



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

-  **Pumpkin variation with goat cheese nougat**
lamb's lettuce and quince vinaigrette 13.50
- Fried prawns on lukewarm lentil salad**
with pears and watercress 15.50

From the stockpot



-  **Swabian ravioli soup** 6.50
-  **Hokkaido pumpkin cream soup**
with pumpkin seeds and cream topping  7.50

Market-fresh summer salads

-  **Tossed side salad** 
with homemade dressing and herbs 3.90
-  with roasted venison, cranberry cream and mushrooms 16.50
-  with roasted salmon trout, apple and horseradish 15.50



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Local cuisine	EUR
 Roasted Swabian ravioli ("Maultaschen") with egg and a side salad	11.90
Roasted maize poulard with thyme sauce with glazed savoy cabbage and tagliatelle	18.50
 Lentils from the Swabian Mountains with homemade buttered pasta ("Spätzle") and sausage ^{2/9}	11.90
 Braised pork cheeks served in the pan with summer vegetables and homemade buttered pasta ("Spätzle")	17.50
Swabian fried beef and onions in gravy with homemade buttered pasta ("Spätzle")	22.00
Wiener Schnitzel (veal tenderloin cutlet) with cranberries and fried potatoes	19.50
Swabian cheese spaetzle 	11.50
Medium-done silverside rump roast with root vegetables, horseradish sauce and boiled potatoes	17.50
Zurich ragout served in the pan with rösti potatoes veal strips in mushroom cream sauce	23.00
Schlachtplatte boiled pork belly, blood sausage and liver sausage, sauerkraut and mashed potatoes	13.50
Couscous 	14.50
with pumpkin, mashed sweet potatoes and fried spring onions	
 Home-made pumpkin ravioli 	15.50
with parmesan and edible wild herbs	
Optional with 3 shrimps	5.00

Selected dishes can also be offered as a smaller portion



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Out of the water

 Skin fried salmon trout on lemon sauce with braised savoy cabbage and tagliatelle	EUR 19.50
Fried sea bass on a red wine reduction with potato pumpkin ragout and watercress	23.00

Venison from local woods

Roasted saddle of venison on sour cherry sauce with pumpkin served two ways and dumplings	EUR 27.00
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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	House-made herb butter	1.80
Grilled vegetables	3.50	House-made pepper sauce	1.80
French fries	3.50		
Side salad	3.50		



GASTHOF LINDE

Swabian cold dishes from 18 o'clock

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"	12.50

All cold dishes are served with fresh farmhouse bread.

Kids' menu up to 12 years

EUR

Small Wiener Schnitzel (veal tenderloin cutlet) with pasta "Spätzle" or French fries	9.50
Pasta "Spätzle" with cream sauce or gravy	3.90
French fries with ketchup or mayonnaise	3.90

Something sweet

Classic Crème Brûlée	6.50
Black Forest kirsch "Linde"	7.50
White chocolate panna cotta with maracuya sorbet	5.50
„Something for the soul“ Selection of different small desserts	9.50
Farmhouse ice cream	Per scoop 1.60 Whipped cream 1.00
Bourbon vanilla, Chocolate, Apricot-yoghurt, pear sorbet	



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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	5.50
Campari Orange	6.50
Lillet Blanc	5.50
Sherry Emilio Lustau medium dry	4.60
Sherry Tío Pepe extra dry	4.40

Aperitif cocktail

	0.25 l
Aperol Spritz	6.90
Hirsch Secco with Aperol and orange	
Hugo	6.90
Hirsch Secco with elderflower syrup, mint and lime	
Kir Royal 0.1 l	6.50
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	27.00
Apple, pear, hay flowers		
Prisecco Bio Cuvée Nr. 25	4.60	27.00
Pear, sloe, Douglas fir points		
		0.25 l
Hugolino		6.10
Prisecco Nr. 21, elderflower syrup, mint and lime		
Heimatliebe		6.10
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	3.90	25.00
Hirsch Riesling Brut Privatkellerei Hirsch, Leingarten	4.60	29.00
Rosé Brut Kessler Sekt, Esslingen		32.00
Jägergrün Riesling Brut Kessler Sekt, Esslingen		33.00

Draft beer

	0.30 l	0.50 l
<i>Waldhaus (Black Forrest)</i>		
Diplom Pils (pilsner beer)	3.10	4.10
Spezial Gold	3.10	4.10
Radler (beer and lemonade)	2.90	3.90
<i>Hacker Pschorr (Munich)</i>		
Münchner Hefe Weisse (wheat beer)	3.10	4.10
Münchner Kellerbier naturtrüb Anno 1417	3.10	4.10
Russ (wheat beer and lemonade)	2.90	3.90

Bottled beer

	0.33 l	0.50 l
Paulaner Kristall Weizen (crystal wheat beer)		4.10
Paulaner Alkoholfreies Weizen (non-alcoholic)		3.90
Paulaner Dunkles Weizen (dark wheat beer)		4.10
Waldhaus Pils Alkoholfrei (non-alcoholic)	3.10	



GASTHOF LINDE

White wines by the glass

		EUR 0.25 l
2016er	Durbacher Riesling QbA Klingelberg, dry Wine cooperative Durbach, Baden	5.80
2017er	Muscat Blanc, trocken Gróf Degenfeld Tokaj, Ungarn	6.50
2016er	Weissburgunder Kabinett (pinot blanc), dry Baron of Gleichenstein, Baden	6.70
2018er	Rivaner Kabinett, dry Winery Arndt Köbelin, Baden	7.50
2018er	Grauer Burgunder QbA (pinot gris), dry Winery Adelman, Württemberg	7.40
2017er	Grüner Veltliner, dry Winery Bründlmayer, Austria	7.20
	Wine spritzer	3.90

Rosé wines by the glass

		0.25 l
2016er	Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Wine cooperative Durbach, Baden	5.80
2017er	Domain Montrose Rosé, dry Côtes de Thongue, Southern France	6.90
2017er	Rioja Rosado El Meson, Spanien	6.30
	Wine spritzer	3.90

*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	5.70
2017er	Trollinger with Lemberger QbA, off-dry Winery Hirsch, Leingarten	5.50
2014er	Spätburgunder QbA (pinot noir), dry Winery Bercher, Baden	7.20
2017er	HALBSTÜCK Cuvée, dry Winery Emil Bauer, Pfalz	7.60
2017er	Merlot, dry Winery Endrizzi, Veneto	6.20
2014er	Cabernet Sauvignon, dry Winery Bergsig, South Africa	8.70
	Wine spritzer	3.90

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Black Forrest mineral water

	EUR 0.25 l	EUR 0.75 l
Peterstaler Classic (sparkling)	2.50	5.80
Peterstaler Medium (medium)	2.50	5.80
Black Forest Still (still)	2.50	5.80

Table water

	0.25 l	0.40 l
Eisvogel	2.10	2.60



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Soft drinks

	EUR 0.25 l	EUR 0.33 l
Coca Cola		3.20
Coca Cola Zero		3.20
Fanta		3.20
Mezzo Mix		3.20
Stingel peach ice tea		3.10
Seezüngle		
Cherry		3.70
Rhubarb		3.70
Currant		3.70

Juice spritzers by Stingel

	0.25 l	0.40 l
Apple juice, naturally cloudy	2.20	3.20
Orange juice	2.20	3.20
Passion fruit nectar	2.20	3.20
Sour cherry juice	2.20	3.20
Currant juice	2.20	3.20
Pink grapefruit juice	2.20	3.20

Juices by Stingel

	0.25 l
Apple juice, naturally cloudy	3.10
Orange juice	3.10
Passion fruit nectar	3.10
Sour cherry juice	3.10
Currant juice	3.10
Pink grapefruit juice	3.10



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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	2.60
Large cup of Linde Schümli ¹¹	3.60
Espresso Albcrema ¹¹	2.30
Espresso Albcrema Macchiato ¹¹	2.40
Double Albcrema Espresso ¹¹	3.90
Cappuccino ¹¹	2.90
Large Cappuccino ¹¹	3.90
Café au lait ¹¹	3.60
Latte Macchiato ¹¹	3.60
Hot chocolate ¹¹	3.50

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