



# 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


**Edible wild herbs salad**   
with caramelized goat cheese and marinated melon

12.50

 **Marinated salmon trout**  
with cucumber soup, yogurt cream and marinated apples

14.50

## From the stockpot

 **Semolina dumpling soup**

5.90

**Chanterelle cream soup**  
with cream topping and croutons

6.50

## Market-fresh summer salads

 **Tossed side salad**   
with homemade dressing

4.40

### **Fresh salad dish, with choice of**

fried shrimps, avocado and mango-chili-chutney

15.50

roasted maize poulard and chanterelles

17.50

roasted salmon trout, apple chutney and horseradish

15.50



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Local cuisine	EUR
 <b>Roasted Swabian ravioli ("Maultaschen")</b> with egg and a side salad	12.90
 <b>Lentils from the Swabian Mountains</b> with homemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup>	11.90
<b>Roasted maize poulard</b> with port wine sauce, leek-chanterelle vegetables and tagliatelle	19.50
<b>Braised pork cheeks</b> with vegetables and homemade buttered pasta ("Spätzle")	17.50
<b>Swabian fried beef and onions</b> (ca. 240 g) in gravy with homemade buttered pasta ("Spätzle")	22.00
 <b>Roast pork with dark beer sauce,</b> braised pointed cabbage and napkin dumplings	17.50
<b>Wiener Schnitzel (veal tenderloin cutlet)</b> with cranberries and fried potatoes	19.50
<b>Swabian cheese spaetzle</b>  with fried onions	11.50
<b>Sweet potato curry</b>  with mixed vegetables and basmati rice (vegan)	14.50
<b>Tagliatelle with basil pesto</b>  mediterranean vegetables and Parmesan cheese	15.50
<b>Optional:</b>	
with 3 shrimps	7.00


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



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## Out of the water

EUR

 <b>Skin-fried salmon trout</b> on lemon sauce with peas served two ways and tagliatelle	23.00
<b>Fried cod with red wine butter</b> On almond broccoli with potato-chives fritters	23.50

## Steaks

<b>Beef steak (approx. 250 g)</b>	19.00
<b>Beef tenderloin (approx. 250 g)</b>	23.00
<b>Veal steak (approx. 250 g)</b>	18.00
<b>Skin-grilled salmon steak (approx. 250 g)</b>	19.00

### With a choice of:


<b>Sides</b>	<b>EUR</b>	<b>House-made Sauces</b>	<b>EUR</b>
3 Shrimps	7.00	Guacamole	1.80
Grilled vegetables	4.50	herb butter	1.80
French fries	3.50	Pepper sauce	1.80
Small salad	3.80	Béarnaise sauce	1.80
Baked potato	3.80	Barbecue sauce	1.80
Sweet potato fries	4.50	Sour cream dip	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"** 12.50

*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"** 3.90  
with cream sauce or gravy

**French fries** 3.90  
with ketchup or mayonnaise

## Something sweet

**Classic "Crème Brûlée"** 6.50

 **Home-made yoghurt ice cream** with marinated strawberries 8.50  
yoghurt-vanilla cream and rhubarb compote

**„Something for the soul “** 9.50  
Selection of different small desserts

**House-made sorbet variation** 7.50

**Farmhouse ice cream** Per scoop 1.60

Bourbon vanilla, chocolate, yoghurt-apricot, "Albsommer"

Whipped cream 1.00



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## Aperitif

	EUR
	5 cl
Belsazar Vermouth dry – dry and direct	5.50
Belsazar Vermouth rosé – versatile and light	5.50
Campari	5.50
Campari Orange 1.5 cl	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	
Lillet Wild Berry	6.90
Lillet Blanc, Schweppes Wild Berry, berries 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. 22	4.60	27.00
Apple, Nettle, Gooseberry Leaves		
Prisecco Bio Cuvée Nr. 7	4.60	27.00
Plum, Pear, Lemon Verbena		
		0.25 l
Rhubarb-Apple Smash		6.50
Prisecco Nr. 22, Apple juice, mint and lime		
“Spritziger Traufgänger” – our house cocktail		6.50
Prisecco Nr. 7, currant juice and berries		



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## Sparkling wine / Secco

	EUR	EUR
	0.10 l	0.75 l
<b>Prickelnder Hirsch Secco</b> Winery Hirsch, Leingarten	3.90	25.00
<b>Hirsch Riesling Brut</b> Privatkellerei Hirsch, Leingarten	4.60	29.00
<b>Rosé Brut</b> Kessler Sekt, Esslingen		32.00
<b>Jägergrün Riesling Brut</b> Kessler Sekt, Esslingen		33.00

## Draft beer

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

## Bottled beer

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



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## White wines by the glass

EUR  
0.25 l

2018	<b>Durbacher Riesling QbA Klingelberg, dry</b> Wine cooperative Durbach, Baden	5.50
2017	<b>Muscat Blanc, dry</b> Gróf Degenfeld Tokaj, Hungary	6.50
2018	<b>Weissburgunder Kabinett (pinot blanc), dry</b> Baron of Gleichenstein, Baden	6.70
2018	<b>Rivaner Kabinett, dry</b> Winery Arndt Köbelin, Baden	7.50
2019	<b>Grauer Burgunder QbA (pinot gris), dry</b> Winery Adelman, Wuerttemberg	7.40
2018	<b>Marrenon Classique blanc (Grenache Blanc, Vermentino), dry</b> Cellier de Marrenon, Lubéron, Rhône	6.90
	<b>Wine spritzer</b>	3.90

## Rosé wines by the glass

0.25 l

2018	<b>Durbacher Spätburgunder Weißherbst QbA</b> <b>(pinot noir rosé), off-dry</b> Wine cooperative Durbach, Baden	5.50
2018	<b>Domain Montrose Rosé, dry</b> Côtes de Thongue, Southern France	6.90
2017	<b>Rioja Rosado</b> El Meson, Spain	6.30
	<b>Wine spritzer</b>	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
2017	<b>Lemberger QbA, off-dry</b> Winery Affaltrach, Wuerttemberg	5.10
2018	<b>Trollinger with Lemberger QbA, off-dry</b> Winery Hirsch, Leingarten	4.90
2017	<b>Spätburgunder QbA (pinot noir), dry</b> Winery Bercher, Baden	7.20
2018	<b>Montrose Rouge (Merlot, Syrah, Grenache), dry</b> Domaine Montrose, Côte de Thongue, Southern France	6.90
2018	<b>Barbera d' Asti, Lavignon DOCG, dry</b> Weingut Picco Maccario, Italien	8.40
2016	<b>Rioja (Tempranillo), dry</b> Weingut Larchago Edición Fábulas, Spain	8.50
	<b>Wine spritzer</b>	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
<b>Seezüngle</b>		
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

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