

BLOCKBRÄU Beer

Pale Lager 0.3l 4.30
homebrewed, naturally cloudy,
fine-hopped and well chilled

Wheat 0.3l 4.30
seasonal, homebrewed,
fruity fresh and well chilled

Shandy 0.3l 4.30
BLOCKBRÄU beer with lemonade

The „Hamburg beer round“ 32.00
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 4x0.5l 14.00
2-litre filled siphon bottle 30.00

Non-alcoholic beer

Erdinger wheat beer 0.5l btl. 6.50
Malt beer² 0.33l btl. 4.00

Softdrinks and juices

Sparkling mineral water 0.25l 3.40
0.75l 7.20
Natural mineral water 0.25l 3.40
0.75l 7.20

Coca-Cola^{2,3}, Coke Zero^{2,3,4},
Fanta^{2,6}, Sprite, Mezzo Mix^{2,3} 0.33l btl. 5.00
Schweppes
Ginger Ale, Bitter Lemon 0.2l btl. 4.20
Apple juice, naturally cloudy 0.25l 4.00
Orange-, maracuja- or
rahubarb juice 0.25l 4.00
Fruit spritzer 0.5l 6.00

For the family: 14.00
A big bottle of apple juice and a large
bottle of mineral water for mixing yourself

Hot drinks

Cup of coffee 3.90
Latte Macchiato 5.00
Espresso 3.80
Double espresso 5.00
Cappuccino 3.90
Hot chocolate 4.50
– whipped cream 4.90
Glass of tea 3.90
Earl Grey, green tea,
peppermint tea, fruit tea

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
Rheingau, Schloss Vollrads 0.2l 7.00
0.75l 23.00

Grauburgunder Oktav
Weinhaus Joachim Heger,
Kaiserstuhl, Baden 0.2l 8.00
0.75l 28.40

Red wine

Côtes du Rhône
France, AOC, Vacqueyras 0.2l 6.00
0.75l 21.00

Cabernet Sauvignon
Chile, Reserva „Terra Noble“ 0.2l 8.00
0.75l 29.00

Rosé wine

Spätburgunder Weißherbst
Baden, Weingut Salwey 0.2l 6.50
0.75l 22.50

Sparkling

Prosecco^{2,5} 0.2l btl. 7.50
Aperol Spritz^{2,5} 0.2l 8.00

Brandies and liqueurs

Jägermeister 4cl 5.00
Ramazzotti 4cl 5.00
Baileys 4cl 5.00
Kirschwasser 4cl 4.50
Obstler 4cl 4.20
Zwetschgenwasser 4cl 4.50

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

All prices are in euros and include the statutory VAT.

¹With preservatives. ²With colourings. ³Contains caffeine. ⁴With sweeteners, contains a source of phenylalanine. ⁵Contains quinine. ⁶With antioxidants. ^{*}With sulphur. [°]With phosphate.

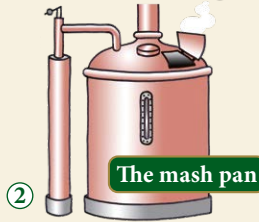
All meat weights are weights before grilling.

This is how our beer is made



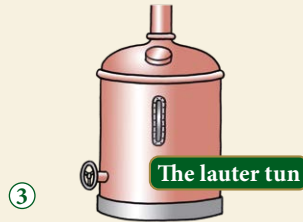
① **The grist mill**

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.



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“



BLOCK BRÄU

Das Brauhaus am Hafen

From Hamburg's green Vierlande region

Colourful garden salad 🌿 7.00

lettuce, cucumbers, tomatoes,
onions and peppers

Big garden salad optionally with:

...grilled turkey medallions 17.90

tender and crisp from the grill

...deep-fried fish 20.50

two fish fillets deep-fried in
crispy beer batter⁹ with lemon

...grilled sirloin steak 22.50

grilled, 200g, in BLOCK HOUSE
quality,

Served with:

American Dressing: sweet and
creamy, refined with tarragon
or

Italian Dressing⁶: cold-pressed olive
and sunflower oil with herbs

Fine soups

Holstein potato soup 🌿 6.30

creamy, with fresh leek

Goulash soup 6.30

spicy, with pepper and beef



Snack time at the harbor

Matjes bread 12.50

tender double fillet „traditional
way“, with apple, onion and
cucumber in sour cream sauce,
farmhouse bread

Beef tartare 13.50

pure ground beef, hearty and
delicious, with onions, capers,
horseradish and radish, farmhouse
bread and creamed butter

Büsum shrimps 15.80

north sea shrimps with cucumber,
dill, radishes, onions, farmhouse
bread and cream butter

Brewer Set 16.50

two cold meatballs in
BLOCK HOUSE quality,
with radish, radishes,
pretzel and beer mustard

Dressed cheese 🌿 15.60

bavarian cream cheese, French
Brie cheese, with radish, radishes,
onions and a pretzel bread basket

Captains plate 22.50

also for sharing for 2 people:
tender matjes double fillet, tartare
from best beef, Büsum shrimp
salad, garnished with horseradish,
coleslaw, radishes, pickles and
a pretzel bread basket

Pretzel basket

Pretzel 🌿 4.00

oven-fresh, with sea salt

...with fresh creamed butter + 1.00

Pretzel bread basket 🌿 5.50

pretzel and farmhouse bread,
with fresh creamed butter

The Brewhouse Kitchen

Suckling pig roast

22.50

crispy baked with roast gravy, Dithmarscher Sauerkraut and mashed potatoes

Schnitzel "Viennese style"

20.50

fried in clarified butter with French fries and lemon

... with mushrooms in a cream sauce

+ 4.50

2 veal sausages, 200 g

19.50

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

Original Hungarian goulash

19.90

spicy beef in BLOCK HOUSE quality, with fresh peppers and mashed potatoes

Pork knuckle, 700 g

20.00

crispy from the oven, Dithmarscher Sauerkraut and beer mustard

... with fried potatoes with bacon and onions

+ 4.50



From the Altona fish market

Dutch Matjes 19.00

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 20.50

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

Traditional panfish 25.00

various fillets of fish tenderly fried, served with homemade fried potatoes with bacon and onions, Pommery mustard sauce

Green Delight

Rösti plate 15.70

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

Spaghetтини „vegetable“ 14.90

pasta with freshly prepared vegetable Bolognese

Dessert

Hot & Cold 7.40

one scoop of bourbon vanilla ice cream with hot berries

Walnut ice cream 6.50

one scoop with hot chocolate sauce

Red berry compote 7.50

fruity mixed berry compote with vanilla sauce

Warm Austrian apple strudel 8.50

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

BLOCK HOUSE quality

... fresh from the Lava grill

Beef patty, 200 g 16.80

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

Sirloin steak, 200 g 22.50

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

Rump steak, 250 g 29.90

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

Side dishes each 4.50

French fries

Fried potatoes with bacon and onions

Mashed potatoes

Dithmarscher Sauerkraut

Mushrooms in a cream sauce

Leaf spinach

Seasonal vegetables

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.