



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

-  **Burratina** 
with marinated oxheart tomato and watercress 11.50
-  optional: with Black Forest ham 15.50
- Home-marinated salmon** 14.50
with dill-mustard sauce and herb salad

From the stockpot

-  **Clear soup with stripes of hearty pancake** 6.80
- Cold tomato-melon-chilly soup** 7.50
with fried shrimp

Market-fresh salads

-  **Tossed side salad** 
with homemade dressing 5.10
- Fresh salad dish, with a choice of**
- homemade venison ravioli and mushrooms 16.50
- fried shrimps, green asparagus and orange filets 15.50
-  roasted salmon trout, apple and horseradish 17.50



GASTHOF LINDE

Local cuisine	EUR
 Roasted Swabian ravioli ("Maultaschen") with fried egg and a side salad	15.50
 Lentils from the Swabian Mountains with homemade buttered pasta ("Spätzle") and sausage ^{2/9}	13.90
Braised pork cheeks with summer vegetables and homemade buttered pasta ("Spätzle")	21.50
 Swabian roast beef and fried onions (approx. 240 g) in gravy with homemade buttered pasta ("Spätzle")	26.50
Roasted corn poulard with thyme sauce, grilled Mediterranean vegetable and polenta or with grilled potatoes	23.00
 Wiener Schnitzel (fried breaded escalope of veal) with cranberries and fried potatoes	23.50
Medallions of pork on mushroom cream sauce served with green beans with bacon and homemade pasta ("Spätzle")	22.50
 Swabian cheese Spätzle  with fried onions and cheese	14.50
Fried tofu (vegan)  with coconut crust on sweet-potato-sweet-pepper-ragout (vegan)	14.50
 Tagliatelle with homemade basil pesto  with grilled Mediterranean vegetable and mountain cheese	16.50
Optional:	
with 3 shrimps	8.00


Selected dishes can also be offered as a smaller portion



GASTHOF LINDE

Out of the water



EUR

 Fried salmon trout on leek-grape vegetables with sage espuma and tagliatelle	25.50
--	-------

Steaks

Rib eye steak dry-aged (approx. 350 g)	34.00
Beef steak (approx. 250 g)	23.00
Beef tenderloin (approx. 250 g)	38.00
Salmon steak (approx. 250 g)	28.00






With a choice of:

Side dishes	EUR	Sauces	EUR
3 prawns	8.00	Homemade herb butter	1.80
Baby spinach	3.80	Homemade pepper sauce	1.80
 Grilled vegetables	4.50		
French fries	3.50		
 Small salad	3.80		




GASTHOF LINDE


Swabian cold dishes from 18 o'clock EUR

-  **Swiss sausage salad** ^{2/8/9} 10.50
Pork sausage and cheese
-  **Swabian sausage salad** ^{2/8/9} 9.50
Pork sausage and blood sausage
-  **Sausage salad "Linde" – a bit of everything** 10.80
Pork sausage, cheese, blood sausage, tomato peppers, hot ^{2/8/9}
-  **Cheese board "Linde" with three different cheese specialties** 13.50
-  *All cold dishes are served with fresh farmhouse bread.*

Kids' menu up to 12 years

- Small Wiener Schnitzel (fried breaded escalope of veal)** 12.50
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

- Homemade sorbet variation** 9.00
- Classic "Crème Brûlée"** 9.50
- "Something for the soul"** 12.00
Selection of different small desserts
-  **Farmhouse ice cream** 1.80
Bourbon vanilla, chocolate, mango, blood orange Per scoop
- Whipped cream 1.00



GASTHOF LINDE

Aperitif	EUR
	5 cl
Lustau Wermut White	5.50
Lustau Wermut Rosé	5.50
Lustau Wermut Red	5.50
Campari ²	5.50
Campari Orange ² 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 ^{2,10,14}	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 ²	

Non-alcoholic aperitif <i>Manufaktur Jörg Geiger</i>	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		
Rhubarb-Apple Smash 0.25 l		6.50
Prisecco Nr. 22, apple juice, mint and lime		
"Spritziger Traufgänger" – our house cocktail 0.25 l		6.50
Prisecco Nr. 7, currant juice ³ and berries		



GASTHOF LINDE

Sparkling wine / Secco / Champagne	EUR	EUR
	0.10 l	0.75 l
Prickelnder Hirsch Secco Hirsch Privatkellerei, Leingarten	3.90	25.00
Vintner's sparkling wine Pinot Brut Köberlein, Eichstetten am Kaiserstuhl	4.90	34.00
Rosé Brut Kessler Sekt, Esslingen		32.00
Jägergrün Riesling Brut Kessler Sekt, Esslingen		33.00
Brut Premier Louis Roederer, Champagne		62.00
2015er Brut Rosé Louis Roederer, Champagne		83.00
Draft beer	0.30 l	0.50 l
<i>Meckatzer Löwenbräu (Allgäu)</i>		
Meckatzer Löwen-Pils	3.50	4.50
Meckatzer Weiss-Gold Export	3.50	4.50
Radler³	3.20	4.20
Meckatzer Hefeweizen	3.50	4.50
Russ³	3.20	4.20
<i>Blank's Zwiefaltendorfer</i>	0.25 l	0.50 l
Naturtrübes Kellerpils (naturally cloudy pilsner beer)	3.40	4.50
Radler³ (beer and lemonade)	2.60	4.20
Bottled beer	0.33 l	0.50 l
Meckatzer Urweizen – dunkles Weizenbier –		4.40
Meckatzer Leichte Weisse		4.40
Meckatzer Alkoholfrei Weiß Gold	3,30	
Meckatzer Alkoholfreies Weizen		4.20
Paulaner Kristall Weizen		4.40



GASTHOF LINDE

White wines by the glass

EUR
0.25 l

2020	Green Veltliner, dry Markowitsch, Carnuntum, Austria	5.90
2020	Durbacher Riesling QbA Klingelberg, off-dry Wine cooperative Durbach, Baden	5.50
2020	Muscat Blanc, dry Gróf Degenfeld Tokaj, Hungary	6.50
2020	"Gasthof Linde" Weisser Burgunder Kabinett (pinot blanc), dry; Arndt Köbelin, Baden	7.50
2021	Grauburgunder (pinot gris), dry Graf Adelman, Kleinbottwar, Württemberg	7.50
2020	Rivaner Kabinett, dry Arndt Köbelin, Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.50
2020	Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry Clauß, Nack, Baden	7.50
2021	3055 Chardonnay, dry Jean Leon, Penedés, Spain	7.50
	Wine spritzer	3.90

Rosé wines by the glass

0.25 l

2020	Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Durbacher Winzergenossenschaft, Baden	5.50
	P&P Rosé, dry Graf Neipperg, Schwaigern, Württemberg	6.50
2020	Domain Montrose Rosé, dry Côtes de Thongue, Southern France	6.90
	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.*



GASTHOF LINDE

Red wines by the glass

		EUR
		0.25 l
2019	Lemberger QbA, off-dry Schloss Affaltrach, Württemberg	5.10
2020	Trollinger with Lemberger QbA, off-dry Hirsch Privatkellerei, Leingarten	4.90
2019	Spätburgunder (pinot noir), dry Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	6.80
2019	Montrose Rouge (Merlot, Syrah, Grenache), dry Domaine Montrose, Côte de Thongue, Southern France	7.60
2019	Merlot ,trocken Weingut Les Jamelles, Pays d'Oc, Südfrankreich	6.40
2020	Barbera d'Asti, Lavignon DOCG, dry Picco Maccario, Italy	8.40
2017	Rioja (Tempranillo), dry Larchago Edición Fábulas, Spain	8.50
	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.*

Black Forrest mineral water

	EUR	EUR
	0.25 l	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



GASTHOF LINDE

Soft drinks

	EUR	EUR
Coca Cola ^{2,3,8,11} 0.4l		3.50
Coca Cola Zero ^{2,3,8,11} 0.33l		3.20
Fanta ^{2,3} 0.4l		3.50
Mezzo Mix ^{2,3,11} 0.4l or Sprite ³ 0.33l		3.50/3.20
Bitter Lemon ^{3,10} or Tonic Water ¹⁰ 0.20l		2.50
Althaus Ice tea "Green Tea" ^{3,11} 0.4l Wild Peach Flavor		3.50
Althaus Ice tea "Fruit Infusion" ^{3,11} 0.4l Watermelon & Mint Flavor		3.50
Seezüngle 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 ³	2.20	3.20
Sour cherry juice ³	2.20	3.20
Currant juice ³	2.20	3.20
Pink grapefruit juice ³	2.20	3.20

Juices by Stingel

	0.25 l
Apple juice, naturally cloudy	3.10
Orange juice	3.10
Passion fruit nectar ³	3.10
Sour cherry juice ³	3.10
Currant juice ³	3.10
Pink grapefruit juice ³	3.10



GASTHOF LINDE

Althaus tea, pyra pack

EUR
Glass 2.70

Berries tea
Green tea, bitter-sweet¹¹
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