



## FRESH STARTERS

Our steak meals include a fresh BLOCK HOUSE salad as a starter.

### BLOCK HOUSE salad

Colourful leaf salad, tomatoes, peppers, cucumber, onions and button mushrooms

4.90

### Caesar salad

Romaine and iceberg lettuce with rocket, garlic croutons, French dressing and Grana Padano<sup>1</sup>

5.60

Instead of the salad on the Steak menu + 0.70

### Tomato and rocket salad

With mild red onions and Italian dressing

4.90

### Antipasti Caprese

Italian mozzarella served with fresh tomatoes, pesto, basil and BLOCK HOUSE bread fresh out of the oven

6.90

Instead of the salad on the Steak menu + 2.00

Choose from:

**American dressing** sweet and creamy with tarragon

**French dressing**<sup>5</sup> piquant, with a hint of garlic

**Italian dressing**<sup>5</sup> aromatic, with herbs and balsamic vinegar

**Balsamic dressing** with balsamic vinegar and high-quality olive oil

### Bruschetta

Freshly diced tomatoes with basil pesto<sup>5</sup>, olive oil and onions on our BLOCK HOUSE bread

4.90

### Carpaccio

Thinly sliced beef with pesto, rocket and Grana Padano with BLOCK HOUSE bread

8.90

Instead of the salad on the Steak menu + 4.00

## SOUPS

### Bull soup

Beef broth with meat and vegetables, full-bodied flavour and BLOCK HOUSE bread

4.90

### Goulash

Spicy Hungarian dish with fresh peppers, lots of beef and BLOCK HOUSE bread

5.10

Instead of the salad on the Steak menu + 0.10

### French onion soup

Traditionally prepared with white wine and gratin cheese

5.70

Instead of the salad on the Steak menu + 0.70

### Carrot and ginger soup

Aromatic, with fresh ginger and cream

4.90

## VEGETARIAN AND VITAL

### Potato and mushrooms

A large baked potato, crunchy stir-fried vegetables and fresh creamed mushrooms

10.80

### Scampi salad

Romaine and rocket salad with tomatoes, grilled prawn skewers, Grana Padano and Balsamic dressing

12.40

### Steak & scampi

Rump medallions and grilled prawn skewers served on leaf spinach with herb butter

16.30

### Fine Pasta

Fresh tagliarini prepared with:

• beef strips and fresh diced tomatoes with basil pesto or

• two turkey medallions with mushrooms in herb-cream

14.70

### Garden gratin potato

Our popular baked potato filled with leaf spinach and fresh seasonal vegetables, served au gratin with cheese

10.80

Vegetarian dishes



Our steak meals include a fresh salad as a starter, a baked potato with sour cream and BLOCK HOUSE bread.

### MRS. RUMPSTEAK

A prime cut from our own butchery, 180 g, from young and tasty sirloin 19.70

### MR. RUMPSTEAK

From carefully selected young BLOCK HOUSE cattle, with a fine rim of fat for added succulence, 250 g, tender and tasty 25.30

### HEREFORD RIB-EYE

From the entrecôte, 250 g, well marbled, extra succulent and tender 22.60

### RIB-EYE MASTERCUT, 12 oz.

From the tender foreribs, 350 g, the pride of our butcher, prepared on a lava stone grill, served with freshly grated horseradish 29.70

### FILET MIGNON

180 g of the most tender cut of young beef, with the popular BLOCK HOUSE steak pepper 26.90

### AMERICAN TENDERLOIN

A prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside with herb butter 32.90

### PRIME RIB STEAK FOR TWO

Cut from the rib by our experts, 500 g, served on a hot stone with herb butter, BLOCK HOUSE horseradish and our popular side dishes, plus a large salad to start 41.70



## FRESH CUISINE

### American salad

Crisp mixed-leaf salad with tender turkey medallions and fried button mushrooms, with American dressing

10.90

### Oldenburg turkey medallions

Succulently grilled and served with a baked potato with sour cream and coleslaw garnish

12.50

### Tender saddle of lamb

grilled pink, with potato gratin, delicately spiced leaf spinach and herb butter

19.50

### Steak and vegetables

160 g of juicy grilled round steak with fresh seasonal vegetables and a baked potato with sour cream

16.70

### Turkey Caesar salad

Romaine and iceberg lettuce with rocket, with French dressing and Grana Padano, tender turkey medallions and garlic croutons

11.40

### Fitness pan

Our crisp stir-fried vegetables with succulent strips of beef and green pepper sauce

12.20

As a side-dish we recommend our baked potato with sour cream + 3.60

### Salmon from the Norwegian fjords

Pan-fried, with delicately spiced leaf spinach, potato gratin and lemon

17.90

### Turkey medallions and mushrooms

Tender turkey medallions with fresh creamed mushrooms, small portion

10.80

As a side-dish we recommend our baked potato with sour cream + 3.60

## AMERICAN BISTRO

### Barbecue steak platter

Four small beefsteaks served with barbecue steak sauce and a baked potato with sour cream

13.90

### Sirloin steak

160g, the best cut from the top rump, served with coleslaw garnish and a baked potato with sour cream

14.60

### Classic Block Burger

200g of pure BLOCK HOUSE beef, served with a baked potato with sour cream and coleslaw garnish

12.70

### N.Y. Cheeseburger

Our Block Burger, 200g, with seasoned diced tomatoes and topped with melted cheese, served with French fries and coleslaw garnish

12.90

### Spare ribs

Pork ribs marinated in barbecue steak sauce, served with French fries and fresh coleslaw

13.90

## SIDE DISHES

### BLOCK HOUSE bread

With garlic, straight from the oven

1.30

### Baked potato with sour cream

3.60

### Potato gratin

3.70

### French fries

2.80

### Green pepper sauce

Spicy, with lots of green peppercorns

2.60

### Herb butter, Sour cream

Spicy Beef-Chili-Dip

each 1.30

### Fresh seasonal vegetables

4.10

### “Brasserie” leaf spinach

Finely seasoned, with onions

4.10

### Crisp pan-fried vegetables

Freshly fried peppers, mangetout, button mushrooms and red onions

4.10

### American-style coleslaw

Home-made fresh coleslaw with grated carrot and cucumber

3.60

### Fresh creamed mushrooms

4.40

All dishes are accompanied by our BLOCK HOUSE bread fresh out of the oven.



## OUR WINES

### White

#### Cabriz

Carregal do Sal	0.2 l	3.90
Dão CVR	0.75 l	13.70

#### Planalto

Douro DOC	0.2 l	4.30
	0.75 l	15.10

#### Chardonnay

Quinta da Valdoeiro	0.2 l	5.30
Bairrada DOC	0.75 l	18.60

#### Adega Mayor Seleção

Herdade das Argamassas	0.2 l	5.40
Alentejo CVRA	0.75 l	18.90

### Rosé

#### Caiado

Herdade das Argamassas	0.2 l	4.10
Alentejo CVRA	0.75 l	14.30

### Red

#### Versátil

Herdade da Malhada	0.2 l	3.60
Alentejo CVRA	0.75 l	12.60

#### .com

Estremoz	0.2 l	3.90
Alentejo CVRA	0.75 l	13.70

#### Quinta de Soque

Douro DOC	0.2 l	4.20
	0.75 l	14.70

#### Adega Mayor Reserva

Herdade das Argamassas	0.2 l	5.60
Alentejo CVRA	0.75 l	19.60

#### Marques de Borba

Estremoz	0.2 l	5.50
Alentejo CVRA	0.75 l	19.30

#### Reserva do Comendador

Herdade das Argamassas	0.2 l	9.30
Alentejo CVRA	0.75 l	32.60

## APERITIFS

Sangria	1.0 l	10.90
Caipirinha	0.04 l	5.50
Caipiroska	0.04 l	5.50
Port wine, dry	0.04 l	2.90
Martini Rosso	0.04 l	2.90
Martini Bianco	0.04 l	2.90
Campari	0.04 l	2.90
Moscatel de Favaio	0.04 l	2.90

## BEERS

#### Draught

Super Bock	0.35 l	3.40
Alsterwasser (beer mixed with lemonade)	0.35 l	3.40

#### Bottled beer

Super Bock Stout	0.33 l	3.20
Super Bock Twin (alcohol-free)	0.33 l	3.20

#### German beer

Weizenbier (wheat beer)	0.30 l	3.70
Weizenbier (wheat beer)	0.50 l	5.80

## SOFT DRINKS

Água Vitalis, still	0.375 l	1.70
Água Vitalis, still	0.75 l	3.10
Água Pedras Salgadas	0.25 l	1.60
Coca-Cola <sup>2,3</sup>	0.30 l	2.10
Coca-Cola Zero <sup>2,3,4</sup>	0.30 l	2.10
Fanta <sup>2,5</sup>	0.30 l	2.10
Sprite	0.30 l	2.10
Apple juice	0.20 l	2.10
Orange juice	0.20 l	2.10
Orange juice, freshly pressed	0.20 l	3.30
Nestea peach/lemon/mango	0.33 l	2.00
Tonic water	0.20 l	2.00
Ginger Ale	0.20 l	2.00

## SPIRITS

Bacardi	0.04 l	4.60
Gin Gordon's	0.04 l	4.10
Vodka Absolut	0.04 l	4.60
Baileys	0.04 l	3.10
Brandy Croft	0.04 l	3.40
Remy Martin Cognac V.O.S.P.	0.04 l	8.20
Aguardente C.R.F. Reserva	0.04 l	7.20
Cardhu	0.04 l	6.90
Ballantine's Gold Seal	0.04 l	5.60
J&B 15y	0.04 l	5.60
Jameson	0.04 l	4.60
Famous Grouse	0.04 l	4.60
Cutty Sark	0.04 l	4.60
J&B	0.04 l	4.60

## SPARKLING WINES

Freixenet Carta Nevada	0.75 l	19.90
Freixenet	0.20 l	8.50

## CHAMPAGNE

Moët & Chandon Brut	0.70 l	69.00
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## COFFEE AND TEA

Espresso	1.30
Espresso, decaffeinated	1.40
Double espresso	1.80
Cappuccino	2.00
Pot of tea	1.90

All prices are in euros and include statutory VAT and a service charge. The establishment has a complaints book.

<sup>1</sup>Contains a preservative. <sup>2</sup>Contains colouring. <sup>3</sup>Contains caffeine. <sup>4</sup>Contains sweeteners with a source of phenylalanine. <sup>5</sup>Contains an antioxidant.  
If you are affected by allergies, please ask our employees for separate allergen menu.