FRESH STARTERS

- **BLOCK HOUSE salad**
  - Iceberg and green salads, tomatoes, bell pepper, cucumber, onions, radish and red radish
  - The price is included in the steak menu

- **Bruschetta**
  - Fresh diced tomato with pesto of basil, olive oil and onion on BLOCK HOUSE bread

- **Tomato and mozzarella**
  - Original Italian buffalo mozzarella arranged with sun-ripened tomatoes and fresh basil pesto

- **Bisam priests**
  - From the North Sea, with red radishes, dill, onions, cucumbers and olive oil, served with wholemeal bread

- **Tatar from free range beef**
  - Classically made for you, served with wholemeal bread

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

GREEN CUISINE

- **Garden Potato**
  - Our popular baked potato with sour cream, with fresh seasonal vegetables and Bruschetta

- **Spinach gratin**
  - Lea spinach “Brasserie” with hearty Edam gratin, potato gratin and Bruschetta

FINE SOUPS

- **French-style onion soup**
  - Cooked classically with white wine and cheese gratin

- **Carrot and ginger soup**
  - Aromatic, with fresh ginger, enriched with cream, with BLOCK HOUSE bread

The three classics

- **Pasta all’arrabbiata**
  - Thin ribbon pasta from durum wheat with fresh tomatoes, onions, garlic and chilli

NEW

- **Barbecue Steak Platter**
  - Small sirloin steak medallions with beef chilli dip, served with baked potato and coleslaw garnishing

SOUR CREAM

- **Spaghetti bolognese**
  - Made with fresh tomatoes, garlic, beef chilli dip, served with baked potato

NEW

- **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 butchers, 180 g.**
  - From the young, hearty sirloin
  - 19.90

MR. RUMPSTEAK

- **From carefully selected BLOCK HOUSE cattle, with a small, juicy strip of fat, 250 g. meaty and tender**
  - 25.30

HEREFORD RIB-EYE

- **From the rib-eye, 250 g. well marbled with a small eye of fat, juicy and tender**
  - 25.30

RIB-EYE MASTERCUT, 12 oz

- **Tender, matured prime rib, 350 g. the pride of our butcher, juicy and tender**
  - 23.70

FILET MIGNON

- **180 g. from the most tender cut of the cattle, speeded with the popular BLOCK HOUSE Steak Pepper**
  - 27.00

AMERICAN TENDERLOIN

- **The best cut of the filet, 250 g. cut thick and high, crispy outside and tender pink inside, with herb butter**
  - 32.90

T-BONE STEAK, 1.1 lb

- **Tender fillet and juicy beef steak on the T-Bone, 300 g. with crispy strip of fat and our herb butter**
  - 35.00

NEW

- **Mrs. rumpsteak**
  - From carefully selected BLOCK HOUSE cattle with a small, juicy strip of fat, 250 g. meaty and tender

NEW

- **Mr. rumpsteak**
  - From the young, hearty sirloin

NEW

- **FIlet medallions with Mushrooms**
  - 180 g, grilled until pink, with potato gratin and mushrooms in herb sauce
  - 19.70

NEW

- **Turkey medallions**
  - Grilled juicy and crispy, with herb butter and baked potato with sour cream

NEW

- **Pasta Tagliarini**
  - Thin ribbon pasta from durum wheat, prepared with turkey medallions and mushrooms in herb sauce

NEW

- **Fitness Pan**
  - Our crispy vegetables from the pan with juicy beef and spicy green pepper sauce

NEW

- **Tender Saddle of Lamb**
  - 160 g. grilled until pink, with potato gratin and finely spiced leaf spinach and herb butter

NEW

- **Salmon trout**
  - Fried, served with white wine and leek sauce, potato gratin and leaf spinach

NEW

AMERICAN BISTRO

- **N.Y. Cheesburger**
  - 200 g from 100% pure beef on BLOCK HOUSE bread, with spicy diced tomatoes and Edam gruyère, with french fries

NEW

- **The 200 grammer**
  - From 100% pure BLOCK HOUSE beef, medium juicy grilled, with baked potato and sour cream and coleslaw garnishing

NEW

- **Sirloin steak**
  - 180 g. from the heart of the rump, with coleslaw garnishing, served with baked potato and sour cream

NEW

SIDE ORDERS

- **BLOCK HOUSE bread with garlic, fresh from the oven**
  - 0.90

- **Baked potato and sour cream**
  - 3.60

- **Potato gratin**
  - 3.60

- **French fries**
  - 3.00

- **Green pepper sauce**
  - Hot with green pepper

- **Herb butter**
  - 2.10

- **Beef chilli dip, hot**

- **Sour cream**

NEW

- **Fresh seasonal vegetables**

- **Buttered carrots**

- **Leaf spinach “Brasserie”**
  - Freshly mixed with sauce

- **Crispy fried vegetables**
  - Freshly fried bell pepper, snow pea pods, champignons and red onion

- **Coleslaw “American Style”**
  - Home made, fresh white cabbage salad, carrots and cucumber garnishing

- **Fresh mushrooms à la Crème**

NEW

- **Turkey medallions**
  - Grilled juicy and crispy, with herb butter and baked potato with sour cream

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NEW
## Our Wines

| Red                  | Côtes du Rhône          | Domaine des Capes | 0.21 | 5.50
|                      | France                  | 0.75 | 20.00
| Malbec              | Bodegas Callia          | 0.21 | 6.00
|                      | Argentina               | 0.75 | 21.90
| Shiraz              | Benchmark, Grant Burge  | 0.21 | 6.70
|                      | Australia               | 0.75 | 24.50
| Merlot              | Columbia Crest          | 0.21 | 7.30
|                      | USA                     | 0.75 | 26.50
| Cabernet Sauvignon  | Terra Noble, Reserva    | 0.21 | 7.70
|                      | Chile                   | 0.75 | 28.30

## Sparkling Wines

| Prosecco, Spumante  | dry, San Simone         | 0.75 | 25.50
| Champagner, Drappier | Brut, Reims             | 0.375 | 32.80

## Draught Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
</table>
| Fresh draught pils                            | 0.31  | 3.40
| Wheat beer                                    | 0.51  | 5.00
| Alcohol-free wheat beer (bottle)              | 0.51  | 5.00
| Alcohol-free beer (bottle)                    | 0.331 | 3.40
| Shandy                                        | 0.31  | 3.40

## Soft Drinks

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
</table>
| S. Pellegrino mineral water              | 0.751 | 6.00
| S. Pellegrino mineral water              | 0.251 | 3.00
| Acqua Panna, still                       | 0.751 | 6.00
| Acqua Panna, still                       | 0.251 | 3.00
| Apple spritzer, naturally cloudy         | 0.451 | 5.00
| Coca-Cola2, 3                            | 0.31  | 3.40
| Coke Zero2, 3, 4                         | 0.331 | 3.50
| Fanta2, 4, Sprite                         | 0.31  | 3.40
| Bitter Lemon, Tonic5                      | 0.21  | 3.50
| Apple juice, naturally cloudy            | 1.01  | 7.50
| Apple juice, naturally cloudy            | 0.21  | 2.90
| Tomato juice, Granini                   | 0.21  | 3.50
| Orange juice, Granini                   | 0.21  | 3.50
| Grape juice, red, Granini               | 0.21  | 3.50
| Malt beverage2                          | 0.331 | 3.40

## Spirits

<table>
<thead>
<tr>
<th>Spirit Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fürst Bismarck corn schnapps 2 cl</td>
<td>2.50</td>
</tr>
<tr>
<td>Helbling Kümmel caraway schnapps 2 cl</td>
<td>2.50</td>
</tr>
<tr>
<td>Malteser Kreuz Aquavit 2 cl</td>
<td>2.50</td>
</tr>
<tr>
<td>Aalborg Jubiläums-Aquavit 2 cl</td>
<td>3.30</td>
</tr>
<tr>
<td>Linie Aquavit 2 cl</td>
<td>3.30</td>
</tr>
<tr>
<td>Smirnoff Vodka 4 cl</td>
<td>4.70</td>
</tr>
<tr>
<td>Gordon’s Dry Gin 4 cl</td>
<td>4.70</td>
</tr>
<tr>
<td>Havana Club Rum, white</td>
<td>4.70</td>
</tr>
<tr>
<td>Jack Daniel’s Tennessee 4 cl</td>
<td>4.70</td>
</tr>
<tr>
<td>Schladerer Williamsbirne 2 cl</td>
<td>3.50</td>
</tr>
<tr>
<td>Rémy Martin, Cognac 2 cl</td>
<td>3.70</td>
</tr>
<tr>
<td>Grappa, Nonino 2 cl</td>
<td>3.70</td>
</tr>
<tr>
<td>Sambuca 2 cl</td>
<td>3.70</td>
</tr>
<tr>
<td>Jägermeister 4 cl</td>
<td>4.90</td>
</tr>
<tr>
<td>Baileys 4 cl</td>
<td>4.70</td>
</tr>
<tr>
<td>Ramazzotti 4 cl</td>
<td>4.70</td>
</tr>
<tr>
<td>Sherry Tio Pepe 5 cl</td>
<td>3.50</td>
</tr>
<tr>
<td>Martini, white 5 cl</td>
<td>3.50</td>
</tr>
<tr>
<td>Campari2, 5</td>
<td>3.50</td>
</tr>
<tr>
<td>Aperol2, 5</td>
<td>3.50</td>
</tr>
<tr>
<td>Fernet-Branca 2 cl</td>
<td>3.50</td>
</tr>
</tbody>
</table>

## Hot Drinks

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass of Latte Macchiato</td>
<td>3.40</td>
</tr>
<tr>
<td>Cup of coffee</td>
<td>2.80</td>
</tr>
<tr>
<td>Cup of Cappuccino</td>
<td>3.10</td>
</tr>
<tr>
<td>Cup of decaffeinated coffee</td>
<td>2.80</td>
</tr>
<tr>
<td>Cup of Espresso</td>
<td>2.50</td>
</tr>
<tr>
<td>Glass of chocopresso</td>
<td>3.10</td>
</tr>
<tr>
<td>Cup of double Espresso</td>
<td>4.00</td>
</tr>
<tr>
<td>Glass of drinking chocolate</td>
<td>2.60</td>
</tr>
<tr>
<td>Pot of tea</td>
<td>3.10</td>
</tr>
<tr>
<td>Glass of mulled wine</td>
<td>3.40</td>
</tr>
</tbody>
</table>

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All prices in euros including VAT.

1 With preservatives
2 With colourings
3 Contains caffeine
4 With sweeteners, contains a source of phenylalanine
5 Contains quinine
6 With antioxidants
7 With sulphur

All meat weights are weights before grilling. If you are affected by allergies, please ask our employees for separate allergen menu.