


BRAUHAUS



BLOCK

BLOCKBRÄU beer at the harbor.

From Hamburg's green Vierlande region

- Colourful garden salad**  **7**
lettuce, cucumbers, tomatoes, onions and peppers
- Big garden salad optionally with:**
- ...grilled turkey medallions** **17**
tender and crisp from the grill
- ...deep-fried fish** **20**
two fish fillets deep-fried in crispy beer batter⁹ with lemon

Served with:

American Dressing: sweet and creamy, refined with tarragon

or

Italian Dressing⁶: cold-pressed olive and sunflower oils and herbs

Pretzel basket

- Pretzel**  **4**
oven-fresh, with sea salt
- ... with fresh creamed butter** **+ 1**
- Pretzel bread basket**  **5**
pretzel and farmhouse bread, with fresh creamed butter

- Pretzel Bruchetta**  **10**
fresh diced tomatoes with spicy pesto made from basil, olive oil and onions on pretzel



Snack-Time at the harbor

- Dutch Matjes herring** **12**
tender double fillet „traditional way“, with apple, onions and pickled cucumber in sour cream sauce, farmers bread

- Beef tartare** **13**
pure ground beef, hearty delicious dressed with onions, capers, horseradish and radish, farmer's bread and creamed butter

- Büsum shrimps** **15**
north sea shrimp with cucumber, dill, radishes, onions, farmer's bread and cream butter


- Dressed cheese**  **15**
bavarian cream cheese, French Brie cheese, white and red radish, onions and a pretzel bread basket


- Captains plate** **22**
also for sharing for 2 people tender matjes double let, tartare from best beef, Büsum crab salad, garnished with horseradish, coleslaw, radishes and pickles and a pretzel bread basket

Fine Soups

- Holstein potato soup**  **6**
creamy, with fresh leek

- Goulash soup** **6**
spicy, with pepper and beef

- Tomato soup**  **6**
fruity, refined with basil

 vegetarian dish

The Brewhouse Kitchen

- Suckling pig roast** **22**

crispy baked with roast gravy, Dithmarscher Sauerkraut and mashed potatoes

- Schnitzel "Viennese style"** **20**

fried in clarified butter with French fries and lemon

- ... with mushrooms in a cream sauce** **+ 4**

- Veal sausage, 200 g** **19**

crispy from the grill, from fine veal, on Dithmarscher Sauerkraut with mashed potatoes and beer mustard

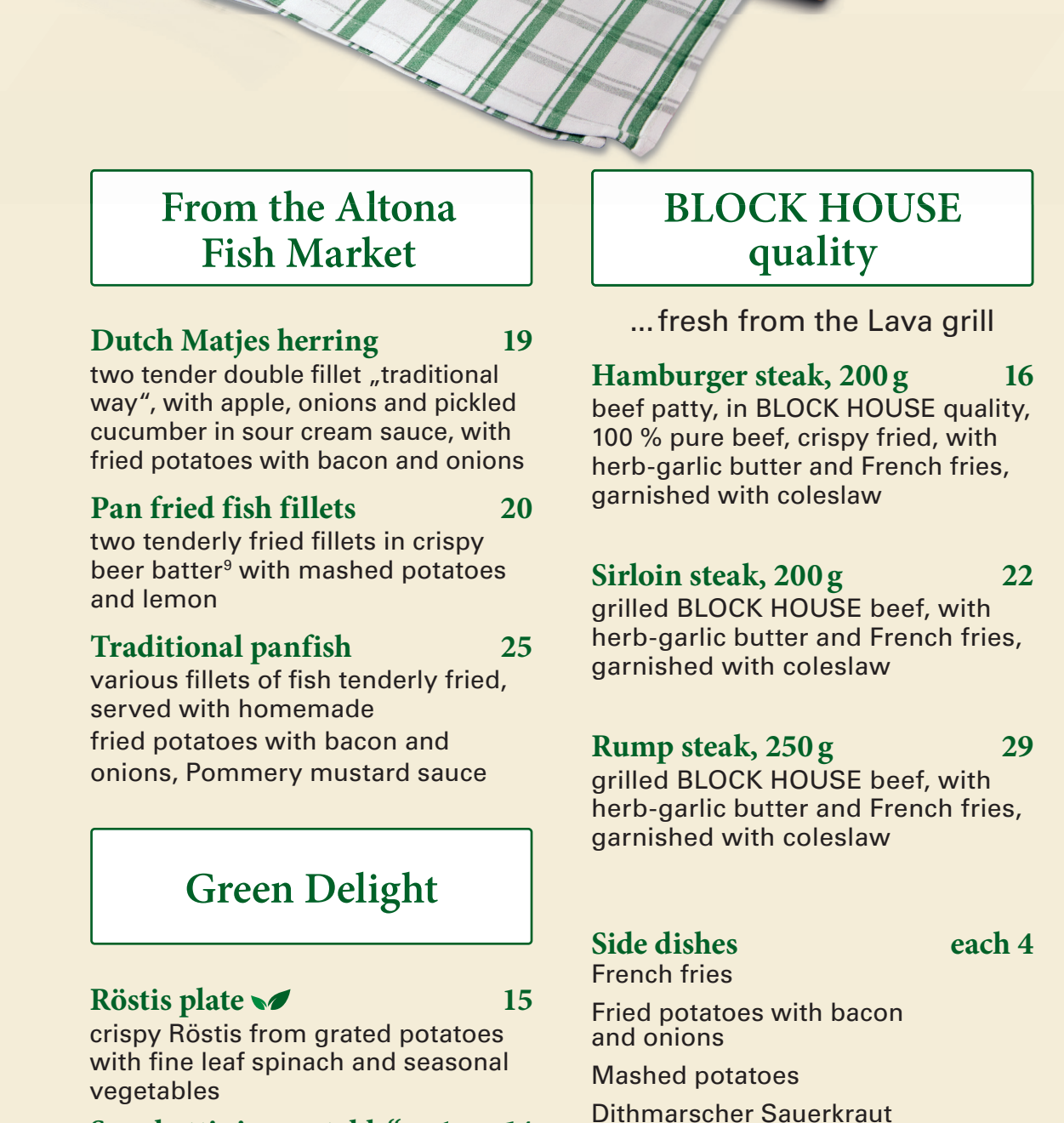
- Grilled chicken** **19**

1/2 crispy fried grilled chicken, French fries and coleslaw

- Pork knuckle, 800 g** **20**

crispy from the oven, Dithmarscher Sauerkraut with mustard

- ... with fried potatoes with bacon and onions** **+ 4**



From the Altona Fish Market

- Dutch Matjes herring** **19**

two tender double fillet „traditional way“, with apple, onions and pickled cucumber in sour cream sauce, with fried potatoes with bacon and onions

- Pan fried fish fillets** **20**


two tenderly fried fillets in crispy beer batter⁹ with mashed potatoes and lemon

- Traditional panfish** **25**

various fillets of fish tenderly fried, served with homemade

fried potatoes with bacon and onions, Pommery mustard sauce


Green Delight

- Röstis plate**  **15**

crispy Röstis from grated potatoes with fine leaf spinach and seasonal vegetables

- Spaghettini „vegetable“**  **14**

pasta with freshly prepared vegetarian vegetable Bolognese

- Spaghetti „aglio e olio“**  **14**

spicy pasta with garlic, olive oil and fresh spicy tomato confit

BLOCK HOUSE quality

... fresh from the Lava grill

- Hamburger steak, 200 g** **16**

beef patty, in BLOCK HOUSE quality, 100 % pure beef, crispy fried, with herb-garlic butter and French fries, garnished with coleslaw

- Sirloin steak, 200 g** **22**

grilled BLOCK HOUSE beef, with herb-garlic butter and French fries, garnished with coleslaw

- Rump steak, 250 g** **29**

grilled BLOCK HOUSE beef, with herb-garlic butter and French fries, garnished with coleslaw

- Side dishes** **each 4**

French fries

Fried potatoes with bacon and onions

Mashed potatoes

Dithmarscher Sauerkraut

Mushrooms in a cream sauce

Leaf spinach

Seasonal vegetables

Ketchup, mayonnaise, each 0,50 mustard

Dessert

- Hot & Cold** **7**

one scoop of bourbon vanilla ice cream with hot berries

- Walnut ice cream** **6**

one scoop with hot chocolate sauce

- Red berry compote** **7**

fruity mixed berry compote with vanilla sauce

- Hot Austrian apple strudel** **8**

sweet, spiced apples and raisins in a flaky crust with vanilla sauce

About beer and cuisine

Our beer is freshly brewed before your very eyes here in the brewery, strictly according to the German purity law of 1516. Malt, hops, pure regional brewing water and yeast are the four basic ingredients.

We have high standards on freshness and regionality. We cook our typical dishes according to traditional recipes, which is appreciated by our guests from all over the world.

BLOCKBRÄU Beer

- Pale Lager** 0.3l 4.20

homebrewed, naturally cloudy, fine hops and well chilled

- Wheat, seasonal** 0.3l 4.20

homebrewed, fruity fresh and well chilled

- Shandy** 0.3l 4.20

BLOCKBRÄU beer with lemonade

- The „Hamburg Beer Round“** 29.00

Eight glasses of refreshing BLOCKBRÄU

Good to take away

- BLOCKBRÄU Pale Lager 0.5l 3.50

- Seasonal BLOCKBRÄU 0.5l 3.50

- 4 x carrier 4 4x0.5l 12.00

- 2-litre filled siphon bottle 26.50

Non-alcoholic beer

- Erdinger wheat beer 0.5l btl. 6.20

- Malt beer⁷ 0.33l btl. 4.00

Softdrinks and juices

- Sparkling Mineral water 0.25l 3.40

- Natural Mineral water 0.75l 7.20

- Coca-Cola^{2,3}, Coke Zero^{2,3,4}, Fanta^{4,5}, Sprite, Mezzo Mix^{2,3} 0.33l btl. 4.90

- Schweppes 0.2l btl. 4.00

- Ginger Ale, Bitter Lemon 0.25l 3.40

- Apple juice, naturally cloudy 0.25l 3.40

- Orange-, maracuja- or rahubarb juice 0.25l 3.40

- Fruit spritzer 0.5l 5.90

- For the family: 14.00

A big bottle of juice and a large bottle of mineral water

Spirits

- Fürst Bismarck Korn 4cl 4.90

- Helbing Kümmel, iced 4cl 5.00

- Aalborg Jubiläums Akvavit 4cl 6.50

- Whisky 4cl 5.50

- Havana Club 4cl 5.50

- Vodka 4cl 5.50

BLOCKBRÄU brandy

- Pale & dark brandy** 4cl 6.00

- off trade sales 0.5l 45.00

From the manufactory Lübbehusen, we are using our beer cleanly distilled and matured.

Wines

White wine

- Riesling 0.2l 7.00

- Rheingau, Schloss Vollrads 0.75l 23.00

- Grauburgunder Oktav 0.2l 6.00

- Weinhaus Joachim Heger, 0.75l 21.00

- Kaiserstuhl, Baden 0.2l 8.00

- 0.75l 28.40

Red wine

- Côtes du Rhône 0.2l 6.00

- Frankreich, AOC, Vacqueyras 0.75l 21.00

- Cabernet Sauvignon 0.2l 8.00

- Chile, Reserva „Terra Noble“ 0.75l 29.00

Rosé wine

- Spätburgunder Weißherbst 0.2l 6.50

- Baden, Weingut Salwey 0.75l 22.50

Sparkling

- Prosecco^{2,5} 0.2l btl. 7.50

- Aperol Spritz^{2,5} 0.2l 8.00

Hot drinks

- Cup of coffee 3.70

- Latte Macchiato 4.90

- Espresso 3.50

- Double espresso 4.70

- Cappuccino 3.70

- Hot chocolate 4.40

- whip cream 4.70

- Glass of tea 3.70

- Earl Grey, green tea, peppermint tea, fruit tea

This is how our beer is made

1 The grist mill

Malt is supplied in 25 kg sacks and tipped into the grist mill hopper.

2 The mash pan

This is where the Hamburg brewing water is mixed with the shredded malt. This process is called mashing.

3 The lauter tun

The solid grains are separated from the liquid (wort) through the false bottom of the lauter tun. The wort flows down through the natural filter layer and is pumped back into the mash pan.

4 The wort kettle

The extracted wort is brought to boiling point and the hops are added. The standard wort concentration is adjusted through the boiling process.

5 The whirlpool

In the whirlpool the insoluble hops elements and proteins are separated by means of a tangential pumping process that leaves them in the middle in the shape of a solid cone.

6 The fermentation tank

The wort is then cooled to 12° C, during which time it is aerated and mixed with beer yeast. Now the main fermentation process comes into operation and our Block Bräu can now be called young beer. This fermentation takes around six days.

7 The lager tank

Our beer must then mature for four weeks at 2° C – in seven 4,000 litre tanks.

8 The serving tank

On entry into the serving cellar, which is kept at 2° C, the beer volume is monitored for tax purposes and pumped to each beer tap.



On our beer and cuisine

Every day our beer is brewed in large kettles before your very eyes!

The product is a fresh, naturally cloudy beer made with the best Hallertau hops, strictly in accordance with the German purity law of 1516. The four basic ingredients are selected malt, hops and good Hamburg brewing water along with the yeast. In the same way we make the highest demands on freshness and regionality in our kitchen. Our dishes are cooked according to classical recipes that have been tried-and-tested hundreds of times and appreciated by our guests from all over the world. Enjoy!

Ships, water and wharves

The St. Pauli Landungsbrücken are the attraction for the tourists of Hamburg, since the first steam ships started docking here in the mid-19th century. The gauge tower is the landmark of the port, which indicates the water level of the Elbe to captains shipping nearby.

Hospitality with tradition

For over a hundred years, this restaurant has been a popular meeting point for globe-trotters. Since 2012 and through our founder Eugen Block, the BLOCKBRÄU offers space for 1.000 guests and a large terrace with a fantastic view over the port of Hamburg.

„Enjoy BLOCKBRÄU and take the train back home“

Business hours:

Monday to Sunday 11am to 11pm

Bei den St. Pauli-Landungsbrücken 3 | 20359 Hamburg

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