



GASTHOF LINDE

Welcome to "Gasthof Linde"

Enjoy local products!

Taste the culinary delights from our region.

A juicy piece of meat, venison from local woods, harvest-fresh vegetables or freshly caught fish; many products are from our "little country".

We stand for genuine origin, animal welfare and housing, short, gentle transport routes and careful processing. This guarantees fresh, high quality and conserves our cultural and natural landscape.

Our dishes represent the traditional art of cooking and table culture of Baden-Wuerttemberg.

Our regional partners / suppliers

Pork, beef and sausage: Schwäbische Landmetzgerei, Albstadt-Tailfingen
and Metzgerei Frick, Krauchenwies

Poultry: Geflügel-Stauss, Ertingen

Freshly caught fish: Forellenhof-Fischzucht Nuber, Ochsenhausen

Venison: from local woods, Albstadt-Ebingen

Salad, vegetables and herbs: Früchte Gilb, Albstadt-Ebingen

Potatoes: Kartoffelhof Sauter, Bondorf

Flour: Stingelmühle, Balingen

Eggs: Birkhof, Neufra

Lentils "Zollern Alb": Bio Pfister, Burladingen

Coffee: Kaffeewerk Zollernalb, Albstadt-Ebingen

Baked goods: Landbäckerei Sonnenbeck, Albstadt-Onstmettingen

Ice cream: Bauernhof Bachmann, Lautertal



Schmeck den Süden
Gastronomen
Baden-Württemberg




GASTHOF LINDE

Starters

EUR

Home-marinated salmon
with dill-mustard sauce and herb salad (*gluten-free*)

8.50


Burrata 
with tomatoes and rucola, dressed with balsamic

9.50

From the stockpot

Swabian pancake soup
from prime boiled beef

4.60

Clear tomato soup 
with tomato dices and basil

5.40

Chanterelle cream soup 
with thyme croutons


6.90

Market-fresh summer salads

Tossed side salad 
with homemade dressing and herbs

3.90

Harvest-fresh salad dish, with a choice of:

fried chanterelles 

12.50

roasted maize poulard brast

15.00

melon and feta cheese 




9.50



GASTHOF LINDE

Local cuisine

EUR

| | |
|---|-------|
| Roasted Swabian ravioli ("Maultaschen") with egg and a side salad | 11.50 |
| Lentils from the Swabian Mountains with homemade buttered pasta ("Spätzle") and sausage ^{2/9} | 11.50 |
| Grilled maize poulard breast with herbal sauce, vegetables and tagliatelline | 18.50 |
| Braised pork cheeks served in the pan with root vegetables and homemade buttered pasta ("Spätzle") | 16.90 |
| Swabian fried beef and onions in gravy with homemade buttered pasta ("Spätzle") | 21.00 |
| Wiener Schnitzel (veal tenderloin cutlet) with cranberries and fried potatoes | 19.50 |
| Swabian cheese spaetzle  with roasted onions | 10.50 |
| Risotto  with chanterelles and spring onion (<i>vegan and gluten-free</i>) | 14.50 |
| Tagliatelline  with chanterelles, cherry tomatoes, spring onion and parmesan | 15.50 |

Selected dishes can also be offered as a smaller portion.



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Venison from local woods EUR

Roast venison 25.50
with creamed chanterelles, almond broccoli and homemade buttered pasta
"Spätzle"

From the water

Fried trout fillets 19.50
on lemon butter with market vegetables and boiled potatoes

Roasted gilthead filet 21.50
on tomato-olive ragout with rosemary potatoes

Summer steaks (approx. 240 gram)

Veal steak 18.00

Beef steak 18.00

Beef filet 28.50

With a choice of:

Side dishes EUR

Grilled vegetables 3.50
French fries 3.50
Small salad 3.50

Sauces EUR

House-made herb butter 1.80
House-made béarnaise sauce 1.80



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Swabian cold dishes

| | |
|--|-------|
| Swiss sausage salad ^{2/8/9} Pork sausage and Emmentaler cheese | 8.50 |
| Swabian sausage salad ^{2/8/9} Pork sausage and blood sausage | 8.50 |
| Sausage salad "Linde" – a bit of everything Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot ^{2/8/9} | 9.20 |
| Cold cuts platter "Linde" Smoked bratwurst, blood sausage, liver sausage, Black Forest ham, Alps cheese ^{2/8/9} | 11.50 |
| Ox muzzle salad with roast potatoes <i>All cold dishes are served with fresh farmhouse bread.</i> | 8.50 |

Kids' menu

EUR

| | |
|--|------|
| Small Wiener Schnitzel (veal tenderloin cutlet) with pasta "Spätzle" or French fries | 9.50 |
| Pasta "Spätzle" with cream sauce or gravy | 3.50 |
| French fries with ketchup or mayonnaise | 3.50 |

Something sweet

| | |
|---|--------------------|
| Classic Crème Brûlée | 5.90 |
| Chocolate served two ways | 6.90 |
| House-made sorbet variation | 6.00 |
| Farmhouse ice cream | Per scoop 1.60 |
| | Whipped cream 1.00 |
| Bourbon vanilla, Chocolate, Strawberry-yoghurt, Alp caramel | |



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Aperitif

| | EUR |
|--|------|
| | 5 cl |
| Belsazar Vermouth dry – dry and direct | 5.50 |
| Belsazar Vermouth white – rich and complex | 5.50 |
| Belsazar Vermouth rosé – versatile and light | 5.50 |
| Campari | 4.50 |
| Lillet Blanc | 4.50 |
| Sherry Emilio Lustau medium dry | 4.10 |
| Sherry Tío Pepe extra dry | 3.90 |

Aperitif cocktail

| | 0.25 l |
|---|--------|
| Aperol Spritz | 6.50 |
| Hirsch Secco with Aperol and orange | |
| Hugo | 6.50 |
| Hirsch Secco with elderflower syrup, mint and lime | |
| Kir Royal 0.1 l | 5.50 |
| Hirsch Secco with Black Forest black currant liquor | |

Non-alcoholic aperitif *Manufaktur Jörg Geiger*

| | EUR | EUR |
|---|--------|---------------|
| | 0.10 l | 0.75 l |
| Prisecco Bio Cuvée Nr. 21 | 4.60 | 25.50 |
| Apple, pear, hay flowers | | |
| Prisecco Bio Cuvée Nr. 25 | 4.60 | 25.50 |
| Pear, sloe, Douglas fir points | | |
| | | 0.25 l |
| Hugolino | | 5.50 |
| Prisecco Nr. 21, elderflower syrup, mint and lime | | |
| Heimatliebe | | 5.50 |
| Prisecco Nr. 25, orange and rosemary | | |



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Sparkling wine / Secco

| | EUR | EUR |
|--|--------|--------|
| | 0.10 l | 0.75 l |
| Prickelnder Hirsch Secco Weingut Hirsch, Leingarten | 3.60 | 19.00 |
| Hirsch Riesling Brut Privatkellerei Hirsch, Leingarten | 4.60 | 23.00 |
| Rosé Brut Kessler Sekt, Esslingen | | 24.00 |
| Jägergrün Riesling Brut Kessler Sekt, Esslingen | | 29.00 |

Draft beer

| | 0.30 l | 0.50 l |
|--|--------|--------|
| <i>Waldhaus (Black Forrest)</i> | | |
| Diplom Pils (pilsner beer) | 2.90 | 3.90 |
| Spezial Gold | 2.90 | 3.90 |
| Radler (beer and lemonade) | 2.80 | 3.80 |
| <i>Hacker Pschorr (Munich)</i> | | |
| Münchner Hefe Weisse (wheat beer) | 2.90 | 3.80 |
| Münchner Kellerbier naturtrüb Anno 1417 | 2.90 | 3.80 |
| Russ (wheat beer and lemonade) | 2.80 | 3.80 |

Bottled beer

| | 0.33 l | 0.50 l |
|--|--------|--------|
| Paulaner Kristall Weizen (crystal wheat beer) | | 3.80 |
| Paulaner Alkoholfreies Weizen (non-alcoholic) | | 3.80 |
| Paulaner Dunkles Weizen (dark wheat beer) | | 3.80 |
| Waldhaus Pils Alkoholfrei (non-alcoholic) | 2.90 | |



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White wines by the glass

EUR
0.25 l

| | | |
|--------|--|------|
| 2016er | Durbacher Riesling QbA Klingelberg, dry Weingenssenschaft Durbach, Baden | 5.50 |
| 2017er | Domain Montrose, Chardonnay, dry Côtes de Thongue, Southern France | 7.20 |
| 2016er | Weissburgunder Kabinett (pinot blanc), dry Freiherr von Gleichenstein, Baden | 6.70 |
| 2017er | Sauvignon Blanc QbA, dry Schloss Affaltrach, Wuerttemberg | 7.20 |
| 2016er | Grauer Burgunder QbA (pinot gris), dry Weingut Bercher, Baden | 7.40 |
| | Wine spritzer | 3.50 |

Rosé wines by the glass

0.25 l

| | | |
|--------|--|------|
| 2016er | Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Weingenssenschaft Durbach, Baden | 5.50 |
| 2017er | Domain Montrose Rosé, dry Côtes de Thongue, Southern France | 6.90 |
| 2016er | Setùbal Rosé, dry Adega de Pegões, Portugal | 6.30 |
| | Wine spritzer | 3.50 |

*Wines by the glass can also be served in a 0.1 l wine carafe.
If you are in the mood for wine, please ask for our wine list.*



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Red wines by the glass

| | | EUR 0.25 l |
|--------|---|---------------|
| 2016er | Lemberger QbA, off-dry Weingut Affaltrach, Wuerttemberg | 5.10 |
| 2017er | Trollinger with Lemberger QbA, off-dry Weingut Hirsch, Leingarten | 4.90 |
| 2014er | Spätburgunder QbA (pinot noir), dry Weingut Bercher, Baden | 7.20 |
| 2017er | Merlot, dry Weingut Endrizzi, Veneto | 6.20 |
| 2015er | Essenziell Rot Qualitätswein (quality wine), dry Weingut Zimmerle, Wuerttemberg | 8.20 |
| | Wine spritzer | 3.50 |

*Wines by the glass can also be served in a 0.1 l wine carafe.
If you are in the mood for wine, please ask for our wine list.*

Black Forrest mineral water

| | EUR 0.25 l | EUR 0.75 l |
|--|---------------|---------------|
| Peterstaler Classic (sparkling) | 2.10 | 4.50 |
| Peterstaler Medium (medium) | 2.10 | 4.50 |
| Black Forest Still (still) | 2.10 | 4.50 |

Table water

| | 0.25 l | 0.40 l |
|-----------------|--------|--------|
| Eisvogel | 1.80 | 2.30 |



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Soft drinks

| | EUR 0.25 l | EUR 0.33 l |
|-----------------------|---------------|---------------|
| Coca Cola | | 2.80 |
| Coca Cola Zero | | 2.80 |
| Fanta | | 2.80 |
| Mezzo Mix | | 2.80 |
| Stingel peach ice tea | | 2.70 |
| Seezüngle | | |
| Cherry | | 3.50 |
| Rhubarb | | 3.50 |
| Currant | | 3.50 |

Juice spritzers by Stingel

| | 0.25 l | 0.40 l |
|-------------------------------|--------|--------|
| Apple juice, naturally cloudy | 1.90 | 2.60 |
| Orange juice | 2.10 | 2.80 |
| Passion fruit nectar | 1.90 | 2.60 |
| Sour cherry juice | 1.90 | 2.60 |
| Currant juice | 1.90 | 2.60 |
| Pink grapefruit juice | 2.10 | 2.80 |

Juices by Stingel

| | 0.25 l |
|-------------------------------|--------|
| Apple juice, naturally cloudy | 2.40 |
| Orange juice | 2.60 |
| Passion fruit nectar | 2.40 |
| Sour cherry juice | 2.40 |
| Currant juice | 2.40 |
| Pink grapefruit juice | 2.60 |



GASTHOF LINDE

Althaus tea, pyra pack

EUR
Glass 2.70

Berries tea
Green tea, bitter-sweet
Fruit tea
Green tea, mild, fruity
Peppermint tea
Earl Grey black tea with bergamotte¹¹
Herbal tea with a whiff of sea salt
Full-bodied Assam black tea¹¹

Specialty coffee by Kaffeewerk Zollernalb

EUR

| | |
|---|------|
| Cup of Linde Schümli ¹¹ | 2.50 |
| Large cup of Linde Schümli ¹¹ | 3.50 |
| Espresso Albcrema ¹¹ | 2.20 |
| Espresso Albcrema Macchiato ¹¹ | 2.30 |
| Double Albcrema Espresso ¹¹ | 3.60 |
| Cappuccino ¹¹ | 2.80 |
| Large Cappuccino ¹¹ | 3.80 |
| Café au lait ¹¹ | 3.50 |
| Latte Macchiato ¹¹ | 3.50 |
| Hot chocolate ¹¹ | 3.00 |

Allergens are listed separately. Please ask for the list.

Additives:

Nr. 1 with preservative
Nr. 2 with coloring agent
Nr. 3 with antioxidant
Nr. 4 with sweetening agent saccharin
Nr. 5 with sweetening agent cyclamate
Nr. 6 with sweetening agent aspartame, contains phenylalanine
Nr. 7 with sweetening agent acesulfame

Nr. 8 with phosphate
Nr. 9 sulfurated
Nr. 10 containing quinine
Nr. 11 containing caffeine
Nr. 12 with flavor enhancer
Nr. 13 blackened
Nr. 14 waxed