



FRESH STARTERS

Our steak meals include a fresh Block House salad as a starter.

Block House salad

Colourful leaf salad, tomatoes, peppers, cucumber, onions, garden radish, button mushrooms and radishes **4.80**

Caesar salad

Romaine and iceberg lettuce with rocket, with garlic croutons, French dressing and Grana Padano¹ **5.40**
Instead of the salad on the Steak menu + 0.60

Tomato and rocket salad

With mild red onions and Italian dressing **4.80**

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 + 2.10

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
Balsamic dressing with balsamic vinegar and high-quality olive oil

Bruschetta

Freshly diced tomatoes with basil pesto⁵, olive oil and onions on our toasted bread **4.80**

Carpaccio

Thinly sliced beef with pesto, rocket and Grana Padano with Block House bread **8.90**
Instead of the salad on the Steak menu + 4.10

SOUPS

Bull soup

Beef broth with meat and vegetables, full-bodied flavour and Block House bread **4.80**

Goulash

Spicy Hungarian dish with fresh peppers and lots of beef and Block House bread **4.90**

French onion soup

Traditionally prepared with white wine and gratin cheese **5.50**
Instead of the salad on the Steak menu + 0.70

Carrot and ginger soup

Aromatic, with fresh ginger and cream **4.80**

VEGETARIAN AND VITAL

Potato and mushrooms

A large baked potato, crunchy stir-fried vegetables and fresh creamed mushrooms **10.40**

Scampi salad

Romaine and rocket salad with tomatoes, grilled prawn skewers, Grana Padano and Balsamic dressing **11.90**

Steak & scampi

Rump medallions and grilled prawn skewers served on leaf spinach with herb butter **16.30**

Fine Pasta

Fresh taglierini prepared with:
• beef strips and fresh diced tomato with basil pesto or
• two turkey medallions with mushrooms in herb-cream **14.10**

Garden gratin potato

Our popular baked potato filled with leaf spinach and fresh seasonal vegetables, served au gratin with cheese **10.40**

Vegetarian dishes



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

MRS RUMP STEAK

A prime cut from our own Block House Boucherie, 180 g, from young and tasty sirloin **18.80**

MR RUMP STEAK

From carefully selected young Block House cattle, with a fine rim of fat for added succulence, 250 g, tender and tasty **24.10**

HEREFORD RIB-EYE

From the entrecôte, 250 g, well marbled, extra succulent and tender **21.60**

RIB-EYE MASTER CUT, 12 oz

From the tender foreribs, 350 g, the pride of our butcher, prepared on a lava stone grill, served with freshly grated horseradish **28.30**

FILET MIGNON

180 g of the most tender cut of young beef, with the popular Block House steak pepper **25.70**

AMERICAN TENDERLOIN

A prime piece of tenderloin, 250 g, tall and thick, crisp on the outside and pink on the inside with herb butter **31.40**

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 **39.80**



FRESH CUISINE

American salad

Crisp mixed-leaf salad with tender turkey medallions and fried button mushrooms, with American dressing **10.40**

Oldenburg turkey medallions

Succulently grilled and served with a baked potato with sour cream and coleslaw garnish **11.90**

Tender saddle of lamb

180 g, grilled pink, with potato gratin, delicately spiced spinach leaves and herb butter **19.30**

Steak and vegetables

160 g of juicy grilled round steak with fresh seasonal vegetables and a baked potato with sour cream **15.90**

Turkey Caesar salad

Romaine and iceberg lettuce with rocket, with French dressing and Grana Padano, tender turkey medallions and garlic croutons **10.90**

Fitness pan

Our crisp stir-fried vegetables with succulent strips of beef and green pepper sauce **11.70**
As a side-dish we recommend our baked potato with sour cream + 3.50

Salmon from the Norwegian fjords

Pan-fried, with delicately seasoned spinach, potato gratin and lemon **17.30**

Turkey medallions and mushrooms

Tender turkey medallions with fresh creamed mushrooms, small portion **10.40**
As a side-dish we recommend our baked potato with sour cream + 3.50

AMERICAN BISTRO

Barbecue steak platter

Four small beefsteaks served with coleslaw garnish and a baked potato with sour cream **13.60**

Sirloin steak

160 g, the best cut from the top rump, served with coleslaw garnish and a baked potato with sour cream **13.90**

Classic Block Burger

200 g of pure Block House beef, served with a baked potato with sour cream and coleslaw garnish **12.10**

N.Y. Cheeseburger

Our Block Burger, 200g, with seasoned diced tomatoes and topped with melted cheese, served with French fries and coleslaw garnish **12.50**

Spare ribs

Pork ribs marinated in barbecue steak sauce, served with chips and fresh coleslaw **13.60**

SIDE DISHES

Block House bread

With garlic, straight from the oven **1.20**

Baked potato with sour cream

3.50

Potato gratin

3.60

French fries

2.70

Green pepper sauce

Spicy, with lots of green peppercorns **2.50**

Herb butter, Sour cream

each **1.20**

Spicy Beef-Chili-Dip

each **1.20**

Fresh seasonal vegetables

3.90

“Brasserie” leaf spinach

Finely seasoned, with onions **3.90**

Crisp pan-fried vegetables

Freshly fried peppers, mangetout, button mushrooms and red onion **3.90**

American-style coleslaw

Home-made fresh coleslaw with grated carrot and cucumber **3.50**

Fresh creamed mushrooms

4.30

All dishes are accompanied by our Block House bread fresh out of the oven.



OUR WINES

White

| | | |
|-----------------|--------|--------------|
| Planalto | 0.2 l | 4.10 |
| Douro DOC | 0.75 l | 14.40 |

Cabriz

| | | |
|-----------------|--------|--------------|
| Carregal do Sal | 0.2 l | 3.80 |
| Dão CVR | 0.75 l | 13.20 |

Chardonnay

| | | |
|---------------------|--------|--------------|
| Quinta da Valdoeiro | 0.2 l | 5.10 |
| Bairrada DOC | 0.75 l | 17.70 |

Adega Mayor Seleção

| | | |
|------------------------|--------|--------------|
| Herdade das Argamassas | 0.2 l | 5.20 |
| Alentejo CVRA | 0.75 l | 17.90 |

Rosé

Caiado

| | | |
|------------------------|--------|--------------|
| Herdade das Argamassas | 0.2 l | 3.90 |
| Alentejo CVRA | 0.75 l | 13.70 |

Red

Versátil

| | | |
|--------------------|--------|--------------|
| Herdade da Malhada | 0.2 l | 3.50 |
| Alentejo CVRA | 0.75 l | 12.10 |

.com

| | | |
|---------------|--------|--------------|
| Estremoz | 0.2 l | 3.80 |
| Alentejo CVRA | 0.75 l | 13.20 |

Quinta de Soque

| | | |
|-----------|--------|--------------|
| Douro DOC | 0.2 l | 4.00 |
| | 0.75 l | 13.80 |

Adega Mayor Reserva

| | | |
|------------------------|--------|--------------|
| Herdade das Argamassas | 0.2 l | 5.40 |
| Alentejo CVRA | 0.75 l | 18.60 |

Marques de Borba

| | | |
|---------------|--------|--------------|
| Estremoz | 0.2 l | 5.30 |
| Alentejo CVRA | 0.75 l | 18.50 |

Reserva do Comendador

| | | |
|------------------------|--------|--------------|
| Herdade das Argamassas | 0.2 l | 9.00 |
| Alentejo VRA | 0.75 l | 31.40 |

APERITIFS

| | | |
|---------------------|--------|--------------|
| Sangria | 1.0 l | 10.70 |
| 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 Favaios | 0.04 l | 2.90 |

BEERS

Draught

| | | |
|--|--------|-------------|
| Super Bock | 0.30 l | 2.90 |
| Alsterwasser (beer mixed with lemonade) | 0.30 l | 2.90 |

Bottled beer

| | | |
|--------------------------------|--------|-------------|
| Super Bock Stout | 0.33 l | 3.10 |
| Super Bock Twin (alcohol-free) | 0.33 l | 3.10 |

German beer

| | | |
|-------------------------|--------|-------------|
| Weizenbier (wheat beer) | 0.50 l | 5.60 |
|-------------------------|--------|-------------|

SOFT DRINKS

| | | |
|-----------------------------------|--------|-------------|
| Água Vitalis, still | 0.25 l | 1.40 |
| Água Vitalis, still | 0.50 l | 2.10 |
| Água Pedras Salgadas | 0.25 l | 1.50 |
| Coca-Cola ^{2,3} | 0.30 l | 1.90 |
| Coca-Cola Zero ^{1,2,3,4} | 0.30 l | 1.90 |
| Fanta ^{1,2} | 0.30 l | 1.90 |
| Sprite ¹ | 0.30 l | 1.90 |
| Apple juice | 0.20 l | 1.90 |
| Orange juice | 0.20 l | 1.90 |
| Orange juice, freshly pressed | 0.20 l | 3.20 |
| Nestea peach/lemon/mango | 0.33 l | 1.90 |
| Tonic water | 0.20 l | 1.90 |
| Ginger Ale | 0.20 l | 1.90 |

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

| | | |
|---------------------|--------|--------------|
| Moet & Chandon Brut | 0.70 l | 69.00 |
|---------------------|--------|--------------|

COFFEE AND TEA

| | |
|-------------------------|-------------|
| Espresso | 1.20 |
| Espresso, decaffeinated | 1.30 |
| Double espresso | 1.70 |
| Cappuccino | 1.90 |
| Pot of tea | 1.80 |

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.