




# 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-Württemberg.

## Our regional partners / suppliers

**Pork, beef and sausage:** Schwäbische Landmetzgerei, Albstadt-Tailfingen  
and Metzgerei Füh, Albstadt

**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


**Smoked duck breast with pickled pumpkin,  
red cabbage salad and quince**

15.50


**Fried prawns with lamb's lettuce  
and pear chutney**

16.50

## From the stockpot

 **Clear soup with stripes of herty pancake**

6.20

**Chestnut soup**   
with red wine butter


7.90

## Market-fresh salads

 **Tossed side salad**   
with homemade dressing

4.40

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

 roasted venison, cranberry cream and mushrooms

18.50

 fried salmon trout fillet, apple and horseradish

16.50



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| Local cuisine  | EUR   |
|--|-------|
|  <b>Roasted Swabian ravioli ("Maultaschen")</b><br>with egg and a side salad                                      | 13.90 |
|  <b>Lentils from the Swabian Mountains</b><br>with homemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup> | 12.90 |
| <b>Braised pork cheeks</b><br>with winter vegetables and homemade buttered pasta ("Spätzle")   | 18.50 |
| <b>Surf and Turf</b><br>Beef tenderloin (250 g) with 2 prawns on red wine sauce,<br>bean ragout and truffled potato puree  | 39.50 |
| <b>Swabian roast beef and fried onions</b> (approx. 240 g)<br>in gravy with homemade buttered pasta ("Spätzle")  | 23.00 |
| Roasted Barbary duck breast<br>with orange sauce, red cabbage and napkin dumplings   | 22.00 |
|  <b>Beef tenderloin strips</b><br>with mushroom cream sauce and napkin dumplings                                | 24.00 |
| <b>Wiener Schnitzel (deep-fried breaded escalope of veal)</b><br>with cranberries and fried potatoes   | 19.50 |
|  <b>Pot roast beef</b><br>with braised pointed cabbage and buttered pasta ("Spätzle")                           | 17.50 |
|  <b>Swabian cheese Spätzle</b> ✓<br>with fried onions and cheese  | 12.50 |
| <b>Couscous (vegan)</b> ✓<br>with red curry sauce, pumpkin and savoy cabbage served two ways   | 14.50 |
|  <b>Tagliatelle with spicy tomato sauce</b> ✓<br>with Mediterranean vegetables and mountain 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

-  **Skin-fried salmon trout** 23.00  
on red wine/balsamic vinegar butter with cauliflower  
and pearl barley risotto

## Venison from local woods

-  **Roast saddle of venison with herb crust** 38.50  
with truffle jus, pumpkin served two ways and napkin dumpling

### Our wine recommendation to accompany the venison:

**2017 Spätburgunder "Holzfass"**  
**(pinot noir "wooden barrel"), dry**  
Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden

0.25l

9.80 Euro





0.75l bottle

28.00 Euro




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## Swabian cold dishes from 18 o'clock EUR


-  **Swiss sausage salad** <sup>2/8/9</sup>  
Pork sausage and cheese 9.50
  
-  **Swabian sausage salad** <sup>2/8/9</sup>  
Pork sausage and blood sausage 8.50
  
-  **Sausage salad "Linde" – a bit of everything**  
Pork sausage, cheese, blood sausage, tomato peppers, hot <sup>2/8/9</sup> 9.80
  
-  **Cold cuts platter "Linde"** <sup>2/8/9</sup> 12.50

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

## Kids' menu up to 12 years

- Small Wiener Schnitzel (deep-fried breaded escalope of veal)** 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
  
- Almond parfait** with prunes served two ways 8.00
  
- Linde "Black Forest cake"** 9.50
  
- "Something for the soul"** 9.50  
Selection of different small desserts
  
-  **Farmhouse ice cream**  
Bourbon vanilla, chocolate, mango, blood orange 1.60
- Per scoop 1.60
- Whipped cream 1.00



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| <b>Aperitif</b>                    | EUR | 5 cl |
|------------------------------------|-----|------|
| Lustau Wermut White                |     | 5.50 |
| Lustau Wermut Rosé                 |     | 5.50 |
| Lustau Wermut Red                  |     | 5.50 |
| Campari <sup>2</sup>               |     | 5.50 |
| Campari Orange <sup>2</sup> 1.5 cl |     | 6.50 |
| Lillet Blanc                       |     | 5.50 |
| Sherry Emilio Lustau medium dry    |     | 4.60 |
| Sherry Tio Pepe extra dry          |     | 4.40 |

| <b>Aperitif cocktail</b>   | 0.25 l |
|--|--------|
| <b>Aperol Spritz</b> <sup>2,10,14</sup>                          | 6.90   |
| Hirsch Secco with Aperol and orange                              |        |
| <b>Hugo</b>  | 6.90   |
| Hirsch Secco with elderflower syrup, mint and lime               |        |
| <b>Lillet Wild Berry</b>   | 6.90   |
| Lillet Blanc, Schweppes Wild Berry, berries and lime             |        |
| <b>Kir Royal 0.1 l</b>   | 6.50   |
| Hirsch Secco with Black Forest black currant liquor <sup>2</sup> |        |

| <b>Non-alcoholic aperitif</b> <i>Manufaktur Jörg Geiger</i> | EUR    | EUR    |
|---|--------|--------|
|   | 0.10 l | 0.75 l |
| <b>Prisecco Bio Cuvée Nr. 22</b>                            | 4.60   | 27.00  |
| apple, nettle, gooseberry leaves                            |        |        |
| <b>Prisecco Bio Cuvée Nr. 7</b>                             | 4.60   | 27.00  |
| plum, pear, lemon verbena                                   |        |        |
| <b>Rhubarb-Apple Smash 0.25 l</b>                           |        | 6.50   |
| Prisecco Nr. 22, apple juice, mint and lime                 |        |        |
| <b>"Spritziger Traufgänger" – our house cocktail 0.25 l</b> |        | 6.50   |
| Prisecco Nr. 7, currant juice <sup>3</sup> and berries      |        |        |



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| <b>Sparkling wine / Secco / Champagne</b>                            | EUR    | EUR    |
|--|--------|--------|
|  | 0.10 l | 0.75 l |
| <b>Prickelnder Hirsch Secco</b><br>Hirsch Privatkellerei, Leingarten | 3.90   | 25.00  |
| <b>Hirsch Riesling Brut</b><br>Hirsch Privatkellerei, Leingarten     | 4.60   | 29.00  |
| <b>Rosé Brut</b><br>Kessler Sekt, Esslingen                          |        | 32.00  |
| <b>Jägergrün Riesling Brut</b><br>Kessler Sekt, Esslingen            |        | 33.00  |
| <b>Brut Premier</b><br>Louis Roederer, Champagne                     |        | 62.00  |
| <b>Brut Rosé</b><br>Louis Roederer, Champagne                        |        | 67.00  |
| <b>Draft beer</b>  | 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<sup>3</sup>)</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<sup>3</sup>)</b>                    | 2.90   | 3.90   |
| <b>Bottled beer</b>  | 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

|      |   |      |
|------|---|------|
| 2019 | <b>Pinot Grigio, dry</b><br>Borgo Molino Ciari, Veneto  | 5.90 |
| 2019 | <b>Durbacher Riesling QbA Klingelberg, off-dry</b><br>Wine cooperative Durbach, Baden           | 5.50 |
| 2019 | <b>Muscat Blanc, dry</b><br>Gróf Degenfeld Tokaj, Hungary                                       | 6.50 |
| 2019 | <b>"Gasthof Linde" Weisser Burgunder Kabinett (pinot blanc), dry; Arndt Köbelin, Baden</b>      | 7.50 |
| 2020 | <b>Grauburgunder (pinot gris), dry</b><br>Graf Adelman, Kleinbottwar, Württemberg               | 7.50 |
| 2018 | <b>Rivaner Kabinett, dry</b><br>Arndt Köbelin, Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden | 7.50 |
| 2020 | <b>Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry</b><br>Clauß, Nack, Baden   | 7.50 |
|      | <b>Wine spritzer</b>  | 3.90 |

## Rosé wines by the glass

0.25 l

|      |   |      |
|------|---|------|
| 2019 | <b>Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry</b><br>Durbacher Winzergenossenschaft, Baden | 5.50 |
| 2019 | <b>Rosé, dry</b><br>Graf Neipperg, Schwaigern, Württemberg  | 6.50 |
| 2019 | <b>Domain Montrose Rosé, dry</b><br>Côtes de Thongue, Southern France   | 6.90 |
|      | <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 |
| 2018 | <b>Lemberger QbA, off-dry</b><br>Schloss Affaltrach, Württemberg   | 5.10   |
| 2018 | <b>Trollinger with Lemberger QbA, off-dry</b><br>Hirsch Privatkellerei, Leingarten                         | 4.90   |
| 2018 | <b>Spätburgunder (pinot noir), dry</b><br>Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden                 | 6.80   |
| 2018 | <b>Montrose Rouge (Merlot, Syrah, Grenache), dry</b><br>Domaine Montrose, Côte de Thongue, Southern France | 7.60   |
| 2018 | <b>Barbera d´Asti, Lavignon DOCG, dry</b><br>Picco Maccario, Italy   | 8.40   |
| 2017 | <b>Rioja (Tempranillo), dry</b><br>Larchago Edición Fábulas, Spain   | 8.50   |
|      | <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.*

## Black Forrest mineral water

|  | EUR    | EUR    |
|--|--------|--------|
|  | 0.25 l | 0.75 l |
| <b>Peterstaler Classic (sparkling)</b> | 2.50   | 5.80   |
| <b>Peterstaler Medium (medium)</b>     | 2.50   | 5.80   |
| <b>Black Forest Still (still)</b>      | 2.50   | 5.80   |

## Table water

|                 | 0.25 l | 0.40 l |
|-----------------|--------|--------|
| <b>Eisvogel</b> | 2.10   | 2.60   |



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| <b>Soft drinks</b>  | EUR           | EUR           |
|---|---------------|---------------|
| Coca Cola <sup>2,3,8,11</sup> <b>0.33l</b>  |               | 3.20          |
| Coca Cola Zero <sup>2,3,8,11</sup> <b>0.33l</b>   |               | 3.20          |
| Fanta <sup>2,3</sup> <b>0.33l</b>   |               | 3.20          |
| Mezzo Mix <sup>2,3,11</sup> or Sprite <sup>3</sup> <b>0.33l</b>                                 |               | 3.20          |
| Bitter Lemon <sup>3,10</sup> or Tonic Water <sup>10</sup> <b>0.20l</b>                          |               | 2.50          |
| <b>Althaus Ice tea "Green Tea"</b> <sup>3,11</sup> <b>0.4l</b><br>Wild Peach Flavor             |               | 3.50          |
| <b>Althaus Ice tea "Fruit Infusion"</b> <sup>3,11</sup> <b>0.4l</b><br>Watermelon & Mint Flavor |               | 3.50          |
| <b>Seezüngle</b> <b>0.33l</b>   |               |               |
| Rhubarb and Currant   |               | 3.70          |
| <b>Juice spritzers by Stingel</b>   | <b>0.25 l</b> | <b>0.40 l</b> |
| Apple juice, naturally cloudy   | 2.20          | 3.20          |
| Orange juice  | 2.20          | 3.20          |
| Passion fruit nectar <sup>3</sup>   | 2.20          | 3.20          |
| Sour cherry juice <sup>3</sup>  | 2.20          | 3.20          |
| Currant juice <sup>3</sup>  | 2.20          | 3.20          |
| Pink grapefruit juice <sup>3</sup>  | 2.20          | 3.20          |
| <b>Juices by Stingel</b>  |               | <b>0.25 l</b> |
| Apple juice, naturally cloudy   |               | 3.10          |
| Orange juice  |               | 3.10          |
| Passion fruit nectar <sup>3</sup>   |               | 3.10          |
| Sour cherry juice <sup>3</sup>  |               | 3.10          |
| Currant juice <sup>3</sup>  |               | 3.10          |
| Pink grapefruit juice <sup>3</sup>  |               | 3.10          |



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## Althaus tea, pyra pack

EUR  
Glass 2.70

Berries tea  
Green tea, bitter-sweet<sup>11</sup>  
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