




APPETIZERS

	Baked goat cheese with thyme honey glaze on marinated land cress with rhubarb and port wine chutney and spicy granola	€ 17,50
	Burratina di Andria with roasted almond stock, basil, colorful tomatoes and fermented rhubarb <i>[Burratina: a smaller special form of mozzarella made from cow's milk with a fine creamy core.]</i>	€ 18,50
	Classic Italian Carpaccio very thin fillet of Hereford beef with Balducci olive oil, roasted pine nuts and matured Parmesan Reggiano	€ 18,90
	Grilled Secreto of Iberico pork with wild garlic sauce verte, lukewarm asparagus and radish salad, mustard seeds and violets	€ 19,50
	Fried scallops with nut butter and vanilla, Jerusalem artichoke puree, yuzu and sliced spring truffle	€ 19,90
	Beef Tatar mild or spicy, with cornichons and capers served with our homemade bread	as starter € 19,90 as main course € 26,50

ENJOY OUR APPETIZER TO SHARE AS WELL! WE WILL BE HAPPY TO ARRANGE A TABLE BUFFET ACCORDING TO YOU CHOICE.

SOUPS

	Cream soup of potato and wild garlic with crème fraîche and crispy Parma ham	€ 9,50
	Madras curry and lemongrass cream soup  with pickled pineapple and chili confit, mint and baked shiitake mushroom wan tan	€ 11,00

SALADS


San Francisco Ceasar's Salad with toasted bread crumbs, parmesan, anchovies and THE LOCKS Ceasar's dressing	€ 18,50
ON REQUEST ALSO WITH:	... with grilled corn poulard breast add. € 7,50 ... gratinated goat cheese add. € 7,50 ... with four grilled shrimps add. € 9,00
New Zealand Lamb Salad with various leaf salads, pink roasted New Zealand lamb filet, feta cheese, basil pesto and THE LOCKS house dressing	€ 26,00
Fresh cucumber salad in cream with dill and lemon	€ 7,50 (small) € 5,50

 = aktuelle Speisen der Frühlingssaison  = 100% veganes Gericht
(Für Allergiker haben wir eine spezielle Speisekarte mit Ausweisung aller Zusatz- bzw. allergenen Stoffe)



THE LOCKS CLASSICS

-  Roasted fillet of Iberico pork € 28,50
with verjus sauce, glazed peas and radish vegetables and potato gnocchi
-  Roasted breast of French corn-fed chicken € 28,50
with pointed morel jus, pickled celery, Brussels sprouts and homemade thyme and polenta dumplings
-  Braised leg of New Zealand lamb € 29,50
with Burgundy jus, glazed spring vegetables, stone mushrooms and mountain cheese puree
- Original Viennese veal escalope € 33,00
with cranberry compote, lemon, crispy fried potatoes and small cucumber salad
-  Steak & Frites ca. 300 g € 46,00
Grilled entrecôte of Hereford beef with béarnaise sauce, chimichurri, mixed leaf salads and served with skin on fries fries
-  Grilled fillet steak of Hereford beef ca. 200 g € 47,00
with Cafe de Paris crust, port wine reduction, glazed bacon beans, aioli crème fraîche and parmesan fries





DISHES FOR TWO


-  CHATEAUBRIAND for Two ca. 600 g € 109,00
the center cut of beef fillet from Uruguay - roasted whole
with glazed bacon beans, onion and wild mushroom vegetables, béarnaise sauce and roast potatoes

FISH AND SEAFOOD

-  Oven-cooked fillet of Danish ling fish € 32,00
with champagne sauce, finger carrots, yuzu and Jerusalem artichoke and poppy seed cream
-  Fillet of Faroese salmon roasted on the skin € 34,00
with chive and caviar sauce, asparagus ragout and potato gnocchi
- Fried prawns in tomato and lime butter € 35,00
with herbs, onions, cherry tomatoes, toasted spiced garlic bread and a small garden salad

PASTA & CO

-  Homemade falafel from the chickpea € 22,50
with sweet and sour celeriac, curried lentils, goat's milk foam and coriander oil
-  Rigatoni „Melanzane“  € 24,00
with braised eggplant and vine tomato sugo, roasted pine nuts, rocket and ricotta
- Spaghetti with grilled black tiger prawns € 28,50
in a spicy tomato and basil sauce with red peppers, roasted garlic and cherry tomatoes
-  Tagliatelle € 29,50
with roasted beef fillet strips, truffled wild mushroom cream sauce, country cress and Parmesan Reggiano cheese

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HOMEMADE BURGER

with homemade pattie of young German beef (approx. 200 g), spicy burger relish, tomatoes, red onions, gherkin, Lattuga salad and skin on fries (chips)

THE LOCKS Hamburger	€ 21,50
THE LOCKS Cheeseburger	€ 23,50

DESSERTS

Three kinds of Sorbet 	€ 11,00
Handmade by Duvenstedter Eiscafé	

Triple chocolate mousse of Valrhona chocolate	€ 11,50
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 Tonka bean and mascarpone cream with rhubarb compote and pine nut ice cream	€ 12,00
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 New York Cheesecake homebaked with compote and raspberry sorbet	€ 12,50
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Crème Brûlée with blackberry puree, dark chocolate, candied orange and homemade sorbet	€ 13,50
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THE LOCKS-Dessert variation	€ 18,00
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ICE CREAM SPECIALS

[Our ice creams and sorbets are regionally produced and handmade by Duvenstedter Eiscafé]

Espresso Affogato	€ 7,50
 Freshly brewed espresso with one scoop of vanilla ice cream	

Iced Chocolate/Iced Coffee	€ 10,50
geister Kaffee oder Kaiced coffee or cacao, 2 scoops of vanilla icea ceam and whipped cream	

Hot Love	€ 11,00
 2 scoops of vanilla ice cram with warm raspberry compote and whipped cream	

Springbreeze	€ 12,50
 2 scoops of vanilla ice cream, 1 scoop strwaberry ice cream, rhubarb compote, Rust-egg liquer and whipped cream	

Scoop of ice cream in flavors: Vanille, Strawberry, Macadamia-Walnut and Chocolate	je € 3,70
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Scoop of sorbet in the sorts of: Mango, Lemon and Raspberry	je € 3,70
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CHEESE

[Various regional varieties of raw milk cheese, soft cheese, cream cheese, goat's cheese and sheep's cheese from the Backensholzer Hof cheese dairy Served with rhubarb and muscat wine jam and home-baked fruit bread - our service staff will tell you what's currently in season]

Piece of cheese of your choice	each € 8,50
Plate with six cheeses	€ 17,00