


# 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 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

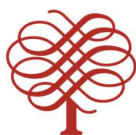
**Coffee:** Kaffeewerk Zollernalb, Albstadt-Ebingen

**Cheese:** Dorfkäserei Geifertshofen, Ziegenhütte Zollernalb, Harthausen

**Baked goods:** Landbäckerei Sonnenbeck, Albstadt-Onstmettingen

**Ice cream:** Bauernhof Bachmann, Lautert







# GASTHOF LINDE

## Starters

EUR

 Tossed side salad with housemade dressing 

6,90

 Parsnip foam soup   
with cream topping and bacon chip

8.50

## Market-fresh salads


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

19.50

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

19.50

## Fresh out of the water

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

27.50

## Local cuisine

Swabian fried beef (approx. 240 g)  
with gravy and housemade buttered pasta ("Spätzle")

32.00

 Lentils from the Swabian Alb  
with housemade buttered pasta ("Spätzle") and sausage<sup>2/9</sup>

17.50

Prime boiled beef with horseradish sauce  
on root vegetables and parsley potatoes

28.00

Wiener Schnitzel (breaded veal cutlet)  
with cranberries and fried potatoes



26.00

 Swabian cheese spaetzle with roasted onions 

17.50

Green spelt patties -vegan-   
on tomato ragout with fried mushrooms and rucola

17.50

 Tagliatelle with fried oyster mushrooms   
in truffle cream sauce served with port wine balsamic onions  
optionally with roast beef strips


19.50

15.00

## Something sweet

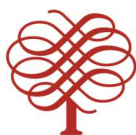
Classic crème brûlée

10.50

 Farmhouse ice cream  
Chocolate and Bourbon vanilla, strawberry sorbet  
and raspberry sorbet  
Whipped cream

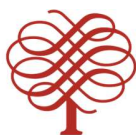
Per scoop 2.00

1.00



# GASTHOF LINDE

	EUR	EUR
Lustau Wermut White		5 cl 5.50
Lustau Wermut Rosé		5.50
Lustau Wermut Red		5.50
Campari <sup>2</sup>		5.50
Campari Orange <sup>2</sup> 1.5 cl		6.50
Lillet Blanc		5.50
Sherry Emilio Lustau medium dry		4.60
Sherry Tio Pepe extra dry		4.40
<b>Aperitif cocktail</b>		<b>0.25 l</b>
<b>Aperol Spritz<sup>2, 10, 14</sup></b>		<b>7.10</b>
Hirsch Secco with Aperol and orange		
<b>Hugo</b>		<b>7.10</b>
Hirsch Secco with elderflower syrup, mint and lime		
<b>Lillet Wild Berry</b>		<b>7.10</b>
Lillet Blanc, Schweppes Wild Berry, berries and lime		
<b>Kir with wild sour cherry liquor 0.1 l</b>		<b>7.10</b>
Hirsch Secco with wild sour cherry liquor <sup>2</sup>		
<b>Non-alcoholic aperitif</b> <i>Manufaktur Jörg Geiger</i>	<b>EUR</b>	<b>EUR</b>
	<b>0.10 l</b>	<b>0.75 l</b>
<b>Prisecco Bio Cuvée Nr. 21</b>	<b>4.90</b>	<b>35.00</b>
apple, pear, hay flowers		
<b>Prisecco Bio Cuvée Nr. 25</b>	<b>4.90</b>	<b>35.00</b>
pear, sloe, Douglas fir		
<b>Rhubarb-Apple Smash</b>		<b>0.25 l</b> <b>6.50</b>
Prisecco, apple juice, mint and lime		
<b>"Spritziger Traufgänger" – our house cocktail 0.25 l</b>		<b>6.50</b>
Prisecco, currant juice <sup>3</sup> and berries		



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## Sparkling wine / Secco / Champagne

	EUR	EUR
	0.10 l	0.75 l
<b>Prickelnder Hirsch Secco</b> Hirsch Privatkellerei, Leingarten	4.10	28.00
<b>Vintner's sparkling wine Pinot Brut</b> Köberlein, Eichstetten am Kaiserstuhl	4.90	35.00
<b>Rosé Brut</b> Kessler Sekt, Esslingen		32.00
<b>Jägergrün Riesling Brut</b> Kessler Sekt, Esslingen		33.00
<b>Brut Premier</b> Louis Roederer, Champagne		65.00
<b>2015er Brut Rosé</b> Louis Roederer, Champagne		86.00

## Draft beer

0.30 l 0.50 l

### *Meckatzer Löwenbräu (Allgäu)*

<b>Meckatzer Löwen-Pils</b>	3.70	4.90
<b>Meckatzer Weiss-Gold Export</b>	3.70	4.90
<b>Radler<sup>3</sup></b>	3.70	4.40
<b>Meckatzer Hefeweizen</b>	3.70	4.90
<b>Russ<sup>3</sup></b>	3.60	4.80

### *Blank's Zwiefaltendorfer*

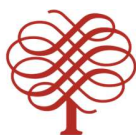
0.25 l 0.50 l

<b>Naturtrübes Kellerpils (naturally cloudy pilsner beer)</b>	3.40	4.50
<b>Radler<sup>3</sup> (beer and lemonade)</b>	2.80	4.30

## Bottled beer

0.33 l 0.50 l

<b>Meckatzer Urweizen – dunkles Weizenbier –</b>		4.90
<b>Meckatzer Leichte Weisse</b>		4.90
<b>Meckatzer Alkoholfrei Weiß Gold</b>	3.60	
<b>Meckatzer Alkoholfreies Weizen</b>		4.80
<b>Paulaner Kristall Weizen</b>		4.90



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## White wines by the glass

EUR  
0.25 l

2022	<b>Durbacher Riesling QbA Klingelberg, off-dry</b> Wine cooperative Durbach, Baden	6.50
2022	<b>Le Tigre Blanc, trocken</b> Château des Adouzes, Faugères AOC, France	8.20
2020	<b>Muscat Blanc, Organic, dry</b> Gróf Degenfeld Tokaj, Hungary	6.90
2021	<b>"Gasthof Linde" Weisser Burgunder Kabinett (pinot blanc), dry;</b> Arndt Köbelin, Baden	8.50
2022	<b>Grauburgunder (pinot gris), dry</b> Graf Adelman, Kleinbottwar, Württemberg	8.50
2020	<b>Weisser Milan</b> (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), <b>dry</b> Clauß, Nack, Baden	8.50
2022er	<b>Somereto, Chardonnay, Alto Adige DOC, trocken</b> Kellerei Cantina, Andrian, Südtirol-Terlan	9.50
	<b>32° (still, non-alcoholic drink to accompany your meal)</b> <b>(Riesling + apple and herbs)</b> Manufaktur Jörg Geiger, Baden-Württemberg	7.50
	<b>Wine spritzer</b>	3.90

## Rosé wines by the glass

0.25 l

2022	<b>Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry</b> Durbacher Winzergenossenschaft, Baden	6.50
2021	<b>Seegucker Rosé, dry</b> Weingut Aufricht, Meersburg Sängeralde	7.80
2022	<b>Rosado de Lágrima Rosé, dry</b> Baron de Lay, Rioja	7.20
	<b>Wine spritzer</b>	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	<b>Lemberger QbA, off-dry</b> Schloss Affaltrach, Württemberg	6.10
2021	<b>Trollinger with Lemberger QbA, off-dry</b> Hirsch Privatkellerei, Leingarten	5.90
2021	<b>Spätburgunder (pinot noir), dry</b> Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.80
2021	<b>Merlot, dry</b> Graf Adelman, Kleinbottwar, Württemberg	8.50
2019	<b>Lirac Rouge, dry</b> Domaine Corne-Loup, Tavel, Frankreich	8.90
2019	<b>The Y Series, Shiraz, dry</b> Weingut Yalumba, Südastralien	9.00
2019	<b>Côtes-du-Rhône (Syrah, Grenache, Mourvêdre)</b> Famille Garon, Vignerons, France	8.90
	<b>Mea Culpa (Primitivo, Syrah, Merlot)</b> Vino Rosso d'Italia, Cantine Francesco Minini	9.80
	<b>Wine spritzer</b>	3.90

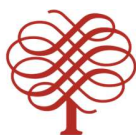
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## Black Forrest mineral water

	EUR 0.25 l	EUR 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

	EUR 0.25 l	EUR 0.40 l
Eisvogel	2.50	3.10



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## Soft drinks

EUR

Coca Cola <sup>2,3,8,11</sup> 0.4l	3.90
Coca Cola Zero <sup>2,3,8,11</sup> 0.4l	3.90
Fanta <sup>2,3</sup> 0.4l	3.90
Mezzo Mix <sup>2,3,11</sup> 0.4l or Sprite <sup>3</sup> 0.4l	3.90
Bitter Lemon <sup>3,10</sup> or Tonic Water <sup>10</sup> 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

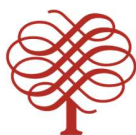
0.25 l    0.40 l

Apple juice, naturally cloudy	2.90	3.90
Orange juice	2.90	3.90
Passion fruit nectar <sup>3</sup>	2.90	3.90
Sour cherry juice <sup>3</sup>	2.90	3.90
Currant juice <sup>3</sup>	2.90	3.90
Pink grapefruit juice <sup>3</sup>	2.90	3.90

## Juices by Stingel

0.25 l

Apple juice, naturally cloudy	3.50
Orange juice	3.50
Passion fruit nectar <sup>3</sup>	3.50
Sour cherry juice <sup>3</sup>	3.50
Currant juice <sup>3</sup>	3.50
Pink grapefruit juice <sup>3</sup>	3.50



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## Althaus tea, pyra pack

EUR  
Glass 2.90

Berries tea  
Green tea, bitter-sweet<sup>11</sup>  
Fruit tea  
Green tea, mild, fruity  
Peppermint tea  
Earl Grey black tea with bergamotte<sup>11</sup>  
Herbal tea with a whiff of sea salt  
Full-bodied Assam black tea<sup>11</sup>

## Specialty coffee by "Kaffeewerk Zollernalb"

EUR

Cup of Linde Schümli <sup>11</sup>	2.80
Large cup of Linde Schümli <sup>11</sup>	3.80
Espresso Albcrema <sup>11</sup>	2.50
Espresso Albcrema Macchiato <sup>11</sup>	2.60
Double Albcrema Espresso <sup>11</sup>	4.10
Cappuccino <sup>11</sup>	3.10
Large cappuccino <sup>11</sup>	4.10
Café au lait <sup>11</sup>	3.80
Latte Macchiato <sup>11</sup>	3.80
Hot chocolate <sup>11</sup>	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