



# 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.

All regional dishes are marked with the "Taste the South" lion  and consist exclusively of products from our region. Verifiable and controlled!

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

**Freshly caught fish:** Forellenzucht Dietmayer, Hettingen

**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

 **Smoked trout fillets from the region** 8.50  
with celery, apple and horseradish


**Marinated sirloin** 12.50  
with wild herbs salad and pickled root vegetables



## From the stockpot

 **Soup with semolina dumplings** 5.50  
and strips of vegetables

 **Beetroot orange cream soup** 6.20  
with cream topping

## Market-fresh summer salads

 **Tossed side salad**  3.90  
with homemade dressing and herbs

 **Harvest-fresh salad dish, with a choice of:**  12.50  
Apple chutney and caramelized goat cheese  
from "Ziegenhütte Zollernalb"



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Local cuisine	EUR
 <b>Roasted Swabian ravioli ("Maultaschen")</b> with egg and a side salad	11.50
<b>Roasted maize poulard</b> with thyme sauce, root vegetables and risotto	18.50
 <b>Lentils from the Swabian Mountains</b> with homemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup>	11.50
 <b>Braised pork cheeks served in the pan</b> with autumn vegetables and mashed potatoes with onions	16.90
<b>Roast rump cap</b> with horseradish soup, root vegetables and boiled potatoes	17.50
<b>Swabian fried beef and onions</b> in gravy with homemade buttered pasta ("Spätzle")	21.00
<b>Wiener Schnitzel (veal tenderloin cutlet)</b> with cranberries and fried potatoes	19.50
<b>Swabian cheese spaetzle</b> ✓	10.50
<b>Chick pea patties</b> ✓ with herb sauce and wild mushrooms (vegan)	14.50
 <b>Risotto</b> ✓ with house-made tomato pesto, rocket and parmesan	14.50
<b>Optional:</b>	
with 3 shrimps	5.00

*Selected dishes can also be offered as a smaller portion.*



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## Venison from local woods

EUR



### Venison strips

22.50

with cognac sauce, roasted king oyster mushrooms and napkin dumpling

## From the water

### Roasted gilthead

22.50

with white wine sauce, peas served two ways and fried potato cubes



### Fried salmon trout

19.50

with market vegetables and parsley potatoes

## Summer steaks (approx. 240 gram)

### Pork chop of the Swabian-Hall swine

16.50

### Beef steak

18.00

### Beef filet

28.50

## With a choice of:

### Side dishes

EUR

### Sauces

EUR

Grilled vegetables 3.50

French fries 3.50

Small salad 3.50

House-made herb butter 1.80

House-made béarnaise sauce 1.80

House-made pepper sauce 1.80



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## Swabian cold dishes from 18 o'clock

**Swiss sausage salad** <sup>2/8/9</sup> 8.50  
Pork sausage and Emmentaler cheese

 **Swabian sausage salad** <sup>2/8/9</sup> 8.50  
Pork sausage and blood sausage

**Sausage salad "Linde" – a bit of everything** 9.20  
Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot <sup>2/8/9</sup>

**Cold cuts platter "Linde"** 11.50

*All cold dishes are served with fresh farmhouse bread.*

## Kids' menu up to 12 years EUR

**Small Wiener Schnitzel (veal tenderloin cutlet)** 9.50  
with pasta "Spätzle" or French fries

**Pasta "Spätzle"** 3.50  
with cream sauce or gravy

**French fries** 3.50  
with ketchup or mayonnaise

## Something sweet

**Classic Crème Brûlée** 5.90

**"Something for the soul"** 9.50  
Selection of different small desserts

**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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<b>Sparkling wine / Secco</b>	EUR	EUR
	0.10 l	0.75 l
<b>Prickelnder Hirsch Secco</b> Weingut Hirsch, Leingarten	3.60	19.00
<b>Hirsch Riesling Brut</b> Privatkellerei Hirsch, Leingarten	4.60	23.00
<b>Rosé Brut</b> Kessler Sekt, Esslingen		24.00
<b>Jägergrün Riesling Brut</b> Kessler Sekt, Esslingen		29.00
<b>Draft beer</b>	0.30 l	0.50 l
<i>Waldhaus (Black Forrest)</i>		
<b>Diplom Pils (pilsner beer)</b>	2.90	3.90
<b>Spezial Gold</b>	2.90	3.90
<b>Radler (beer and lemonade)</b>	2.80	3.80
<i>Hacker Pschorr (Munich)</i>		
<b>Münchner Hefe Weisse (wheat beer)</b>	2.90	3.80
<b>Münchner Kellerbier naturtrüb Anno 1417</b>	2.90	3.80
<b>Russ (wheat beer and lemonade)</b>	2.80	3.80
<b>Bottled beer</b>	0.33 l	0.50 l
<b>Paulaner Kristall Weizen (crystal wheat beer)</b>		3.80
<b>Paulaner Alkoholfreies Weizen (non-alcoholic)</b>		3.80
<b>Paulaner Dunkles Weizen (dark wheat beer)</b>		3.80
<b>Waldhaus Pils Alkoholfrei (non-alcoholic)</b>	2.90	



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## White wines by the glass

EUR  
0.25 l

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

## Rosé wines by the glass

0.25 l

2016er	<b>Durbacher Spätburgunder Weißherbst QbA</b> <b>(pinot noir rosé), off-dry</b> Weingenssenschaft Durbach, Baden	5.50
2017er	<b>Domain Montrose Rosé, dry</b> Côtes de Thongue, Southern France	6.90
2016er	<b>Setùbal Rosé, dry</b> Adega de Pegões, Portugal	6.30
	<b>Wine spritzer</b>	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	<b>Lemberger QbA, off-dry</b> Weingut Affaltrach, Wuerttemberg	5.10
2017er	<b>Trollinger with Lemberger QbA, off-dry</b> Weingut Hirsch, Leingarten	4.90
2014er	<b>Spätburgunder QbA (pinot noir), dry</b> Weingut Bercher, Baden	7.20
2017er	<b>Merlot, dry</b> Weingut Endrizzi, Veneto	6.20
2015er	<b>Essenziell Rot Qualitätswein (quality wine), dry</b> Weingut Zimmerle, Wuerttemberg	8.20
	<b>Wine spritzer</b>	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
<b>Peterstaler Classic (sparkling)</b>	2.10	4.50
<b>Peterstaler Medium (medium)</b>	2.10	4.50
<b>Black Forest Still (still)</b>	2.10	4.50

## Table water

	0.25 l	0.40 l
<b>Eisvogel</b>	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
<b>Seezüngle</b>		
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



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## 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 bergamotte<sup>11</sup>  
Herbal tea with a whiff of sea salt  
Full-bodied Assam black tea<sup>11</sup>

## Specialty coffee by Kaffeewerk Zollernalb

EUR

Cup of Linde Schümli <sup>11</sup>	2.50
Large cup of Linde Schümli <sup>11</sup>	3.50
Espresso Albcrema <sup>11</sup>	2.20
Espresso Albcrema Macchiato <sup>11</sup>	2.30
Double Albcrema Espresso <sup>11</sup>	3.60
Cappuccino <sup>11</sup>	2.80
Large Cappuccino <sup>11</sup>	3.80
Café au lait <sup>11</sup>	3.50
Latte Macchiato <sup>11</sup>	3.50
Hot chocolate <sup>11</sup>	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