



**BLOCK
HOUSE**

BEST STEAKS SINCE 1968

FRESH STARTERS

BLOCK HOUSE Salad

Leaf and iceberg lettuce, tomatoes, peppers, cucumbers, onions, radishes, tomato confit and pumpkin seeds **5.50**

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 **5.50**

Tomatoes and Burrata

fine vine tomatoes with spicy tomato confit, red onions and our basil pesto, served with two portions of Burrata D.O.P **10.00**

Prawn Salad

prawns with radishes, dill, cucumber and high-quality olive oil, served with freshly baked BLOCK HOUSE bread **11.00**

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 croutons, made with French dressing and Grana Padano¹ **10.00**

Beef Carpaccio

100 % beef from Mecklenburg-Western Pomerania thinly sliced with basil pesto, and dill-radish mix **12.00**

Beef Tatare

minced beef from our own butcher, freshly prepared in the traditional way, with red onions and capers **12.00**

Also to share

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 **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**

VEGETARIAN CUISINE

Garden Potato

our popular baked potato with sour cream, served with fresh seasonal vegetables and bruschetta **14.00**

The three classics

our salad with fine mushrooms pan-fried in butter, served with a baked potato and our BLOCK HOUSE bread **14.00**

NEW Gratinated shepherd's cheese

with tomato confit and finely flavoured leaf spinach, served with BLOCK HOUSE bread **14.00**

Linguine


long, flat pasta seasoned with aglio e olio, served with pan-fried fresh vegetables and a spicy tomato confit **14.00**

Optionally with two turkey breast steaks + 7.00

Bowl

fresh quinoa-vegetable mix, crispy pan-fried vegetables, green leaf salads and tomato confit **14.00**

Optionally with two turkey breast steaks + 7.00

 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

24.00

MR. RUMPSTEAK

from carefully selected BLOCK HOUSE cattle with a small,
juicy strip of fat, 230 g, meaty and tender

29.00

HEREFORD RIB-EYE

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

29.00

RIB-EYE MASTERCUT, 12 oz.

tender, matured prime rib, 330 g, the pride of our butcher,
from a lava-stone grill, with freshly grated horseradish

34.00

FILET MIGNON

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

30.00

AMERICAN TENDERLOIN

the best cut of the fillet, 220 g, cut thick and high,
crispy outside and tender-pink inside, with herb butter

39.00

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
Also for two to share + 11.00

45.00



CLASSIC CUISINE

Turkey Breast Steaks

three tender steaks, crispy fried, with baked potato and sour cream, our herb butter and BLOCK HOUSE bread **17.00**

Fillet Medallions with Vegetables

tender beef fillet medallions with potato gratin, fresh seasonal vegetables and pepper cream sauce **25.00**

Sirloin Steak

160g, from the heart of the rump, served with coleslaw garnish, French fries and BLOCK HOUSE bread fresh from the oven **18.00**

We will serve you our fresh salad as a starter on request. **+ 3.00**

American Salad

with two turkey breast steaks on crisp leaf and iceberg lettuce with an American or Italian dressing **14.00**

Norwegian Fjord Salmon

freshly fried salmon fillet on a fine butter sauce, served with potato gratin and flavoured leaf spinach **25.00**

New Zealand Saddle of Lamb

180 g tender steaks grilled with potato gratin, finely flavoured leaf spinach and herb butter **25.00**

AMERICAN BISTRO

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
- or baked potato **17.00**

Barbecue Steak Platter

small beef rump medallions with BBQ steak sauce and French fries **17.00**

New York Cheese Burger

our Block Burger 200 g on freshly baked BLOCK HOUSE bread, topped with Edam cheese, served with French fries and coleslaw garnish **18.00**

Fitness Pan

our crispy vegetables from the pan with juicy beef steak strips and pepper cream sauce **17.00**

SIDE ORDERS

BLOCK HOUSE bread
with garlic, fresh from the oven **1.00**

Baked potato with sour cream **4.50**

Potato gratin **4.50**

French fries **4.00**

Pepper cream sauce
framed, with green pepper and fine chilli note **2.00**

BBQ steak sauce with mango **1.00**

Steak garlic butter **1.00**

Sour cream **1.00**

Fresh seasonal vegetables **4.50**

“Brasserie” leaf spinach
delicately spiced with onions **4.50**

Crispy fried vegetables
freshly fried bell pepper, snow pea pods, champignons and red onions **4.50**

Coleslaw
white cabbage salad with grated carrots and cucumbers and celery **3.50**

Freshly fried mushroom variation
with onions in a fine butter sauce **4.50**

OUR WINES

White

Pfälzer White Wine Cuvée

Edition BLOCK HOUSE, QbA	0.2 l	6.50
Oliver Zeter, Pfalz	0.75 l	24.00

Chardonnay

Cellar Selection, Kleine Zalze	0.2 l	7.50
Stellenbosch, South Africa	0.75 l	28.00

Riesling

Schloss Vollrads, QbA	0.2 l	8.00
Rheingau	0.75 l	30.00

Sauvignon Blanc

Clos Henri, Henri Bourgeois	0.2 l	9.00
Marlborough, New Zealand	0.75 l	33.00

Oktav Grauburgunder

Heger wine house	0.2 l	9.00
Kaiserstuhl, Baden	0.75 l	33.00

Red

Côtes du Rhône

Domaine des Capes	0.2 l	6.50
France	0.75 l	24.00

Malbec

Bodegas Callia	0.2 l	7.50
Argentina	0.75 l	28.00

Shiraz

Wynns Coonawarra Estate	0.2 l	7.50
Australia	0.75 l	28.00

Merlot

Grand Estates, Columbia Crest	0.2 l	7.50
USA	0.75 l	28.00

Cabernet Sauvignon

Terra Noble, Reserva	0.2 l	9.00
Chile	0.75 l	33.00

Rosé

Spätburgunder Rosé

Salwey, QbA	0.2 l	6.50
Kaiserstuhl, Baden	0.75 l	24.00

SPARKLING WINES

Prosecco, Spumante	0.1 l	5.00
dry, San Simone	0.75 l	30.00

Champagne, Drappier	0.375 l	37.00
Brut, Reims		

DRAUGHT BEER

Fresh draught pils	0.3 l	4.00
Alcohol-free beer (bottle)	0.33 l	
Shandy	0.3 l	
Wheat beer	0.5 l	5.50
Alcohol-free wheat beer (bottle)	0.5 l	

APERITIFS

Martini, white	5 cl	5.00
Sherry Tio Pepe	5 cl	
Aperol Spritz ^{2, 5}	0.2 l	6.00

SOFT DRINKS

Mineral water	0.25 l	3.00
sparkling or still	0.75 l	6.90
Regional water fresh from the tap		
with ice and lemon	0.5 l	3.00
Rhubarb spritzer	0.45 l	6.70
Passion fruit spritzer	0.45 l	
Apple spritzer, naturally cloudy (btl.)	0.33 l	3.70
Coca-Cola ^{2, 3} , Fanta ^{2, 6} , Sprite, Spezi	0.3 l	
Coke Zero ^{2, 3, 4}	0.33 l	
Malt beverage ²	0.33 l	
Bitter Lemon, Tonic ⁵	0.2 l	
Apple juice, naturally cloudy	0.2 l	3.70
Tomato juice, Granini	0.2 l	
Orange juice, Granini	0.2 l	
Grape juice, red, Granini	0.2 l	

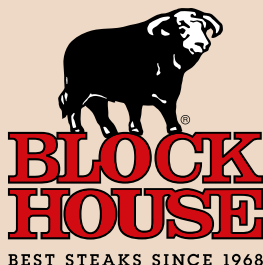
SPIRITS

Fürst Bismarck Korn	2 cl	3.00
Helbing Kümmel caraway schnapps	2 cl	
Malteserkreuz Aquavit	2 cl	
Aalborg Jubiläums-Aquavit	2 cl	
Linie Aquavit	2 cl	
Fernet-Branca	2 cl	
Schladerer Williamsbirne	2 cl	4.00
Cognac VSOP, Meukow	2 cl	
Sambuca	2 cl	
Grappa, Nonino	2 cl	
Smirnoff Vodka	4 cl	5.00
Jack Daniel's Tennessee	4 cl	
Baileys	4 cl	
Ramazotti	4 cl	
Campari ^{2, 5}	4 cl	
Gordon's Dry Gin	4 cl	
Havana Club Rum, white	4 cl	
Jägermeister	4 cl	5.60

COFFEE, TEA & CO.

Glass of Latte Macchiato	4.00	Cup of coffee	3.50
Cup of Cappuccino	3.70	Cup of decaffeinated coffee	
Cup of Espresso	3.00	Glass of chocopresso	3.50
Cup of double Espresso	4.50	Glass of drinking chocolate	3.00
Pot of tea	3.50	Glass of mulled wine	0.2 l 4.00

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



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."

Eugen Block
2023

