



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
Gastronomien
Baden-Württemberg







GASTHOF LINDE

Starters



EUR

-  **Grilled cos lettuce** 11.50
with goat cheese from Ziegenhütte Zollernalb,
asparagus and strawberry salad

From the stockpot

-  **Clear soup with stripes of pancake** 4.50
with strips of vegetables
-  **Wild garlic soup** 8.50
with fried shrimp, cream topping and croutons
-  **Cream of asparagus soup**  6.50
with cream topping and croutons

Market-fresh summer salads






-  **Tossed side salad**  3.90
with homemade dressing and herbs
- with home-marinated beef with red and white radish 11.50
- with fried shrimps, green and white asparagus 13.50



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Local cuisine

EUR

 Roasted Swabian ravioli ("Maultaschen") with egg and a side salad	11.50
Roasted corn poulard with thyme sauce, two kinds of asparagus and tagliatelle	18.50
 Lentils from the Swabian Mountains with homemade buttered pasta ("Spätzle") and sausage ^{2/9}	11.50
 Braised pork cheeks served in the pan with spring vegetables and homemade buttered pasta ("Spätzle")	16.90
Roast rump cap with horseradish soup, root vegetables and boiled potatoes	17.50
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 	10.50
Chickpea patties  with curry coconut sauce and fried vegetables (vegan)	14.50
Risotto with wild garlic pesto, braised tomatoes and Parmesan cheese	15.50
Optional:	
with 3 shrimps	5.00

Selected dishes can also be offered as a smaller portion.



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Asparagus

EUR

 **White asparagus spears (300 g)** 19.50
with hollandaise sauce or melted butter
and new potatoes or herb pancakes

Side orders:

 **Cooked ham and Black Forest ham** 6.00

Small Wiener Schnitzel (breaded veal cutlet) 12.50

Beef steak (180 g) 14.00

 **Fillets of salmon trout** 12.50

Steaks

Dry Aged Rib-eye steak (approx. 350 g) 29.50

Beef steak (approx. 250 g) 19.00

Beef tenderloin (approx. 250 g) 29.50

With a choice of:

Sides	EUR	Sauces	EUR
3 Shrimps	5.00		
Grilled vegetables	3.50	House-made herb butter	1.80
French fries	3.50	House-made béarnaise sauce	1.80
Side salad	3.50	House-made pepper sauce	1.80



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Swabian cold dishes from 18 o'clock

Swiss sausage salad ^{2/8/9} 8.50
Pork sausage and Emmentaler cheese

 **Swabian sausage salad** ^{2/8/9} 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 ^{2/8/9}

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

Swabian meat balls 7.50
with vegetables and 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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Sparkling wine / Secco	EUR	EUR
	0.10 l	0.75 l
Prickelnder Hirsch Secco Winery Hirsch, Leingarten	3.60	19.00
Hirsch Riesling Brut Privatkellerei Hirsch, Leingarten	4.60	23.00
Rosé Brut Kessler Sekt, Esslingen		25.00
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	3.90
Münchner Kellerbier naturtrüb Anno 1417	2.90	3.90
Russ (wheat beer and lemonade)	2.80	3.80
Bottled beer	0.33 l	0.50 l
Paulaner Kristall Weizen (crystal wheat beer)		3.90
Paulaner Alkoholfreies Weizen (non-alcoholic)		3.80
Paulaner Dunkles Weizen (dark wheat beer)		3.90
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 Wine cooperative Durbach, Baden	5.50
2017er	Domain Montrose, Chardonnay, dry Côtes de Thongue, Southern France	7.20
2016er	Weissburgunder Kabinett (pinot blanc), dry Baron of Gleichenstein, Baden	6.70
2017er	Sauvignon Blanc QbA, dry Schloss Affaltrach, Wuerttemberg	7.20
2016er	Grauer Burgunder QbA (pinot gris), dry Winery Bercher, Baden	7.40
2017er	Grüner Veltliner, dry Winery Bründlmayer, Austria	7.20
	Wine spritzer	3.50

Rosé wines by the glass

0.25 l

2016er	Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Wine cooperative 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 Winery Affaltrach, Wuerttemberg	5.10
2017er	Trollinger with Lemberger QbA, off-dry Winery Hirsch, Leingarten	4.90
2014er	Spätburgunder QbA (pinot noir), dry Winery Bercher, Baden	7.20
2017er	Merlot, dry Winery Endrizzi, Veneto	6.20
2015er	Essenziell Rot Qualitätswein (quality wine), dry Winery Zimmerle, Wuerttemberg	8.20
2014er	Cabernet Sauvignon, dry Winery Bergsig, South Africa	8.70
	Wine spritzer	3.50

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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



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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 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