



BLOCK BRÄU

Das Brauhaus am Hafen

From Hamburg's green Vierlande region

Colourful garden salad 🌿 7.00

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

Colorful garden salad optionally with

... Grilled Oldenburg Corn-Fed Chicken Breast 19.50

served with herb butter

... Beer-Battered Golden Perch Fillets 21.00

two fish fillets fried in crispy beer batter⁹, served with remoulade sauce

... Rump Steak, 200 g 22.50

pasture-raised beef,
juicy grilled served with herb butter

All salads served with
American Dressing 🌿

Fine soups

Tomato soup 🌿 7.20

made with Vierlande tomatoes,
served with herb olive pesto

Goulash soup 7.50

rich and hearty, gently spiced,
with generous pieces of beef

Pretzels and Bread

Pretzel 🌿 4.00

large, oven-fresh, sprinkled
with sea salt

... with fresh butter + 1.00

Bread Basket 🌿 3.50

with Holstein wholemeal bread
and Hamburg sunflower seed bread,
fresh butter

Pretzel and Bread Basket 🌿 6.50

pretzel, two slices each of Holstein
wholemeal bread and Hamburg
wholemeal bread, served with
fresh butter

Perfect with Beer

served with bread

Beef tartare 15.00

pasture-raised beef tartare,
prepared with onions, radish,
horseradish and tomato confit,
garnished with house vegetable
salad

Avocado tartare 🌿 15.00

Hass avocado tartare with radish,
onions, horseradish, garnished
with house vegetable salad

Salmon Tartare 15.00

100 % silver salmon loin tartare,
marinated, with radish, onions,
horseradish and tomato confit,
garnished with house vegetable
salad

Sailor bites 16.90

two handmade fish cakes with
radish, horseradish, tomato confit
and beer mustard, garnished with
house vegetable salad

Cheese platter 🌿 17.60

fresh Obazda, French Brie,
with radish, onions and tomato
confit, garnished with house
vegetable salad

Brewmaster's Platter 18.50

Holstein smoked ham, mini
meatballs, smoked sausage bites,
with radish, horseradish and
tomato confit, garnished with
house vegetable salad

... also available for two to share

Trio of tartare 28.00

Beef tartare, Hass avocado tartare,
and silver salmon tartare, with
radish, onions, horseradish and
tomato confit, garnished with
house vegetable salad

... also available for two to share

The Brewhouse Kitchen

1/2 Roast Chicken

19.50

crispy oven-roasted, served with French fries,
garnished with house vegetable salad

Wiener-Style Schnitzel⁹

21.50

tender pork schnitzel fried in clarified butter with
French fries and lemon

... with creamy mushrooms

+ 5.00

Hamburg Veal Sausages

19.50

two veal sausages, 100% veal, pan-fried until golden,
served with Dithmarschen braised cabbage,
mashed potatoes and beer mustard

Brauhaus Beef Roulade, 250 g

25.50

hand-rolled, filled with streaky bacon,
served in a beer jus with garden vegetables and
mashed potatoes

Pork Knuckle, 700 g

21.50

from Holstein free-range pork, oven-roasted until
crisp and crackling, served with Dithmarschen
braised cabbage and beer mustard

... with fried potatoes with bacon and onions

+ 5.00



Altona Fish Market

Dutch Matjes (raw) 17.00

two tender double fillets served Hausfrauen-style, with apple, onion and pickled cucumber in a sour cream sauce

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

Beer-Battered Golden Perch Fillets 21.00

two fish fillets in crisp beer batter, served with French fries and remoulade

Harbour Pan-Fried Salmon Trout 23.50

Arctic 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 Kitchen

Rösti Platter 17.00

crispy potato rösti made from grated potatoes served with fine leaf spinach and garden vegetables

Spaghetti 17.50

with vegetable Bolognese and herb olive pesto

Dessert

Hot & Cold 7.40

one scoop of vanilla ice cream with hot honey cherries

Walnut Ice Cream 6.50

one scoop with hot chocolate sauce

Original Hamburg Red Berry Compote 7.50

served with vanilla sauce

Warm Apple Strudel 8.50

served with vanilla sauce, made to an Austrian recipe

From the Lava Stone Grill

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

Beef Patty, 200 g 17.50

100 % pure beef

Rump Steak, 200 g 22.50

pasture-raised beef, juicy grilled

Oldenburger Corn-Fed Chicken Breast 19.50

juicy grilled

Side Dishes each 5.00

House Vegetable Salad

French Fries

Fried Potatoes with Beef Bacon and Onions

Mashed Potatoes

Dithmarschen Braised Cabbage

Creamy Mushrooms

Leaf Spinach

Garden Vegetables

Ketchup/ Mayo 0.50

About beer and cuisine

Our beer is brewed here in the Brauhaus every day before your very eyes – strictly in accordance with the German Purity Law of 1516. Carefully selected malt, hops, pure Hamburg brewing water and yeast are the four essential ingredients.

We are equally committed to the highest standards of freshness and regional sourcing in our kitchen. Prepared to traditional recipes, our classic dishes are enjoyed by 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	4.50
homebrewed, naturally cloudy, fine-hopped and well chilled	0.5l	6.50
Seasonal beer	0.3l	4.50
homebrewed and well chilled	0.5l	6.50
Shandy	0.3l	4.50
BLOCKBRÄU beer with lemonade	0.5l	6.50
The „Hamburg beer round“	34.00	
eight glasses of refreshing BLOCKBRÄU		

Non-alcoholic beer

BLOCKBRÄU non-alcoholic	0.33 btl	4.40
Erdinger wheat beer	0.5l btl.	6.50
Malt beer ²	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 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	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

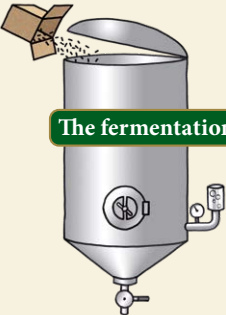
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① The grist mill
Malt is supplied in 25 kg sacks and tipped into the grist mill hopper.
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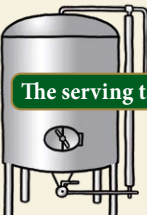
② The mash pan
This is where the Hamburg brewing water is mixed with the shredded malt. This process is called mashing.
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③ The lauter tun
The solid grains are separated from the liquid (wort) through the false bottom of the lauter tun. The wort flows down through the natural filter layer and is pumped back into the mash pan.
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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.
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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.
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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.
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⑦ The lager tank
Our beer must then mature for four weeks at 2° C – in seven 4,000 litre tanks.
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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“