



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

Asparagus menu

White asparagus spears (300 g)
with homemade hollandaise sauce or melted butter
and new potatoes or herb pancakes
EUR 27.50

Side orders:

 **Cooked ham and Black Forest ham**
EUR 7.50

 **Small Wiener Schnitzel (breaded veal cutlet)**
EUR 6.00

Beef steak (180 g)
EUR 9.00

 **Salmon trout fillets**
EUR 9.00

Our wine recommendation to accompany the asparagus

2022er Muskateller Kabinett, dry
Weingut Köbelin, Eichstetten

0.75l bottle
28.00 Euro


0.25l
9.50 Euro



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Starters

EUR

Asparagus strawberry salad 
and radicchio

13.50

Lentil salad with fried shrimps
and crème fraîche

16.50

From the stockpot



 **Clear soup with stripes of hearty pancake**

6.50


Asparagus soup
with asparagus and whipped cream

9.50


Market-fresh salads

 **Tossed side salad** 
with housemade dressing

6.70

 **Chicory salad with apple and pomegranate**
beetroot dressing and wild herbs

10.50

 **Harvest-fresh salad dish**
beetroot dressing and smoked duck breast

18.50

Harvest-fresh salad dish
with maize poulard and fried mushrooms

19.50



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| Local cuisine | EUR |
|---|-------|
| Truffle pasta with slices of beef tenderloin and roasted wild mushrooms | 34.00 |
| Swabian roast beef and fried onions (approx. 240 g) in gravy with homemade buttered pasta ("Spätzle") | 28.50 |
| Roasted maize poulard with port wine jus with asparagus served two ways and potato puree | 24.50 |
| Wiener Schnitzel (fried breaded escalope of veal) with cranberries and fried potatoes | 23.00 |
|  Braised veal cheeks with glazed kohlrabi and housemade buttered pasta ("Spätzle") | 28.50 |
|  Swabian cheese Spätzle  with fried onions and cheese | 17.50 |
| ried polenta with wild garlic sauce (vegan)  served with sautéed asparagus and cherry tomatoes | 17.50 |
| Wild garlic risotto  served with glazed radishes, wild herbs and parmesan cheese | 17.50 |
| optionally with shrimp | 9.00 |




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Fresh out of the water

Trout meunière with almond butter
with wild broccoli and boiled potatoes 24.50

Skin-fried skrei on white wine foam
with baby spinach, pine nuts and almond balls 29.00

Venison from local woods

 Venison strips in mushroom cream sauce
served with housemade buttered pasta ("Spätzle") 25.00

Our wine recommendation for venison dishes


2019er Capella Ventoux
Marrenon, Rhône, France

| | |
|-----------|--------------|
| 0.25l | 0.75l bottle |
| 9.90 Euro | 28.00 Euro |

Swabian cold dishes from 18 o'clock EUR

 Swiss sausage salad ^{2/8/9}
Pork sausage and cheese 10.50

 Swabian sausage salad ^{2/8/9}
Pork sausage and blood sausage 9.50

 Sausage salad "Linde" – a bit of everything 10.80
Pork sausage, cheese, blood sausage, tomato peppers, hot ^{2/8/9}

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




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Kids' menu up to 12 years EUR

Homemade chicken nuggets with French fries 12.50

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

White chocolate panna cotta 9.50
with strawberry basil sorbet and rhubarb compote

Classic "crème brûlée" 9.50

"Something for the soul" 12.00
selection of different desserts

 **Farmhouse ice cream** per scoop 1.60
Bourbon vanilla, chocolate, Mango sorbet,
yogurt-strawberry, Swabian sorbet (elderberry and pear)

Whipped cream 1.00



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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} | 7.10 |
| Hirsch Secco with Aperol and orange | |
| Hugo | 7.10 |
| Hirsch Secco with elderflower syrup, mint and lime | |
| Lillet Wild Berry | 7.10 |
| Lillet Blanc, Schweppes Wild Berry, berries and lime | |
| Kir Royal 0.1 l | 7.10 |
| Hirsch Secco with Black Forest black currant liquor ² | |

Non-alcoholic aperitif *Manufaktur Jörg Geiger*

| | EUR | EUR |
|--|--------|--------|
| | 0.10 l | 0.75 l |
| Prisecco Bio Cuvée Nr. 21 | 4.90 | 35.00 |
| apple, nettle, gooseberry leaves | | |
| Prisecco Bio Cuvée Nr. 7 | 4.90 | 35.00 |
| 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 | | |



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| Sparkling wine / Secco / Champagne | EUR | EUR |
|---|--------|--------|
| | 0.10 l | 0.75 l |
| Prickelnder Hirsch Secco Hirsch Privatkellerei, Leingarten | 4.10 | 28.00 |
| Vintner's sparkling wine Pinot Brut Köberlein, Eichstetten am Kaiserstuhl | 4.90 | 35.00 |
| Rosé Brut Kessler Sekt, Esslingen | | 32.00 |
| Jägergrün Riesling Brut Kessler Sekt, Esslingen | | 33.00 |
| Brut Premier Louis Roederer, Champagne | | 65.00 |
| 2015er Brut Rosé Louis Roederer, Champagne | | 86.00 |
| Draft beer | 0.30 l | 0.50 l |
| <i>Meckatzer Löwenbräu (Allgäu)</i> | | |
| Meckatzer Löwen-Pils | 3.70 | 4.90 |
| Meckatzer Weiss-Gold Export | 3.70 | 4.90 |
| Radler³ | 3.70 | 4.40 |
| Meckatzer Hefeweizen | 3.70 | 4.90 |
| Russ³ | 3.60 | 4.80 |
| <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) | 2.80 | 4.30 |
| Bottled beer | 0.33 l | 0.50 l |
| Meckatzer Urweizen – dunkles Weizenbier – | | 4.90 |
| Meckatzer Leichte Weisse | | 4.90 |
| Meckatzer Alkoholfrei Weiß Gold | 3,60 | |
| Meckatzer Alkoholfreies Weizen | | 4.80 |
| Paulaner Kristall Weizen | | 4.90 |



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White wines by the glass

| | | EUR |
|------|---|--------|
| | | 0.25 l |
| 2020 | Green Veltliner, dry Markowitsch, Carnuntum, Austria | 6.90 |
| 2020 | Durbacher Riesling QbA Klingelberg, off-dry Wine cooperative Durbach, Baden | 6.50 |
| 2020 | Muscat Blanc, dry Gróf Degenfeld Tokaj, Hungary | 6.90 |
| 2020 | "Gasthof Linde" Weisser Burgunder Kabinett (pinot blanc), dry; Arndt Köbelin, Baden | 8.50 |
| 2021 | Grauburgunder (pinot gris), dry Graf Adelman, Kleinbottwar, Württemberg | 8.50 |
| 2020 | Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry Clauß, Nack, Baden | 8.50 |
| 2021 | 3055 Chardonnay, dry Jean Leon, Penedés, Spain | 8.50 |
| | Wine spritzer | 3.90 |

Rosé wines by the glass

| | | EUR |
|------|---|--------|
| | | 0.25 l |
| 2020 | Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Durbacher Winzergenossenschaft, Baden | 6.50 |
| | P&P Rosé, dry Graf Neipperg, Schwaigern, Württemberg | 7.50 |
| 2020 | Domain Montrose Rosé, dry Côtes de Thongue, Southern France | 7.20 |
| | 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 |
| 2020 | Lemberger QbA, off-dry Schloss Affaltrach, Württemberg | 6.10 |
| 2021 | Trollinger with Lemberger QbA, off-dry Hirsch Privatkellerei, Leingarten | 5.90 |
| 2021 | Spätburgunder (pinot noir), dry Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden | 7.80 |
| 2019 | Lirac Rouge, dry Domaine Corne-Loup, Tavel, Frankreich | 8.90 |
| 2019 | The Y Series, Shiraz, dry Winery Yalumba, South Australia | 9.00 |
| 2020 | Barbera d'Asti, Lavignon DOCG, dry Picco Maccario, Italy | 8.90 |
| 2017 | Mea Culpa (Primitivo, Syrah, Merlot) Vino Rosso d'Italia, Cantine Francesco Minini | 9.80 |
| | 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) | 2.70 | 6.10 |
| Peterstaler Medium (medium) | 2.70 | 6.10 |
| Black Forest Still (still) | 2.70 | 6.10 |

Table water

| | 0.25 l | 0.40 l |
|-----------------|--------|--------|
| Eisvogel | 2.50 | 3.10 |



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| Soft drinks | EUR | EUR |
|--|--------|--------|
| Coca Cola ^{2,3,8,11} 0.4l | | 3.90 |
| Coca Cola Zero ^{2,3,8,11} 0.4l | | 3.90 |
| Fanta ^{2,3} 0.4l | | 3.90 |
| Mezzo Mix ^{2,3,11} 0.4l or Sprite ³ 0.4l | | 3.90 |
| Bitter Lemon ^{3,10} or Tonic Water ¹⁰ 0.20l | | 2.90 |
| Althaus Ice tea "Green Tea" ^{3,11} 0.4l Wild Peach Flavor | | 3.90 |
| Althaus Ice tea "Fruit Infusion" ^{3,11} 0.4l Watermelon & Mint Flavor | | 3.90 |
| Seezüngle 0.33l Cherry or Rhubarb | | 3.90 |
| Juice spritzers by Stingel | 0.25 l | 0.40 l |
| Apple juice, naturally cloudy | 2.90 | 3.90 |
| Orange juice | 2.90 | 3.90 |
| Passion fruit nectar ³ | 2.90 | 3.90 |
| Sour cherry juice ³ | 2.90 | 3.90 |
| Currant juice ³ | 2.90 | 3.90 |
| Pink grapefruit juice ³ | 2.90 | 3.90 |
| Juices by Stingel | | 0.25 l |
| Apple juice, naturally cloudy | | 3.50 |
| Orange juice | | 3.50 |
| Passion fruit nectar ³ | | 3.50 |
| Sour cherry juice ³ | | 3.50 |
| Currant juice ³ | | 3.50 |
| Pink grapefruit juice ³ | | 3.50 |



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Althaus tea, pyra pack

EUR
Glass 2.90

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 | 2.80 |
| Large cup of Linde Schümli ¹¹ | 3.80 |
| Espresso Albcrema ¹¹ | 2.50 |
| Espresso Albcrema Macchiato ¹¹ | 2.60 |
| Double Albcrema Espresso ¹¹ | 4.10 |
| Cappuccino ¹¹ | 3.10 |
| Large cappuccino ¹¹ | 4.10 |
| Café au lait ¹¹ | 3.80 |
| Latte Macchiato ¹¹ | 3.80 |
| Hot chocolate ¹¹ | 3.70 |

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