



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, Mössingen

Freshly caught fish: Forellenzucht Dietmayer, Hettingen

Venison: from local woods, Albstadt-Ebingen, Oberstdorfer Jagd (Bayern)

Salad, vegetables and herbs: Früchte Gilb, Albstadt-Ebingen

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

menu

Marinated salmon
on marinated cucumbers
with apple and lime crème fraîche

Veal steak with truffle sauce
served with roasted chanterelles and tagliatelle

Pumpkin seed and vanilla parfait
with cranberry ragout

Menu price	EUR	42.00
Starter	EUR	11.50
Main course	EUR	24.00
Dessert	EUR	9.50

Our wine suggestion

2021 Merlot, dry
Graf Adelman
Württemberg, Germany





0.75l bottle
25.00 Euro





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Starters





EUR

-  **Pumpkin medley on lukewarm lentil salad** 
with wild herbs salad, dressed with balsamic 12.50
- Pumpkin medley on lukewarm lentil salad** 17.50
with roast beef, wild herbs salad, dressed with balsamic
-  **Goat cheese mousse** 
on lamb's lettuce with candied walnuts,
marinated pears and honey from our region 15.50

From the stockpot

- Semolina dumpling soup with root vegetables** 6.80
-  **Hokkaido pumpkin cream soup** 
with cream topping 7.50
- optionally with a shrimp 3.00

Market-fresh salads

-  **Tossed side salad** 
with housemade dressing 6.70
-  **Harvest-fresh salad dish** 18.50
with roasted venison escalope, cranberries and marinated mushrooms
-  **Harvest-fresh salad dish** 17.50
with roasted salmon trout, apple, celery and horseradish



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Local cuisine	EUR
Roasted Swabian ravioli ("Maultaschen") on potato-pumpkin ragout	15.50
 Lentils from the Swabian Alb with housemade buttered pasta ("Spätzle") and sausage ^{2/9}	15.50
Braised pork cheeks served with braised vegetables and potato-onion purée	22.00
 Schlachtplatte Regional dish of pork belly, blood sausage, liver sausage, sauerkraut and mashed potatoes	15.50
Swabian fried beef (approx. 240 g) with gravy and housemade buttered pasta ("Spätzle")	28.50
Roasted corn poulard with red curry sauce served with Braised pumpkin, savoy cabbage and basmati rice	23.00
Wiener Schnitzel (breaded veal cutlet) with cranberries and fried potatoes	23.00
Beef strips in truffled cream sauce with housemade finger-shaped dumplings	28.50
 Swabian cheese spaetzle  with roasted onions	15.50
Braised Hokkaido pumpkin (vegan)  on roasted savoy cabbage, served with red curry sauce and basmati rice	14.50
 Tagliatelle  served with glazed cranberries with wild herbs, Hokkaido pumpkin and mountain cheese	17.50
optionally with three shrimps	9.00





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Fresh out of the water

EUR

-  **Roasted salmon trout** 24.50
with lemon butter, rapini and duchess potatoes
- Fried fillet of sea bream** 25.50
with red wine butter, savoy cabbage and tagliatelle

Venison from local woods

-  **Grilled sausages from local game served with juniper jus** 21.00
on creamy sauerkraut and with napkin dumplings
-  **Delicately roasted saddle of venison under a herb crust** 39.00
with coffee sauce, roasted Brussels sprouts
and housemade hazelnut pasta ("Spätzle")

Our wine suggestion

2021er Spätburgunder "Holzfass", dry
Weingut Köbelin, Eichstetten am Kaiserstuhl, Württemberg

0.25l

8.90 Euro

0.75l bottle

25.00 Euro



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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}

All cold dishes are served with fresh farmhouse bread.

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

Hokkaido pumpkin meets chocolate 9.50

Classic crème brûlée 10.50

"Something for the soul" 12.50
Selection of small desserts

 **Farmhouse ice cream** 1.60
Chocolate, roasted almond, chocolate hazel nut and
Bourbon vanilla

Per scoop

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 0.10 l	EUR 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>		
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
2022er	Le Tigre Blanc, trocken Château des Adouzes, Faugères AOC, France	8.20
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
	32° (still, non-alcoholic drink to accompany your meal) (Riesling apple and herbs) Manufaktur Jörg Geiger, Baden-Württemberg	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	6.50
2021	Seegucker Rosé, dry Weingut Aufricht, Meersburg Sängeralde	7.80
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
2021	Merlot, dry Graf Adelman, Kleinbottwar, Württemberg	8.50
2019	The Y Series, Shiraz, dry Winery Yalumba, South Australia	9.00
2019	Côtes-du-Rhône (Syrah, Grenache, Mourvèdre) Famille Garon, Vignerons, France	8.90
2017	Mea Culpa (Primitivo, Syrah, Merlot) Vino Rosso d'Italia, Cantine Francesco Minini	9.80
	Wine spritzer	3.90

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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

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
Seezüngle 0.33l	
Cherry or Rhubarb	3.90

Ice tea

0.33 l

DeLÜX Ice tea peach Flavor	3.10
DeLÜX Ice tea watermelon & lemon flavor	3.10

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