



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 batter⁹ 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 batter⁹ 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

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

BLOCKBRÄU Beer

Lager 0.3l 4.40
homebrewed, naturally cloudy,
fine-hopped and well chilled

Seasonal beer 0.3l 4.40
homebrewed and well chilled

Shandy 0.3l 4.40
BLOCKBRÄU beer with lemonade

The „Hamburg beer round“ 32.00
eight glasses of refreshing BLOCKBRÄU

Non-alcoholic beer

BLOCKBRÄU non-alcoholic 0.33 btl 4.00
Erdinger wheat beer 0.5l btl. 6.50
Malt beer² 0.33l btl. 4.00

Softdrinks and juices

Sparkling mineral water 0.25l 3.50
0.75l 7.20
Natural mineral water 0.25l 3.50
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 Tonic Water,
Ginger Ale, Bitter Lemon 0.2l btl. 4.20
Apple juice, naturally cloudy 0.25l 4.50
Orange-, maracuja- or
rahubarb juice 0.25l 4.50
Fruit spritzer 0.5l 6.00

For the family: 16.00
A big bottle of apple juice and a large
bottle of mineral water for mixing yourself

Hot drinks

Cup of coffee 4.00
Latte Macchiato 5.20
Espresso 3.90
Double espresso 4.50
Cappuccino 4.20
Hot chocolate 4.50
– whipped cream 4.90
Glass of tea 4.00
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.



Good to take away

BLOCKBRÄU lager 0.5l 3.50
BLOCKBRÄU seasonal beer 0.5l 3.50
BLOCKBRÄU non-alcoholic 0.33l 2.00
4 x carrier 4x0.5l 12.00
2-litre filled siphon bottle 30.00

Wines

White wine

Riesling 0.2l 7.00
Rheingau, Schloss Vollrads 0.75l 23.00
Grauburgunder Oktav
Weinhaus Joachim Heger,
Kaiserstuhl, Baden 0.2l 8.00
0.75l 28.40

Red wine

Côtes du Rhône 0.2l 6.00
France, AOC, Vacqueyras 0.75l 21.00
Cabernet Sauvignon
Chile, Reserva „Terra Noble“ 0.2l 8.00
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 9.00

Brandies and liqueurs

Jägermeister 4cl 5.00
Ramazzotti 4cl 5.00
Baileys 4cl 5.00
Obstler 4cl 4.20

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
Gin 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.

⁸With sulphur. ⁹With phosphate.

All meat weights are weights before grilling.

This is how our beer is made



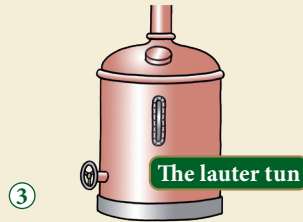
① **The grist mill**

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.



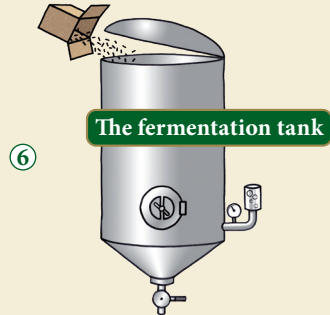
④ **The wort kettle**

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“