



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; 90% our 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

Cheese: Dorfkäserei Geifertshofen, Ziegenhütte Zollernalb, Harthausen

Baked goods: Landbäckerei Sonnenbeck, Albstadt-Onstmettingen

Ice cream: Bauernhof Bachmann, Lautertal







GASTHOF LINDE

Starters

EUR

-  **Caramelized goat cheese** 
lamb's lettuce and pumpkin with quince vinaigrette 13.50
-  **Marinated salmon trout fillet** 
with cucumber soup, yogurt cream and marinated apples 14.50



From the stockpot

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

Market-fresh salads

-  **Tossed side salad** 
with homemade dressing 4.40

Fresh salad dish, with choice of

-  with roast venison, cranberries and mushrooms 17.50
-  with fried salmon trout fillet, apple and horseradish 15.50



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Local cuisine	EUR
 Roasted Swabian ravioli ("Maultaschen") with egg and a side salad	12.90
 Lentils from the Swabian Mountains with homemade buttered pasta ("Spätzle") and sausage ^{2/9}	11.90
Braised pork cheeks with autumn vegetables and homemade buttered pasta ("Spätzle")	17.50
Swabian fried beef and onions (ca. 240 g) in gravy with homemade buttered pasta ("Spätzle")	22.00
 Gasthof Linde Roast pork with dark beer sauce, braised pointed cabbage and napkin dumplings	17.50
Wiener Schnitzel (veal tenderloin cutlet) with cranberries and fried potatoes	19.50
 Dry-aged sirloin with house-made herb butter, salad and roasted potatoes	28.00
 Boiled beef with horseradish sauce, root vegetables and boiled potatoes	17.50
 "Schlachtplatte" Typical dish of pork belly, blood and liver sausage, sauerkraut and mashed potatoes	19.50
 Swabian cheese spaetzle  with fried onions	11.50
 Braised pumpkin (Vegan)  with savory cabbage, parsley potatoes and roasted leek	14.50
 Tagliatelle with basil pesto  mediterranean vegetables and Parmesan cheese	15.50
Optional:	
with 3 shrimps	7.00



Selected dishes can also be offered as a smaller portion



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Out of the water

EUR

-  **Baked salmon trout fillet with a pumpkin crust** 24.00
on red wine butter with pumpkin, savoy cabbage and tagliatelle
-  **Skin-fried trout fillet** 23.00
with almond butter on broccoli and parsley potatoes

Venison from local woods



-  **Medium-done saddle of venison with a herb crust** 34.50
on juniper jus with pumpkin, served two ways, parsley root and napkin dumplings

Our wine recommendation for venison

2017er

Spätburgunder, „Holzfass“, dry

Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden





0.25l

9.80 Euro

0.75l bottle

28.00 Euro

Swabian cold dishes from 18 o'clock

-  **Swiss sausage salad** ^{2/8/9} 8.50
Pork sausage and 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, cheese, blood sausage, tomato peppers, hot ^{2/8/9}
-  **Cold cuts platter "Linde"** 12.50

All cold dishes are served with fresh farmhouse bread.



GASTHOF LINDE

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

 **House-made "Kaiserschmarrn" (fluffy shredded pancake)** 8.50
with apple sauce and plum sorbet

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

 **3 types of cheese from the village cheesery** 8.50
"Dorfkäserei Geifertshofen"
with fruit cake, grapes, apple chutney and fig mustard

House-made sorbet variation 7.50

 **Farmhouse ice cream** 1.60
Bourbon vanilla, chocolate, yoghurt-apricot, "Albsommer" Per scoop

Whipped cream 1.00

Our wine recommendation for dessert

2017er

Fortissimo, Spätlese

Winery Gróf Degenfeld, Tarcál

0.1l

4.60 Euro

0.5l bottle

22.00 Euro



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Aperitif

	EUR
	5 cl
Lustau Wermut White	5.50
Lustau Wermut Rosé	5.50
Lustau Wermut Red	5.50
Campari	5.50
Campari Orange 1.5 cl	6.50
Lillet Blanc	5.50
Sherry Emilio Lustau medium dry	4.60
Sherry Tio 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
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	



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White wines by the glass

EUR
0.25 l

2019	Durbacher Riesling QbA Klingelberg, dry Wine cooperative Durbach, Baden	5.50
2019	Muscat Blanc, dry Gróf Degenfeld Tokaj, Hungary	6.50
2019	„Gasthof Linde“ Weissburgunder Kabinett (pinot blanc), dry Winery Arndt Köbelin, Baden	7.50
2018	Rivaner Kabinett, dry Winery Arndt Köbelin, Baden	7.50
2019	Grauer Burgunder QbA (pinot gris), dry Winery Adelman, Wuerttemberg	7.40
2019	Silvaner Oktav, dry Winery Heger, Baden	7.50
	Wine spritzer	3.90

Rosé wines by the glass

0.25 l

2019	Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Wine cooperative Durbach, Baden	5.50
2018	Domain Montrose Rosé, dry Côtes de Thongue, Southern France	6.90
2017	Tempranillo Rosé, dry Finca Museum, Cigales, Spain	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
2018	Lemberger QbA, off-dry Winery Affaltrach, Wuerttemberg	5.10
2018	Trollinger with Lemberger QbA, off-dry Winery Hirsch, Leingarten	4.90
2018	Spätburgunder, trocken Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	6.80
2018	Montrose Rouge (Merlot, Syrah, Grenache), dry Domaine Montrose, Côte de Thongue, Southern France	6.90
2018	Barbera d' Asti, Lavignon DOCG, dry Winery Picco Maccario, Italy	8.40
2016	Rioja (Tempranillo), dry Winery Larchago Edición Fábulas, Spain	8.50
	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 EUR

Coca Cola 0.33l		3.20
Coca Cola Zero 0.33l		3.20
Fanta 0.33l		3.20
Mezzo Mix or Sprite 0.33l		3.20
Althaus Ice tea "Green Tea" 0.4l		3.50
Wild Peach Flavor		
Althaus Ice tea "Fruit Infusion" 0.4l		3.50
Watermelon & Mint Flavor		
Seezüngle 0.33l		
Rhubarb and 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