White
- Pfalzer Weine Cuvée Edition BLOCK HOUSE, Qba 0.21
- Oliver Zeiler, Pfalz 0.751
Chardonnay
- Celler Selection, Kleine Zalze 0.21
- Stellenbosch, South Africa 0.751
Weißburgunder (Pinot Blanc)
- Vineyard von Winning, Qba 0.21
- Diederichs, Pfalz 0.751
Riesling
- Schloss Vollrads, Qba 0.21
- Rhinberg 0.751
Sauvignon Blanc
- Petit Clos, Henri Bourgeois 0.21
- Marlborough, New Zealand 0.751
Grasburgunder Oktav
- Viney Heger 0.21
- Kaiserstuhl, Baden 0.751
Rosé
- Späthburgunder Rosé 0.21
- Kaiserstuhl, Baden 0.751

Red
- Côtes du Rhône 0.21
- Domaine des Capes 0.751
- France 0.751
Malbec
- Bodegas Callia 0.21
- Argentina 0.751
Shiraz
- Bunchlark, Great Burg 0.21
- Australia 0.751
Merlot
- Granat Estate, Columbia Crest 0.21
- USA 0.751
- Cabernet Sauvignon 0.21
- Terra Noble, Reserva 0.21
- Chile 0.751

Sparkling Wines
- Prosecco, Spumante 0.1 l
- dry, San Simone 0.751
- Champagne, Drappier Brut, Sirène 0.751

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

Aperitifs
- Aperol Spritz 0.2 l
- Martini, white 5 cl
- Sherry Tio Pepe 5 cl

Soft Drinks
- Sparkling mineral water 0.25 l 0.75 l
- Still mineral water

Spirits
- Fürst Biemack Korn 2 l
- Helming Kammer carawayschnaps 2 l
- Maltweinquers Aquavit 2 l
- Aalborg Jubilaeums-Aquavit 2 l
- Limis Aquavit 2 l
- Smirnoff Vodka 4 l
- Gordon’s Dry Gin 4 l
- Havana Club Rum, white 4 l
- Jack Daniel’s Tennessee 4 l
- Havana Club Rum, white 4 l
- Gordon’s Dry Gin 4 l
- Linie Aquavit 2 l
- Aalborg Jubilaeums-Aquavit 2 l
- Malteserkreuz Aquavit 2 l
- Fürst Bismark Korn 2 l

Coffee, tea & co.
- Glass of Latte Macchiato
- Cup of coffee
- Glass of Decaffeinated coffee
- Glass of cappuccino
- Glass of drinking chocolate
- Glass of milky wine

Our Wines

Best steaks since 1968

Serving guests natural and healthy food – that was the philosophy behind the first BLOCK HOUSE, which opened in Hamburg in 1968. A new, uncomlicated restaurant whose guests enjoy their meals at solid wood tables with fabric place settings and paper napkins that made it possible for everyone to go out for a meal at all times of the day.

The BLOCK HOUSE butchery

BLOCK HOUSE set up its own butchers in Hamburg as early as 1975. Since then, it has supplied all of our companies with outstanding meat. It deals with everything, from the buying of the meat by our own experts to the ageing process, butchering the meat to the specified cuts, the precise portioning of the meat and its final inspection by ourselves and the animal health and plant agency. Angas and Hereford cattle supply us with the best steaks – tender and juicy, with a good fat marbling. We guarantee the highest possible transparency with regard to the origins of our meat and its processing. Our cattle spend 365 days grazing on fresh grass pastures in Uruguay and Argentina. The same applies in Ireland, where the animals are also mostly kept outdoors. However, regional produce is also very important to us. In order to guarantee a comprehensive and long-term future meat supply, we also use beef produced by ourselves from the cattle rearing scheme we operate in Mückenberg/Vorpommern.

Our kitchen

buys the best produce fresh every day. The vegetables are sourced in the local region; the salad ingredients at the salad buffet are harvested fresh every day in the respective BLOCK HOUSE city, and our large baking potatoes have come from the Lüneburg Heath farmer Hedder for the past 50 years. All fish is sourced exclusively from environmentally-compatible and certified fisheries – and our chicken comes from poultry companies certified by the Deutscher Tierschutzbund, Germany’s society for the protection of animals. Prepared in the classic way on the basis of our proven recipes, we guarantee quality with consistent tastiness and a high nutritional value. The steaks are grilled to perfection by our chefs on a lava hot stone grill.

Enjoyable and a highly satisfactory taste experience is what we want every BLOCK HOUSE visit to be. BLOCK HOUSE has been an attentive host for over 50 years. We serve you fresh beer and a well-balanced selection of fine wines from Germany as well as many other old and new wine growing countries with our good food. We are proud of the fact that we can be safe in the knowledge that from noon to midnight, our attentive staff will do everything they can to make your visit an enjoyable, cheerful and fun experience that leaves nothing to be desired.

“I want my BLOCK HOUSE to be a down-to-earth restaurant. Its tables may not be covered in tablecloths, but diners can enjoy juicy steaks, freshly prepared dishes, outstanding hospitality and life as such.”

September 1968

Wine list

Our kitchen

Our wines

Aperitifs

Spirits

Soft drinks

Draught beer

Coffee, tea & co.
**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.

- **Classic Bruschetta**
  - Fresh diced tomato with pesto 6
  - From cattle reared in northern Germany, with pesto, rocket and Grana Padano

- **Tomato-cucumber salad**
  - Freshly made with red onions and Italian dressing

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

- **Tatar from free range beef**
  - From cattle reared in northern Germany, classically made fresh for you, served with wholemeal bread

- **Guacamole Bruschetta**
  - Freshly made with red onions and Italian dressing

- **Carpaccio**
  - Wafer-thin slices of beef reared in northern Germany, with pesto, rocket and Grana Padano

- **Spinach gratin**
  - Leaf spinach "Brasserie" with garlic, fresh from the oven

- **Pasta**
  - Tricolor penne with creamy sauce

- **Sour cream**
  - With fresh seasonal vegetables and Bruschetta

**GREEN CUISINE**

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

- **Spinach gratin**
  - Leaf spinach "Brasserie" with garlic, fresh from the oven

- **Pasta**
  - Tricolor penne with creamy sauce

- **The three classics**
  - Our large salad with freshly fried mushrooms, baked potato and BLOCK HOUSE 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, enriched with cream, with BLOCK HOUSE bread

**FRESH CUISINE**

- **Breast & Leg**
  - Classic combination of two chicken breasts, baked potato and a boneless chicken thigh, fried to perfection, served with a baked potato with sour cream and spicy diced tomatoes

- **Steak & Vegetables**
  - 180 g steak, juicy grilled, with fresh seasonal vegetables and herb butter

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

- **Salmon trout**
  - Two fried mediation, served with a white wine and leek sauce, potato gratin and leaf spinach

**AMERICAN BISTRO**

- **New York Beef Burger**
  - 200 g, from the heart of the rump, with coleslaw garnishing, served with baked potato and sour cream

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

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

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

**SIDE ORDERS**

- **Fresh seasonal vegetables**
  - Sweet and sour sweetcorn and chilli mix

- **Leaf spinach "Brasserie"**
  - Fresh from the oven

- **Crispy fried vegetables**
  - Fresh fried halloumi, sour pea pods, champignons and red onions

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

- **Fresh mushrooms à la Crème**
  - Our popular baked potato with sour cream, with fresh seasonal vegetables and Bruschetta