75 l
Shiraz	
Wynns Coonawarra Estate	0.2 l
Australia	0.75 l
Merlot	
Grand Estates, Columbia Crest	0.2 l
USA	0.75 l
Cabernet Sauvignon	
Terra Noble, Reserva	0.2 l
Chile	0.75 l

SPARKLING WINES

Prosecco, Spumante	0.1 l
dry, San Simone	0.75 l
Champagne, Drappier	
Brut, Reims	0.375 l

DRAUGHT BEER

Fresh draught pils	0.3 l
Wheat beer	0.5 l
Alcohol-free wheat beer (bottle)	0.5 l
Alcohol-free beer (bottle)	0.33 l
Shandy	0.3 l

SOFT DRINKS

Sparkling mineral water	0.25 l	0.75 l
Still mineral water		
Regional water fresh from the tap with ice and lemon	0.5 l	
Apple spritzer, naturally cloudy	0.45 l	
Rhubarb spritzer	0.45 l	
Passion fruit spritzer	0.45 l	
Coca-Cola ^{2,3} , Fanta ^{2,6} , Sprite	0.3 l	
Coke Zero ^{2,3,4}	0.33 l	
Bitter Lemon, Tonic ⁵	0.2 l	
Apple juice, naturally cloudy	0.2 l	
Tomato juice, Granini	0.2 l	
Orange juice, Granini	0.2 l	
Grape juice, red, Granini	0.2 l	
Malt beverage ²	0.33 l	
Family spritzer with 0.75 l mineral water and a bottle of apple juice 1.0 l		

APERITIFS

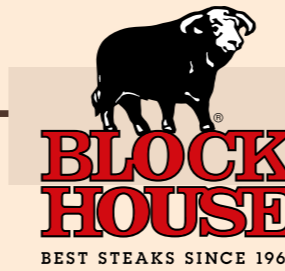
Aperol Spritz ^{2,5}	0.2 l
Martini, white	5 cl
Sherry Tio Pepe	5 cl

SPIRITS

Fürst Bismarck Korn	2 cl
Helbing Kümmel caraway schnapps	2 cl
Malteserkreuz Aquavit	2 cl
Aalborg Jubiläums-Aquavit	2 cl
Linie Aquavit	2 cl
Smirnoff Vodka	4 cl
Gordon's Dry Gin	4 cl
Havana Club Rum, white	4 cl
Jack Daniel's Tennessee	4 cl
Schladerer Williamsbirne	2 cl
Cognac VSOP, Meukow	2 cl
Grappa, Nonino	2 cl
Sambuca	2 cl
Jägermeister	4 cl
Baileys	4 cl
Ramazzotti	4 cl
Campari ^{2,5}	4 cl
Fernet-Branca	2 cl

COFFEE, TEA & CO.

Glass of Latte Macchiato	
Cup of Cappuccino	
Cup of Espresso	
Cup of double Espresso	
Pot of tea	
Cup of coffee	
Cup of decaffeinated coffee	
Glass of chocopresso	
Glass of drinking chocolate	
Glass of mulled wine	0.2 l



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."

Anger Bloch
2023



¹With preservatives. ²With colourings. ³Contains caffeine. ⁴With sweeteners, contains a source of phenylalanine. ⁵Contains quinine. ⁶With antioxidants. ⁷With sulphur. All meat weights are weights before grilling. If you are affected by allergies, please ask our employees for separate allergen menu.



FRESH STARTERS

BLOCK HOUSE Salad

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

The price is included in the steak menu.

Tomato Bruschetta

fresh diced tomato with a spicy pesto⁶ of basil, olive oil and onions on BLOCK HOUSE bread

NEW Avocado tartare

with spicy tomato confit and BLOCK HOUSE bread

Büsum prawns

from the North Sea¹, with red radishes, dill, onions, cucumbers and olive oil, served with whole grain rye bread

For choosing a fresh starter instead of our house salad for your steak menu, we will cross-charge you 3.00.

Salad sauces:

American dressing sweet, creamy, enhanced with estragon

French dressing⁶ spicy with a hint of garlic

Italian dressing⁶ spicy, with mild balsamic vinegar, herbs, olives and cold pressed oils

Caesar Salad

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

Carpaccio

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

Tatar from free range beef

from cattle reared in northern Germany, classically made fresh for you, served with whole grain rye bread

FINE SOUPS

Bull Soup

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

Goulash Soup

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

French-style onion soup

cooked classically with white wine and cheese gratin

Carrot and ginger soup

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

GREEN CUISINE

Garden Potato


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

The three classics

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

Linguine

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

 vegetarian dishes



Our steak menus already include a fresh salad, baked potato with sour cream and BLOCK HOUSE bread.

MRS. RUMPSTEAK

a first-class cut from our own butcher, 180 g, from the young, hearty sirloin

MR. RUMPSTEAK

from carefully selected BLOCK HOUSE cattle with a small, juicy strip of fat, 250 g, meaty and tender

HEREFORD RIB-EYE

from the rib-eye, 250 g, well marbled with a small eye of fat, juicy and tender

RIB-EYE MASTERCUT, 12 oz.

tender, matured prime rib, 350 g, the pride of our butcher, from a lava-stone grill, with freshly grated horseradish

FILET MIGNON

180 g from the most tender cut of the cattle, spiced with the popular BLOCK HOUSE Steak Pepper

AMERICAN TENDERLOIN

the best cut of the fillet, 250 g, cut thick and high, crispy outside and tender-pink inside, with herb butter

T-BONE STEAK, 1.1 lb

tender fillet and juicy roast beef on the T-bone, 500 g, with crispy strip of fat and our herb butter
Also for two to share



FRESH CUISINE

Chicken Thighs

two tender, crispy roasted chicken thighs served with a baked potato and sour cream, BLOCK HOUSE bread and coleslaw garnish

Fillet Medallions with Vegetables

tender beef fillet medallions with potato gratin and fresh seasonal vegetables

Grass-fed Lamb

180g tender, medium-rare grilled saddle of lamb, served with potato gratin, leaf spinach and herb butter

NEW Bowl

fresh quinoa and vegetables, crunchy pan-fried vegetables, green leaf salad, spicy tomato confit, with miso salad cream and chopped chicken

Norwegian Fjord Salmon

cooked sous vide in a lime and butter sauce, with potato gratin and spicy leaf spinach

Linguine

long, flat pasta seasoned with aglio e olio, served with a spicy tomato confit and chopped chicken from the inner fillet

AMERICAN BISTRO

SIRLOIN STEAK

180g, from the heart of the rump, served with coleslaw garnish, French fries and BLOCK HOUSE bread fresh from the oven

Classic Block Burger

200g beef, made from cattle reared on our own farm in Mecklenburg-Vorpommern, served with BLOCK HOUSE bread fresh from the oven

- with pan-fried vegetables
- with baked potato

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

Barbecue Steak Platter

small beef rump medallions with BBQ steak sauce and French fries

Fitness Pan

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

SIDE ORDERS

BLOCK HOUSE bread

with garlic, fresh from the oven

Baked potato with sour cream

Potato gratin

French fries

Green pepper sauce

creamy, with green pepper

BBQ steak sauce with mango

Steak garlic butter

Sour cream

Fresh seasonal vegetables

“Brasserie” leaf spinach

delicately spiced with onions

Crispy fried vegetables

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

Coleslaw “American Style”

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

Creamed mushroom pan