

APPETIZERS

-  Burratina di Andria € 16,50
on mixed beet salad with yellow plums, taggias olives and tarragon
[Burratina: A smaller special form of mozzarella made from cow's milk with a fine creamy core.]
-  Baked goat cheese with thyme honey glaze € 16,50
on mustard arugula with spicy rosehip-chili jam and roasted walnuts
- Classic Italian Carpaccio € 16,90
very thin fillet of Hereford beef with Balducci olive oil, roasted pine nuts and matured Parmesan Reggiano
-  Grilled secreto of Spanish Iberico pig € 16,90
with dark beer BBQ sauce, pickled hokkaido squash, nasturtium and celeriac cream
[Secreto: Is a hidden, fanned muscle in the back area and is also called secret fillet of Iberico pig. It is particularly juicy-tender and has a delicate nutty flavor.]
-  Baked black tiger prawns € 17,50
in panko sesame coating with Asian cucumber salad and wasabi mayonnaise
- Beef Tatar as starter € 17,90
mild or spicy, with cornichons and capers as main course € 25,50
served with our homemade bread



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

SOUPS

-  Cream soup of nutmeg pumpkin and carrot  € 8,50
with ginger, Styrian kernel oil and roasted pumpkin seeds
-  Consommé of kohlrabi and old country apple brandy € 9,50
with crayfish, Allländer apple brandy and Vierländer vegetables

SALADS

- San Francisco Ceasar's Salad € 16,50
with toasted bread crumbs, parmesan, anchovies and THE LOCKS Ceasar's dressing
-  Marinated Rapunzel Lettuce (Lamb's Lettuce)  € 17,50
with hazelnut dressing, caramelized pear wedges, dried cherry tomatoes and roasted mushrooms
- ALL SALADS ON REQUEST ALSO WITH:**
- ... with grilled corn poulard breast + € 6,50
 - ... with four grilled shrimps + € 8,00
 - ... gratinates got cheese + € 6,50
- New Zealand Lamb Salad € 23,50
with various leaf salads, pink roasted New Zealand lamb filet, feta cheese, basil pesto and THE LOCKS house dressing
- Fresh cucumber salad € 7,50
in cream with dill and lemon (klein) € 5,50

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

THE LOCKS CLASSICS

-  Stewed cheek of ox €27,50
with thyme sauce, truffled celery puree and grilled carrots
- Sliced fillet of Hereford beef "Zurich" style €28,50
with pepper cream sauce, fried mushrooms, glazed carrots and herb spaetzle
-  Roasted medallions of New Zealand deer €29,50
with pine cone jus, fermented salted plums, wild broccoli and homemade bread dumplings
- Original Viennese veal escalope €29,50
with cranberry compote, lemon, crispy fried potatoes and small cucumber salad

SOLO BEEF


ALL CUTS ARE SERVED WITH VICHY-CARROTS AND HOMEMADE HERB BUTTER:

Hereford Beef Tenderloin from Uruguay	ca. 200 g	€37,50
Hereford Beef Tenderloin from Uruguay	ca. 300 g	€55,50
Entrecôte of Feersisch beef from Germany	ca. 250 g	€37,50
Entrecôte of Feersisch beef from Germany	ca. 400 g	€59,00



EXTRA SELECTION OF SIDE DISHES, SAUCES AND DIPS – EACH € 4,50:

- Truffled celery puree
- Skin on Fries
- Fried potatoes
- Green beans with bacon
- Ceaser's Salad
- Onion-wild mushroom vegetables
- Red wine shallot sauce
- Cognac pepper cream sauce

DISHES FOR TWO

-  ENTRECÔTE for 2 Persons ca. 400 g €63,50
of Feersisch beef from Germany with Vichy carrots, onion forest mushroom vegetables and herb butter
- THE LOCKS Chateaubriand for 2 Persons ca. 600 g €99,00
the middle piece of beef fillet from Uruguay - roasted in whole with Vichy carrots, onion forest mushroom vegetables and herb butter

FISH & SEA FOOD





-  Icelandic redfish fillet roasted on the skin €27,50
with mallorquin almond sauce, spicy hokkaido pumpkin ragout and risolee potatoes
-  Roasted golden trout fillet from the region €29,50
with thyme jus, roasted artichoke spinach vegetables, herb mushrooms and Lyoner potatoes
[Fish Farm Reese: The family business in Schleswig-Holstein combines tradition and modernity in the fourth generation]
- Fried shrimps in tomato-lime butter €31,50
with herbs, onions, cherry tomatoes, roasted spice garlic bread and small garden salad

HOMEMADE BURGER




with homemade patty of argentinian beef (ca. 200 g), spicy burger relish, tomatoes, red onions, pickles, lattuga salad and skin on fries

THE LOCKS Hamburger	€ 19,50
THE LOCKS Cheeseburger	€ 21,50

PASTA & Co



 Tagliatelle „Bolognese“ with white veal bolognese, root vegetables, shaved autumn truffle and grated dyke graf cheese	€ 21,50
 Homemade chickpea and hemp falafel  with oven squash, grilled pointed cabbage, pomegranate, duccha and lemon oil	€ 21,50
 Spaghetti with grilled black tiger prawns in spicy tomato basil sauce with red peppers, roasted garlic and dried tomatoes	€ 25,50

DESSERTS

Three kinds of Sorbet handmade by the Duvenstedter Eiscafé 	€ 9,50
Triple chocolate mousse of Valrhona chocolate	€ 9,90
 Dark chocolate brownie (lukewarm) with vanilla cream and sour cherry sorbet	€ 10,50
 Oriental banana parfait with chestnut-Baileys-espuma and pineapple ragout	€ 10,50
Crème Brûlée with boiled down passion fruit pulp, lavender flowers, candied orange and homemade sorbet	€ 12,90
THE LOCKS-Dessertvariation	€ 14,50

ICE CREAM



[Unsere Eissorten sowie Sorbets beziehen wir regional und von Hand zubereitet aus dem Duvenstedter Eiscafé]

Espresso Affogato freshly brewed Espresso with 1 scoop of vanilla ice cream	€ 7,00
Iced coffee/Iced chocolate iced coffee/cocoa, 2 scoops of vanilla ice cream and whipped cream	€ 9,50
 Hot plum warm plum compote with 2 scoops of vanilla ice cream and whipped cream	€ 9,90
 Forest berry cinema 2 scoops of vanilla ice cream, 1 scoop of macadamia walnut ice cream, forest berry grits, whipped cream and caramelized popcorn as topping	€ 11,50
Scoop of ice cream in flavors: vanilla, strawberry, macadamia walnut and chocolate	€ 3,30
Scoop of sorbet in the varieties: mango, lemon and raspberry	je € 3,30

CHEESE

[Various regional varieties of raw milk cheese, soft cheese, cream cheese as well as goat cheese and sheep cheese from the Backensholzer Hof cheese dairy Served with rhubarb and nutmeg wine jam and homemade fruit bread - our service staff will tell you the current seasonal offer]

Piece of cheese of your choice	each	€ 7,50
Plate with six cheeses		€ 15,00

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