



# BLOCK BRÄU

Das Brauhaus am Hafen

## From Hamburg's green Vierlande region

### Colourful garden salad 🌿 7.00

iceberg lettuce and leaf lettuce,  
cucumbers, tomato confit,  
onions, peppers and  
pumpkin seeds

### Colorful garden salad optionally with

### ... Three grilled turkey medallions 19.00

tender and crisp from the grill

### ... Pan-fried fish fillets 21.00

two fish fillets deep-fried in  
crispy beer batter<sup>9</sup> with remoulade

### ... Sirloin steak, 200 g 22.50

from pasture-fed beef,  
juicy grilled with herb butter

All salads served with French Dressing

## Fine soups

### Holstein potato soup 🌿 6.50

creamy, with fresh leek

### Goulash soup 6.50

spicy, with pepper and beef

## Pretzel basket

### Pretzel 🌿 4.00

oven-fresh, with sea salt

### ... with fresh creamed butter + 1.00

### Bread Basket 🌿 3.50

Holstein wholemeal bread,  
Hamburg sunflower seed bread,  
fresh creamed butter

### Pretzel bread basket 🌿 6.50

pretzel, Holsteiner and  
Hamburger wholemeal bread,  
fresh creamed butter

## Perfect Pairings with Beer

served with bread

### Beef tartare 15.00

100% pure ground beef, with  
onions, capers, horseradish,  
radish, pickled gherkins, garnished  
with brewery vegetable salad

### Avocado tartare 15.00

Hass avocado tartare with radish,  
onions, capers, horseradish,  
pickled gherkins, garnished  
with brewery vegetable salad

### Tartare of silver salmon 15.00

100% silver salmon,  
marinated, with radish, onions,  
capers, horseradish, garnished  
with brewery vegetable salad

### Sailor bites 16.90

two handmade fish cakes with  
horseradish, radish, pickled  
gherkins, beer mustard, garnished  
with brewery vegetable salad

### Cheese platter 🌿 17.60

fresh Obazda, French Brie,  
with radish, onions, garnished  
with brewery vegetable salad

### Brewer set 18.50

Holsteiner Katenschinken,  
mini meatballs, pepperbite sausage,  
with radish, horseradish, pickled  
gerkins, capers, garnished with  
brewery vegetable salad

... also for two people to share

### Trio of tartare 32.00

Beef tartare, Hass avocado tartare,  
and silver salmon tartare, served  
with radish, onions, capers, horse-  
radish, garnished with brewery  
vegetable salad

... also for two people to share

# The Brewhouse Kitchen

## **1/2 grilled chicken**

**19.50**

crispy baked in the oven, served with French fries,  
garnished with brewery vegetable salad

## **Schnitzel “Viennese style”**

**20.50**

fried in clarified butter with potato and cucumber salad  
and lemon

**... with mushrooms in a cream sauce**

**+ 5.00**

## **2 veal sausages, 200 g**

**20.00**

crispy from the grill, from 100% fine veal, Dithmarscher  
Wonnekraut with mashed potatoes and beer mustard

## **Brewery beef roulade, 250 g**

**25.50**

hand-rolled, filled with bacon, braised in beer jus,  
garden vegetables and mashed potatoes

## **Pork knuckle, 700 g**

**21.00**

crispy from the oven, Dithmarscher Wonnekraut  
and beer mustard

**... with fried potatoes with bacon and onions**

**+ 5.00**





## From the Altona fish market

### Dutch Matjes (raw) 16.50

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

... with fried potatoes,  
beef bacon and onions + 5.00

### Pan-fried fish fillets 21.00

two tenderly fried fillets in crispy beer batter<sup>9</sup> with French fries and remoulade

### Harbor pan-fried fish 22.50

ice sea salmon trout, pan-fried in butter, served with Dijon mustard sauce and leaf spinach

... with fried potatoes,  
beef bacon and onions + 5.00

## Green Delight

### Rösti plate 16.20

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

### Mussel pasta „vegetables“ 16.00

Orecchiette with vegetable-herb-Bolognese

## Dessert

### Hot & Cold 7.40

one scoop of bourbon vanilla ice cream with hot honey cherries

### 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

## From the lava stone grill

grilled medium,  
served with herb butter,  
French fries and  
brewery vegetable salad

### Beef patty, 200 g 16.80

100 % pure beef

### Sirloin steak, 200 g 22.50

from pasture beef,  
juicy grilled

### Rump steak, 230 g 29.90

from pasture beef,  
juicy grilled

### Side dishes each 5.00

Brewery vegetable salad

French fries

Fried potatoes with beef bacon  
and onions

Mashed potatoes

potato and cucumber salad

Dithmarscher Wonnekraut

Mushrooms in a cream sauce

Leaf spinach

Garden vegetables

Ketchup/ Mayo 0,50

## 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.

For persons suffering from allergies, please ask  
for our allergen information.



vegetarian dish



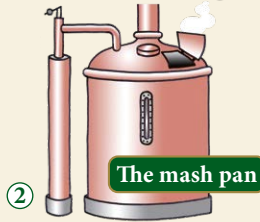
vegan dish

# This is how our beer is made



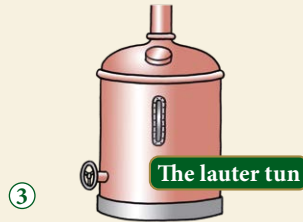
① **The grist mill**

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“