



## FRESH STARTERS

### BLOCK HOUSE salad

Iceberg and green salads, tomatoes, bell pepper, cucumber, onions, radish and red radish

4.40

The price is included in the steak menu.

### Bruschetta

fresh diced tomato with pesto<sup>6</sup> of basil, olive oil and onion on BLOCK HOUSE bread

4.40

### Tomato and mozzarella

original Italian buffalo mozzarella arranged with sun-ripened tomatoes and fresh basil pesto

7.70

### Büsum prawns

from the North Sea<sup>1</sup>, with red radishes, dill, onions, cucumbers and olive oil, served with wholemeal bread

8.30

### Tatar from free range beef

classically made fresh for you, served with wholemeal bread

8.30

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

## FINE SOUPS

### Bull Soup

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

4.50

### Goulash Soup

Hungarian hot with fresh bell pepper and plenty of beef, with BLOCK HOUSE bread

4.50

#### Salad sauces:

**American dressing** sweet, creamy, enhanced with estragon

**French dressing**<sup>6</sup> spicy with a hint of garlic

**Italian dressing**<sup>6</sup> aromatic, with herbs and olives

**Olive oil dressing** from cold-pressed oils of olives and sunflowers, white balsamic vinegar, garlic and basil

### Tomato-cucumber salad

freshly made with red onions and spicy olive oil dressing

4.40

### Caesar Salad

Roman salad, iceberg lettuce, rucola salad and baby spinach with garlic croûtons, made with French dressing and Grana Padano<sup>1</sup>

6.00

Optionally with tender turkey medallions

10.70

### Carpaccio

wafer-thin slices of beef with pesto, rucola and Grana Padano

8.70

## GREEN CUISINE

### Garden Potato

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

10.70

### Spinach gratin

Leaf spinach "Brasserie" with hearty Edam gratin, potato gratin and Bruschetta

11.30

### The three classics

our large salad with freshly fried seasonal mushrooms, baked potato and BLOCK HOUSE bread

11.70

### Pasta all'arrabiata

thin ribbon pasta from durum wheat with fresh tomatoes, onions, garlic and chilli

11.00



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 18.70

### MR. RUMPSTEAK

from carefully selected BLOCK HOUSE cattle with a small, juicy strip of fat, 250 g, meaty and tender 23.70

### HEREFORD RIB-EYE

from the rib-eye, 250 g, well marbled with a small eye of fat, juicy and tender 22.50

### 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 28.00

### FILET MIGNON

180 g from the most tender cut of the cattle, spiced with the popular BLOCK HOUSE Steak Pepper 25.50

### AMERICAN TENDERLOIN

the best cut of the fillet, 250 g, cut thick and high, crispy outside and tender-pink inside, with herb butter 31.00

### 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 33.00  
Also for two to share +8.70



## FRESH CUISINE

### Turkey medallions

grilled juicy and crispy, with herb butter and baked potato with sour cream

11.70

### Pasta Tagliarini

thin ribbon pasta from durum wheat, prepared with turkey medallions and mushrooms in herb sauce

13.70

### Fitness Pan

our crispy vegetables from the pan with juicy beef and spicy green pepper sauce

12.50

### Tender Saddle of Lamb

160 g, grilled until pink, with potato gratin and finely spiced leaf spinach and herb butter

19.30

### Ranch salad **NEW**

seasonal green salad, tomatoes, radish, cucumbers, bell peppers and onions with strips of beefsteak and beef bacon, with American dressing

12.40

### Steak & Vegetables

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

16.50

### Fillet medallions and Mushrooms

tender fillet of beef medallions with potato gratin and mushrooms in a herb sauce

18.70

### Salmon trout **NEW**

fried, served with white wine and leek sauce, potato gratin and leaf spinach

19.50

## AMERICAN BISTRO

### N.Y. Cheeseburger

200 g from 100 % pure beef on BLOCK HOUSE bread, with spicy diced tomatoes and Edam gratin, with french fries

12.70

### The 200 grammer

from 100 % pure BLOCK HOUSE beef, medium juicy grilled, with baked potato and sour cream and coleslaw garnishing

11.70

### Barbecue Steak Platter

small sirloin steak medallions with beef chilli dip, served with baked potato and coleslaw garnishing

14.70

### Sirloin steak

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

16.90

## SIDE ORDERS

**BLOCK HOUSE bread** with garlic, fresh from the oven 0.80

**Baked potato and sour cream** 3.50

**Potato gratin** 3.50

**French fries** 2.90

**Green pepper sauce** hot, with green pepper 2.00

**Herb butter**

**Beef chilli dip, hot**

**Sour cream**

**Fresh seasonal vegetables** 3.70

**Buttered carrots** 3.30

**Leaf spinach "Brasserie"** finely spiced, with onions 3.70

**Crispy fried vegetables** freshly fried bell pepper, snow pea pods, champignons and red onions 3.70

**Coleslaw "American Style"** Home-made, fresh white cabbage salad, carrots and cucumber gratings 2.50

**Fresh mushrooms à la Crème** 3.70

Vegetarian dishes



## OUR WINES

### White

#### Pfälzer White Wine Cuvée

Edition BLOCK HOUSE, QbA	0.2 l	5.40
Oliver Zeter, Pfalz	0.75 l	19.70

#### Chardonnay

Cellar Selection, Kleine Zalze	0.2 l	6.50
Stellenbosch, South Africa	0.75 l	23.70

#### Weißburgunder (Pinot Blanc)

Vinery von Winning, QbA	0.2 l	6.50
Deidesheim, Pfalz	0.75 l	23.70

#### Riesling

Schloss Vollrads, QbA	0.2 l	6.90
Rheingau	0.75 l	25.20

#### Sauvignon Blanc

Petit Clos, Henri Bourgeois	0.2 l	7.30
Marlborough, New Zealand	0.75 l	26.70

#### Grauburgunder Oktav

Vinery Heger	0.2 l	7.70
Kaiserstuhl, Baden	0.75 l	28.30

### Rosé

#### Spätburgunder Rosé

Salwey, QbA	0.2 l	5.50
Kaiserstuhl, Baden	0.75 l	20.00

### Red

#### Côtes du Rhône

Domaine des Capes	0.2 l	5.40
France	0.75 l	19.70

#### Malbec

Bodegas Callia	0.2 l	5.90
Argentina	0.75 l	21.50

#### Shiraz

Benchmark, Grant Burge	0.2 l	6.50
Australia	0.75 l	23.70

#### Merlot

Columbia Crest	0.2 l	7.00
USA	0.75 l	25.50

#### Cabernet Sauvignon

Terra Noble, Reserva	0.2 l	7.70
Chile	0.75 l	28.30

## SPARKLING WINES

Prosecco, Spumante	0.1 l	4.00
dry, San Simone	0.75 l	25.50

Champagne, Drappier		
Brut, Reims	0.375 l	32.70

## DRAUGHT BEER

Fresh draught pils	0.3 l	3.30
Wheat beer	0.5 l	4.90
Alcohol-free wheat beer (bottle)	0.5 l	4.90
Alcohol-free beer (bottle)	0.33 l	3.30
Shandy	0.3 l	3.30

## SOFT DRINKS

S. Pellegrino mineral water	0.75 l	5.90
S. Pellegrino mineral water	0.25 l	2.90
Acqua Panna, still	0.75 l	5.90
Acqua Panna, still	0.25 l	2.90
Apple spritzer, naturally cloudy	0.45 l	5.00
Coca-Cola <sup>2, 3</sup>	0.3 l	3.30
Coke Zero <sup>2, 3, 4</sup>	0.33 l	3.50
Fanta <sup>2, 6</sup> , Sprite	0.3 l	3.30
Bitter Lemon, Tonic <sup>5</sup>	0.2 l	3.30
Apple juice, naturally cloudy	0.7 l	6.50
Apple juice, naturally cloudy	0.2 l	2.70
Tomato juice, Granini	0.2 l	3.30
Orange juice, Granini	0.2 l	3.30
Grape juice, red, Granini	0.2 l	3.30
Malt beverage <sup>2</sup>	0.33 l	3.30

## SPIRITS

Fürst Bismarck corn schnapps	2 cl	2.50
Helbing Kümmel caraway schnapps	2 cl	2.50
Malteserkreuz Aquavit	2 cl	2.50
Aalborg Jubiläums-Aquavit	2 cl	3.30
Linie Aquavit	2 cl	3.30
Smirnoff Vodka	4 cl	4.70
Gordon's Dry Gin	4 cl	4.70
Havana Club Rum, white	4 cl	4.70
Jack Daniel's Tennessee	4 cl	4.70
Schladerer Williamsbirne	2 cl	3.50
Rémy Martin, Cognac	2 cl	3.70
Grappa, Nonino	2 cl	3.70
Sambuca	2 cl	3.70
Jägermeister	4 cl	4.90
Baileys	4 cl	4.70
Ramazotti	4 cl	4.70
Sherry Tio Pepe	5 cl	3.50
Martini, white	5 cl	3.50
Campari <sup>2, 5</sup>	4 cl	3.50
Aperol <sup>2, 5</sup>	4 cl	3.50
Fernet-Branca	2 cl	3.50

## HOT DRINKS

Glass of Latte Macchiato	3.40	Cup of coffee	2.80
Cup of Cappuccino	3.10	Cup of decaffeinated coffee	2.80
Cup of Espresso	2.50	Glass of chocpresso	3.10
Cup of double Espresso	4.00	Glass of drinking chocolate	2.60
Pot of tea	3.10	Glass of mulled wine	3.40

All prices in euros including VAT.

<sup>1</sup>With preservatives. <sup>2</sup>With colourings. <sup>3</sup>Contains caffeine. <sup>4</sup>With sweeteners, contains a source of phenylalanine. <sup>5</sup>Contains quinine. <sup>6</sup>With antioxidants. <sup>8</sup>With sulphur. All meat weights are weights before grilling. If you are affected by allergies, please ask our employees for separate allergen menu.