

APPETIZERS


VS

HS

Bread course *(per person)*

2,50

freshly baked Balducci bread selection | homemade dip | sea salt | olive oil

Baked goat's cheese with thyme and honey glaze 

15,50

19,50

marinated baby spinach | rhubarb and raspberry chutney | roasted macadamia nut

Classic Italian Carpaccio


18,00

Fillet of Hereford beef | Balducci olive oil | mustard fries | pine nuts |
Parmesan Reggiano

 **Grilled shoulder of suckling pig**

17,50

Piment d'Espelette | chickpea and mint hummus | pomegranate | gremolata

 **Flamed tataki of Norwegian salmon**

18,50

Wasabi mayonnaise | sesame seeds | avocado-mango salad | deep-fried glass noodles

Hereford beef tartare

19,90

26,50

mild or hot | gherkins | capers | home-baked bread

 **Cream soup of white Holstein asparagus** 

8,50

Crème fraîche | fresh herbs | croutons

 **Spicy carrot and coconut soup** 

9,50

Gari-ginger | coriander | roasted peanuts


THE LOCKS

Appetizer Selection – 29,00

(for two)

Salmon tataki | beef tartare | baked goat's cheese | edamame
Parma ham with sugar melon

PASTA & Co

Creamy rocket fusilli 


19,50

with homemade broccoli and wild garlic pesto, sautéed spring vegetables and walnuts

Homemade goat's cream cheese ravioli 

21,50

melted tomato and lime butter | baby spinach | shaved Parmesan cheese

 **Suckling pig pasta**

22,50

Strozzapreti | suckling pig shoulder sugo | braised onions | salted lemon | mint |
shaved pecorino

Spaghetti with prawns

28,50

Black tiger prawns | spicy tomato and basil sauce | red chilli pepper | cherry tomatoes |
roasted garlic

FRESH HOLSTEIN ASPARAGUS

– FROM THE ASPARAGUS FARM SCHÜMANN –

with new potatoes and melted butter or hollandaise sauce – 24,00

UPGRADES:

- Moissburger ham + 12,00
- Norwegian salmon fillet + 15,00
- Viennese veal escalope + 18,00
- Hereford fillet of beef from Uruguay + 26,00

DISHES FOR TWO

CHATEAUBRIAND

– Sliced at the table –

(the centre cut of the beef fillet from Uruguay approx. 600 g – roasted in whole)

Glazed spring vegetables | onion and wild mushroom vegetables | béarnaise sauce | roast potatoes

109,00

THE LOCKS CLASSICS

Roasted breast of black-feathered chicken 27,50

rosemary-lime jus | dried tomatoes | green asparagus | parmesan-crushed potatoes

Bœuf Bourguignon 28,50


carrot burgundy jus | potatoes | young onions | mushrooms | pancetta

Sliced Hereford beef fillet Zurich style 29,50

white wine cream sauce | fresh herbs | mushrooms | marinated spring salad |
homemade wild garlic spaetzle

Original Viennese veal escalope 33,00

cranberry compote | lemon | fried potatoes | small cucumber salad

 **Grilled fillet steak of Hereford beef** ca. 180 g / ca. 250 g 39,50 / 45,50
port wine jus | glazed spring vegetables | roast potatoes





Steak & Frites ca. 300 g 44,50

Grilled entrecôte of Brazilian beef
Béarnaise sauce | Caesar salad | skin on fries

FISH & SEAFOOD


	Grilled fillet of pike-perch Riesling beurre blanc pea and radish vegetables potato gnocchi	29,50
	Roasted fillet of Norwegian salmon Chive-caviar sauce fried green asparagus buttered potatoes	31,50
	Fried prawns in tomato-lime butter Herbs onions cherry tomatoes spiced garlic bread small garden salad	35,00


SALADS

	San Francisco Ceasar's Salad  toasted white bread cubes Parmesan cheese anchovies THE LOCKS Ceasar's dressing	18,00
	UPGRADES: - with corn-fed poulard breas + 7,50 - with gratinated goat's cheese + 7,50 - with 4 king prawns + 9,00	
	Mango-Marsala-Chicken Salad Lamb's lettuce grilled Marsala chicken breast mango avocado toasted togarashi cashews passion fruit dressing	24,50
	New Zealand Lamb Salad various leaf salads pink roasted New Zealand lamb fillet feta basil	26,00
	Fresh cucumber salad  in cream with dill and lemon	6,90

HOMEMADE BURGER

	THE LOCKS Hamburger Pattie of young German beef approx. 200 g spicy burger relish vine tomatoes red onions gherkins Lattuga salad skin on fries	21,50
	THE LOCKS Cheeseburger Pattie of young German beef approx. 200 g savoury burger relish cheddar cheese vine tomatoes red onions gherkins lattuga salad skin on fries	23,50

 = dishes of the spring season

 = vegetarian

For allergy sufferers there is a menu with a list of all additives and allergens