



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, Lautert






GASTHOF LINDE

Starters

- | | |
|--|-------------|
|  Tossed side salad  with housemade dressing | EUR 6.70 |
|  Beetroot cream soup  with cream topping and orange filet | 7.50 |







Market-fresh salads

- | | |
|--|-------|
|  Harvest-fresh salad dish with roasted salmon trout, apple, celery and horseradish | 17.50 |
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Fresh out of the water

- | | |
|--|-------|
| Fried char fillet with red wine butter, cream savoy cabbage and tagliatelle | 25.50 |
|--|-------|

Local cuisine

- | | |
|---|--------------|
| Swabian fried beef (approx. 240 g) with gravy and housemade buttered pasta ("Spätzle") | EUR 28.50 |
|  Lentils from the Swabian Alb with housemade buttered pasta ("Spätzle") and sausage ^{2/9} | 15.50 |
| Braised veal cheeks served with winter vegetables and potato-onion purée | 22.00 |
| Wiener Schnitzel (breaded veal cutlet) with cranberries and fried potatoes | 23.00 |
|  Swabian cheese spaetzle  with roasted onions | 15.50 |
| Potato and red cabbage rolls (vegan)  on cranberry sauce, served with fried savoy cabbage and glazed chestnuts | 16.50 |
|  Tagliatelle with fried mushrooms in herb cream sauce  served with port wine-balsamic onions and regional mountain cheese | 17.50 |
| optionally with three shrimps | 9.00 |

Something sweet

- | | |
|---|-------------------|
| Classic crème brûlée | 10.50 |
|  Farmhouse ice cream Chocolate, roasted almond, chocolate hazel nut and Bourbon vanilla | Per scoop 1.80 |



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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 with wild sour cherry liquor 0.1 l | 7.10 |
| Hirsch Secco with wild sour cherry 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, pear, hay flowers | | |
| Prisecco Bio Cuvée Nr. 25 | 4.90 | 35.00 |
| pear, sloe, Douglas fir | | |
| | | 0.25 l |
| Rhubarb-Apple Smash | | 6.50 |
| Prisecco, apple juice, mint and lime | | |
| "Spritziger Traufgänger" – our house cocktail 0.25 l | | 6.50 |
| Prisecco, 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 |



GASTHOF LINDE

White wines by the glass

| | | EUR 0.25 l |
|------|--|---------------|
| 2022 | Durbacher Riesling QbA Klingelberg, off-dry Wine cooperative Durbach, Baden | 6.50 |
| 2022 | Le Tigre Blanc, trocken Château des Adouzes, Faugères AOC, France | 8.20 |
| 2020 | Muscat Blanc, Organic, dry Gróf Degenfeld Tokaj, Hungary | 6.90 |
| 2021 | "Gasthof Linde" Weisser Burgunder Kabinett (pinot blanc), dry; Arndt Köbelin, Baden | 8.50 |
| 2022 | 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 |
|------|---|--------|
| 2022 | 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 | Montrose Rosé, dry Domaine Montrose, Côte de Thongue, Südfrankreich | 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.*



GASTHOF LINDE

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 |
| 2021 | Merlot, dry Graf Adelman, Kleinbottwar, Württemberg | 8.50 |
| 2019 | Lirac Rouge, dry Domaine Corne-Loup, Tavel, Frankreich | 8.90 |
| 2019 | The Y Series, Shiraz, dry Weingut Yalumba, Südastralien | 9.00 |
| 2019 | Côtes-du-Rhône (Syrah, Grenache, Mourvèdre) Famille Garon, Vignerons, France | 8.90 |
| | 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 |



GASTHOF LINDE

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