



OUR WINES

White

Cabriz		
Carregal do Sal	0.2 l	4.10
Dão CVR	0.75 l	14.40

Planalto	0.2 l	4.50
Douro DOC	0.75 l	15.90

Casal da Coalheira	0.2 l	4.80
Tejo-Tramagal	0.75 l	16.90

Freixo Chardonnay		
Herdade do Freixo	0.2 l	5.60
Alentejo CVRA	0.75 l	19.90

Maria Mansa		
Quinta do Noval	0.2 l	6.10
Douro DOC	0.75 l	21.80

Rosé

Caiado		
Herdade das Argamassas	0.2 l	4.30
Alentejo CVRA	0.75 l	14.90

Red

Versátil		
Herdade da Malhada	0.2 l	3.80
Alentejo CVRA	0.75 l	13.30

.com		
Estremoz	0.2 l	4.10
Alentejo CVRA	0.75 l	14.40

Herdade de São Miguel		
Casa Relvas	0.2 l	4.70
CVRA Alentejo	0.75 l	16.70

Quinta de Soque	0.2 l	4.90
Douro DOC	0.75 l	17.40

Adega Mayor Reserva		
Herdade das Argamassas	0.2 l	5.90
Alentejo CVRA	0.75 l	21.20

Duas Quintas		
Quinta de Ervamoira	0.2 l	6.60
Douro	0.75 l	23.80

APERITIFS

Sangria	1.0 l	11.50
Sparkling Sangria with red fruits	1.0 l	16.90
Caipirinha	0.04 l	5.80
Caipiroska	0.04 l	5.80
Port wine, dry	0.04 l	3.10
Martini Rosso	0.04 l	3.10
Martini Bianco	0.04 l	3.10
Campari	0.04 l	3.10
Moscatel de Favaio	0.04 l	3.10

BEERS

Draught		
Super Bock	0.35 l	3.60
Alsterwasser (beer mixed with lemonade)	0.35 l	3.60
Bottled beer		
Dark beer	0.33 l	3.40
Super Bock (alcohol-free)	0.33 l	3.40
German beer		
Weizenbier (wheat beer)	0.50 l	6.10

SOFT DRINKS

Água Vitalis, still	0.375 l	1.80
Água Vitalis, still	0.75 l	3.30
Carbonated water	0.25 l	1.70
Coca-Cola ^{2,3}	0.30 l	2.30
Coca-Cola Zero ^{2,3,4}	0.30 l	2.30
Fanta ^{2,5}	0.30 l	2.30
Sprite	0.30 l	2.30
Apple juice	0.20 l	2.30
Orange juice	0.20 l	2.30
Orange juice, freshly pressed	0.20 l	3.50
Nestea peach/lemon/mango	0.33 l	2.10
Tonic water	0.20 l	2.10
Ginger Ale	0.20 l	2.10

All prices are in euros and include statutory VAT and a service charge. The establishment has a complaints book.
¹Contains a preservative. ²Contains colouring. ³Contains caffeine. ⁴Contains sweeteners with a source of phenylalanine. ⁵Contains an antioxidant.
If you are affected by allergies, please ask our employees for separate allergen menu.

SPIRITS

Bacardi	0.04 l	4.80
Gin Gordon's	0.04 l	4.30
Vodka Absolut	0.04 l	4.80
Baileys	0.04 l	3.30
Brandy Croft	0.04 l	3.60
Remy Martin Cognac V.O.S.P.	0.04 l	8.60
Aguardente C.R.F. Reserva	0.04 l	7.50
Cardhu	0.04 l	7.20
Ballantine's Gold Seal	0.04 l	5.80
J&B 15y	0.04 l	5.80
Jameson	0.04 l	4.80
Famous Grouse	0.04 l	4.80
Cutty Sark	0.04 l	4.80
J&B	0.04 l	4.80

SPARKLING WINES

Freixenet Carta Nevada	0.75 l	21.00
Freixenet	0.20 l	8.90

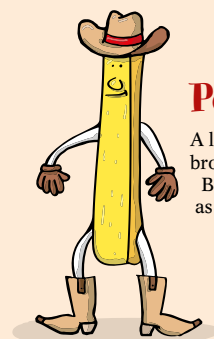
CHAMPAGNE

Moët & Chandon Brut	0.70 l	69.00
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COFFEE AND TEA

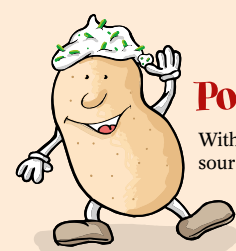
Espresso		1.40
Espresso, decaffeinated		1.50
Double espresso		1.90
Cappuccino		2.10
Pot of tea		2.00

Hits for Kids



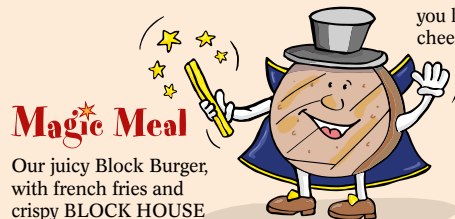
Pommes Fritz

A large plate of crispy golden brown french fries and BLOCK HOUSE Ketchup, as much as you like **2.60**



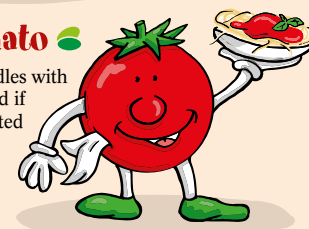
Potato Paul

With plenty of delicious sour cream **3.40**



Magic Meal

Our juicy Block Burger, with french fries and crispy BLOCK HOUSE bread **6.20**



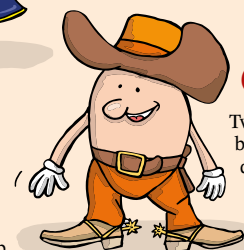
Toni Tomato

Large spiral noodles with tomato sauce and if you like with grated cheese **4.90**



Captain Sigi

Crisp fish fingers made from fresh pollock fillet with french fries and BLOCK HOUSE Ketchup **5.90**



Chicky the Kid

Two pieces of tender chicken breast with a baked potato, delicious sour cream and BLOCK HOUSE bread **6.20**



Western Plate

Tender, grilled beef medallions with french fries, BLOCK HOUSE bread and plenty of BLOCK HOUSE Ketchup **6.50**



Ice Cream

An ice cream scoop of your choice with colourful sprinkles:
• Strawberry Cream
• Crème Vanilla
• Chocolate Chips
• Maple Walnuts **2.40**



Robber's Plate

We give you an empty plate and cutlery – so Mummy and Daddy can give you the nice bits from their plates **0.00**

Coca-Cola^{2,3}	0.2 l	1.60
Fanta Orange^{2,5}	0.2 l	1.60
Sprite	0.2 l	1.60



All meals for children up to 12 years old.
All prices are in euros and include statutory VAT and a service charge.
The establishment has a complaints book.

If you are affected by allergies, please ask our employees for separate allergen menu.

Spezi (Fanta-Cola)^{2,3,5}	0.2 l	1.60
Coca-Cola Zero^{2,3,4}	0.2 l	1.60
Mineral water	0.25 l	1.60
Apple juice	0.2 l	2.00
Orange juice	0.2 l	2.00
Natural Orange Juice	0.2 l	3.00

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⁴With sweeteners. ⁵With antioxidants.
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DESSERT MENU

Ice cream and berries

crème Vanilla ice cream with hot, fruity raspberries and blackberries **5.30**

Tiramisu

the famous Italian dessert made from soft sponge fingers and Mascarpone cream, dusted with strong cocoa **4.90**

Chocolate Lava Cake

hot chocolate soufflé with a liquid chocolate centre on blueberry sauce with cream **5.20**
add a scoop of ice cream for + 2.60

Apfelstrudel

based on a traditional Austrian recipe with apple pieces, raisins and almonds, served hot with vanilla sauce **6.10**
add a scoop of ice cream for + 2.60

Cheesecake

smooth and creamy with fruity blueberry topping **5.90**

Ice cream and chocolate

vanilla ice cream with hot chocolate sauce and cream **5.70**



Enjoy our range of tempting fruity and creamy ice-creams.

Large Scoop	2.60	Whipped Cream	1.00
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Strawberry Cream

smooth and creamy strawberry ice cream with fresh strawberry pieces

Chocolate Chips

the finest chocolate with melt-in-the-mouth aromatic herb chocolate pieces

Crème Vanilla

smooth vanilla ice cream with the finest, choicest bourbon vanilla pieces

Maple Walnuts

walnut ice cream with maple syrup and sun-ripened, caramelized walnuts





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

5.20

Caesar salad

Romaine and iceberg lettuce with rocket, garlic croutons, French dressing and Grana Padano¹

5.90

Instead of the salad on the Steak menu + 0.70

Tomato and rocket salad

With mild red onions and Italian dressing

5.20

Antipasti Caprese

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

7.30

Instead of the salad on the Steak menu + 2.10

Choose from:

American dressing sweet and creamy with tarragon

French dressing⁵ piquant, with a hint of garlic

Italian dressing⁵ aromatic, with herbs and balsamic vinegar

Bruschetta

Freshly diced tomatoes with basil pesto⁵, olive oil and onions on our BLOCK HOUSE bread

5.20

Carpaccio

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

9.40

Instead of the salad on the Steak menu + 4.20

SOUPS

Bull soup

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

5.20

Goulash

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

5.40

Instead of the salad on the Steak menu + 0.20

French onion soup

Traditionally prepared with white wine and gratin cheese

6.00

Instead of the salad on the Steak menu + 0.80

Carrot and ginger soup

Aromatic, with fresh ginger and cream

5.20

VEGETARIAN AND VITAL

Potato and mushrooms

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

11.40

Steak & scampi

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

17.10

Vegetarian Cheeseburger

Burger made in-house from our Block Menu, plant-based with sunflower protein, peas, mushrooms and beetroot. With avocado cream, tomato confit and Edam cheese on BLOCK HOUSE bread, served with French fries

14.00

Garden gratin potato

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

11.40

Vegetable Fusilli

Italian durum wheat pasta with crunchy pan-fried vegetables in a mild tomato sauce, tossed in a pan of butter

11.60

• optionally with fried chicken fillets

15.40

Scampi salad

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

13.00

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 20.70

MR. RUMPSTEAK

From carefully selected young BLOCK HOUSE cattle, with a fine
rim of fat for added succulence, 250 g, tender and tasty 26.60

HEREFORD RIB-EYE

From the entrecôte, 250 g, well marbled,
extra succulent and tender 23.80

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 31.20

FILET MIGNON

180 g of the most tender cut of young beef, with the
popular BLOCK HOUSE steak pepper 28.30

AMERICAN TENDERLOIN

A prime piece of tenderloin, 250 g, tall and thick, crisp on the outside
and pink on the inside with herb butter 34.60

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 43.80



FRESH CUISINE

American salad

Crisp mixed-leaf salad
• with strips of beef steak and beef bacon,
fried button mushrooms and
American dressing 13,30
• with chicken fillets 11,50

Chicken medallions

Grilled and served with baked potato
and sour cream, coleslaw garnish 13.20

Tender saddle of lamb

Grilled pink, with potato gratin,
delicately spiced leaf spinach and
herb butter 20.50

Steak and vegetables

180g of juicy grilled round steak
with fresh seasonal vegetables and
a baked potato with sour cream 18.70

Caesar salad Chicken

Romaine and rocket, with French dressing
and Grana Padano, tender chicken fillets
and garlic croutons 12.00

Fitness pan

Our crisp stir-fried vegetables
with succulent strips of beef and
green pepper sauce 12.90
As a side-dish we recommend our baked potato
with sour cream + 3.80

Salmon from the Norwegian fjords

Pan-fried, with delicately spiced leaf
spinach, potato gratin and lemon 18.80

Chicken medallions and mushrooms

Tender chicken medallions with fresh
creamed mushrooms, small portion 11.40
As a side-dish we recommend our baked potato
with sour cream + 3.80

AMERICAN BISTRO

Barbecue steak platter

Four small beefsteaks served
with barbecue steak sauce and
a baked potato with sour cream 14.60

Sirloin steak

180g the best cut from the top rump,
served with coleslaw garnish
and a baked potato with sour cream 16.90

Classic Block Burger

200g of pure BLOCK HOUSE beef,
served with a baked potato with
sour cream and coleslaw garnish 13.40

N.Y. Cheeseburger

Our Block Burger, 200g, with seasoned
diced tomatoes and topped with melted
cheese, served with French fries
and coleslaw garnish 13.60
• with beef bacon 15.20

Spare ribs

Pork ribs marinated in barbecue
steak sauce, served with French fries
and fresh coleslaw 14.60

SIDE DISHES

BLOCK HOUSE bread

With garlic, straight from the oven 1.40

Baked potato with sour cream 3.80

Potato gratin 3.90

French fries 2.90

Green pepper sauce
Spicy, with lots of green peppercorns 2.80

Herb butter, Sour cream,
Barbecue steak sauce each 1.40

Fresh seasonal vegetables 4.30

“Brasserie” leaf spinach
Finely seasoned, with onions 4.30

Crisp pan-fried vegetables
Freshly fried peppers, mangetout,
button mushrooms and red onions 4.30

American-style coleslaw
Home-made fresh coleslaw
with grated carrot and cucumber 3.80

Fresh creamed mushrooms 4.60

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

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