



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: Metzgerei Früh, Albstadt

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

**Smoked salmon with potato fritters,
Wild herbs salad and chive sour cream**

**Game broth
with game ravioli and root vegetables**

**Dry aged saddle of beef – medium done –
with truffle sauce and corn served in different ways**

**Marinated strawberries with lime and honey
served with salted macadamia ice cream**

Menu price, 4 course menu	EUR	69.00
Menu price, 3 course menu	EUR	58.00

Starter	EUR	13.50
Soupe	EUR	11.50
Main course	EUR	39.00
Dessert	EUR	9.50

Our wine suggestion

**2017er Lirac, dry
Domaine Corne-Loup**

**0.25l
9.50 Euro**



**0.75l bottle
27.50 Euro**



GASTHOF LINDE



Starters

EUR

-  **Marinated salmon trout fillet on kohlrabi salad** 16.50
served with orange yogurt and wild herbs
-  **Baked goat's cheese delicacy** 15.50
on apple celery salad with candied walnuts,
soaked apple and Alb honey

From the stockpot


Beef broth 7.80
with beef cubes, root vegetables and noodles

 **Parsnip foam soup**  8.50
with cream topping and bacon chip

optionally with a shrimp 3.00

Market-fresh salads

 **Tossed side salad**  6.90
with housemade dressing

 **Harvest-fresh salad dish** 18.00
with fried game ravioli, cranberry crème fraîche
and marinated mushrooms

 **Harvest-fresh salad dish** 19.50
with fried salmon trout, orange, radishes and horseradish

Harvest-fresh salad dish 19.50
with roasted corn poulard and pickled vegetables



GASTHOF LINDE


Local cuisine	EUR
Roasted Swabian ravioli ("Maultaschen") on potato and radish salad	17.50
 Lentils from the Swabian Alb with housemade buttered pasta ("Spätzle") and sausage ^{2/9}	17.50
Braised veal shank slices with port wine onion sauce served with vegetables and finger-shaped potato dumplings	29.00
Swabian fried beef (approx. 240 g) with gravy and housemade buttered pasta ("Spätzle")	32.00
Roasted corn poulard breast with morel cream sauce served with glazed baby carrots and herb potatoes	31.00
Wiener Schnitzel (breaded veal cutlet) with cranberries and fried potatoes	26.00
Prime boiled beef with horseradish sauce on root vegetables and parsley potatoes	28.00
Green spelt patties (vegan) on tomato ragout with fried mushrooms and rucola	17.50
 Swabian cheese spaetzle  with roasted onions	17.50
Whole grain napkin cheese dumplings  on vegetable mushroom ragout and wild herbs	17.50
 Tagliatelle with fried oyster mushroom  in truffle cream sauce served with port wine balsamic onions and mountain cheese	19.50
optionally with roast beef strips	15.00



GASTHOF LINDE


Fresh out of the water

EUR

 **Fried salmon trout with mustard and dill sauce** 27.50
served with honey cucumber vegetables and tagliatelle

Plaice fillet in brik batter with white wine saffron sauce 29.50
with baby spinach, cherry tomatoes and herb potatoes

Venison from local woods

 **Delicately roasted saddle of venison with juniper sauce** 48.00
served with parsnip served two ways, fried oyster mushrooms
soaked port wine pear and napkin dumplings

Our wine suggestion

2021 pinot noir, wooden barrel, dry
Weingut Köbelin, Eichstetten am Kaiserstuhl, Baden

0.25l

8.90 Euro

0.75l bottle

26.00 Euro



GASTHOF LINDE

Swabian cold dishes from 18 o'clock EUR

Sour tripe with roast potatoes *(not a cold dish)* 13.50

Swiss sausage salad ^{2/8/9} 12.50
Pork sausage and cheese

Swabian sausage salad ^{2/8/9} 11.50
Pork sausage and blood sausage

Sausage salad "Linde" – a bit of everything 12.90
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 13.50

Small Wiener Schnitzel (fried breaded escalope of veal) 13.50
with pasta "Spätzle" or French fries

 **Pasta "Spätzle"** 4.90
with cream sauce or gravy

French fries 4.90
with ketchup or mayonnaise

Something sweet

Lemon tart with meringue 9.50

Classic crème brûlée 10.50

"Something for the soul" 13.50
Selection of different desserts

 **Farmhouse ice cream** 2.00
Chocolate and Bourbon vanilla
Strawberry sorbet and raspberry sorbet

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}	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 Nr. 22, apple juice, mint and lime		
"Spritziger Traufgänger" – our house cocktail 0.25 l		6.50
Prisecco, currant juice ³ and berries		



GASTHOF LINDE

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
2015 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 (wheat beer and lemonade)	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 (dark wheat beer)		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	Le Tigre Blanc, trocken Château des Adouzes, Faugères AOC, France	8.20
2022	Durbacher Riesling QbA Klingelberg, off-dry Wine cooperative Durbach, Baden	6.50
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 Sängerhalde	7.80
2022	Rosado de Lágrima Rosé dry Baron de Ley, Rioja	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
2019	Lirac Rouge, dry Domaine Corne-Loup, Tavel, Frankreich	8.90
2021	Merlot, dry Graf Adelman, Kleinbottwar, Württemberg	8.50
2022	Rubeno Lagrein, alto Adige DOC, dry Winery Catina Andrian, Südtirol-Terlan	9.50
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



GASTHOF LINDE

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