



# 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





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## Asparagus menu

EUR


White asparagus spears (300 g) 22.00  
with homemade 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) 13.50

Beef steak (180 g) 15.00

 Salmon trout fillets 13.50

## Our wine recommendation to accompany the asparagus

2020 Scheurebe, dry  
Wittmann, Westhofen, Reinhessen

0.25l

9.10 Euro

0.75l bottle



26.50 Euro






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## Starters

EUR

-  Home-marinated sirloin with marinated asparagus served with cherry tomatoes and wild herbs salad 15.50
-  Goat cheese with grilled cos lettuce and strawberry salsa 13.50




## From the stockpot

-  Clear soup with stripes of hearty pancake 6.80
-  Asparagus soup  with whipped cream and croutons 7.50

## Market-fresh salads

-  Tossed side salad  with homemade dressing 5.10

Fresh salad dish, with a choice of









-  goat cheese, roasted nuts and soaked pears  15.50
- roasted maize poulard and mushrooms 18.50
-  roasted salmon trout, apple and horseradish 17.50



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## Local cuisine

EUR

 <b>Roasted Swabian ravioli ("Maultaschen")</b> with egg and a side salad	14.50
 <b>Lentils from the Swabian Mountains</b> with homemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup>	13.90
<b>Braised pork cheeks</b> with spring vegetables and homemade buttered pasta ("Spätzle")	19.30
 <b>Swabian roast beef and fried onions</b> (approx. 240 g) in gravy with homemade buttered pasta ("Spätzle")	24.00
<b>Roasted corn poulard</b> with red wine sauce, served with roasted asparagus and tagliatelle	21.00
 <b>Wiener Schnitzel (deep-fried breaded escalope of veal)</b> with cranberries and fried potatoes	21.00
<b>Medallions of pork on mushroom cream sauce</b> served with green beans with bacon and homemade pasta ("Spätzle")	18.50
 <b>Swabian cheese Spätzle</b>  with fried onions and cheese	14.50
<b>Sweet potato curry (vegan)</b>  with mixed spring vegetables and basmati rice	15.50
 <b>Tagliatelle with homemade wild garlic pesto</b>  with roasted asparagus and mountain cheese	16.50
<b>Optional:</b>	
with 3 shrimps	8.00


*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 almond butter, served with broccoli and boiled potatoes	24.00
<b>Fried salmon fillet</b> on lemon sauce, served with baby spinach and potato-chives fritters	26.00

## Venison from the woods of Oberstdorf

<b>Venison ragout</b> with cranberry pear, served with roasted wild mushrooms and napkin dumplings	26.00
<b>Homemade venison ravioli</b> with asparagus ragout and roasted mushrooms	16.50

### 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** 9.80  
Pork sausage, cheese, blood sausage, tomato peppers, hot <sup>2/8/9</sup>
  
-  **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"** 8.50
  
- "Something for the soul"** 11.00  
Selection of different small desserts
  
-  **Farmhouse ice cream**  
Bourbon vanilla, chocolate, mango, blood orange 1.80
- Per scoop 1.80
- 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> Hirsch Privatkellerei, Leingarten	3.90	25.00
<b>Vintner's sparkling wine Pinot Brut</b> Köberlein, Eichstetten am Kaiserstuhl	4.90	34.00
<b>Rosé Brut</b> Kessler Sekt, Esslingen		32.00
<b>Jägergrün Riesling Brut</b> Kessler Sekt, Esslingen		33.00
<b>Brut Premier</b> Louis Roederer, Champagne		62.00
<b>Brut Rosé</b> 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>Russ (wheat beer and lemonade<sup>3</sup>)</b>	2.90	3.90
<i>Blank's Zwiefaltendorfer</i>	0.25 l	0.40 l
<b>Naturtrübes Kellerpils (naturally cloudy pilsner beer)</b>	2.60	3.60
<b>Radler<sup>3</sup> (beer and lemonade)</b>	2.40	3.40
<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

2020	<b>Green Veltliner, dry</b> Markowitsch, Carnuntum, Austria	5.90
2019	<b>Durbacher Riesling QbA Klingelberg, off-dry</b> Wine cooperative Durbach, Baden	5.50
2019	<b>Muscat Blanc, dry</b> 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> Graf Adelman, Kleinbottwar, Württemberg	7.50
2018	<b>Rivaner Kabinett, dry</b> Arndt Köbelin, Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.50
2020	<b>Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry</b> Clauß, Nack, Baden	7.50
2019	<b>3055 Chardonnay, dry</b> Jean Leon, Penedés, Spain	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> Durbacher Winzergenossenschaft, Baden	5.50
2019	<b>P &amp; P Rosé, dry</b> Graf Neipperg, Schwaigern, Württemberg	6.50
2019	<b>Domain Montrose Rosé, dry</b> 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> Schloss Affaltrach, Württemberg	5.10
2018	<b>Trollinger with Lemberger QbA, off-dry</b> Hirsch Privatkellerei, Leingarten	4.90
2018	<b>Spätburgunder (pinot noir), dry</b> Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	6.80
2018	<b>Montrose Rouge (Merlot, Syrah, Grenache), dry</b> Domaine Montrose, Côte de Thongue, Southern France	7.60
2018	<b>Barbera d'Asti, Lavignon DOCG, dry</b> Picco Maccario, Italy	8.40
2017	<b>Rioja (Tempranillo), dry</b> Larchago Edición Fábulas, Spain	8.50
	<b>Wine spritzer</b>	3.90

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## 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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## Soft drinks

	EUR	EUR
Coca Cola <sup>2,3,8,11</sup> 0.33l		3.20
Coca Cola Zero <sup>2,3,8,11</sup> 0.33l		3.20
Fanta <sup>2,3</sup> 0.33l		3.20
Mezzo Mix <sup>2,3,11</sup> or Sprite <sup>3</sup> 0.33l		3.20
Bitter Lemon <sup>3,10</sup> or Tonic Water <sup>10</sup> 0.20l		2.50
<b>Althaus Ice tea "Green Tea"</b> <sup>3,11</sup> 0.4l Wild Peach Flavor		3.50
<b>Althaus Ice tea "Fruit Infusion"</b> <sup>3,11</sup> 0.4l Watermelon & Mint Flavor		3.50
<b>Seezüngle</b> 0.33l Cherry or Rhubarb		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 <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

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	0.25 l
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