



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





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Asparagus menu

White asparagus spears (300 g)
with homemade hollandaise sauce or melted butter
and new potatoes or herb pancakes
EUR 22.00

Side orders:

 **Cooked ham and Black Forest ham**
EUR 6.50

 **Small Wiener Schnitzel (breaded veal cutlet)**
EUR 11.50

Beef steak (180 g)
EUR 15.00

 **Salmon trout fillets**
EUR 11.50

Our wine recommendation to accompany the asparagus

2022er Muskateller Kabinett, dry
Weingut Köbelin, Eichstetten

0.75l bottle
19.00 Euro

0.25l
6.80 Euro




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Starters


EUR

-  Tossed side salad with housemade dressing  6.90
- Asparagus cream soup with vanilla  7.50
Asparagus, whipped cream and croutons

Market-fresh salads

-  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


Fresh out of the water

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

Local cuisine

- Swabian fried beef (approx. 240 g) 32.00
with gravy and housemade buttered pasta ("Spätzle")
-  Lentils from the Swabian Alb 17.50
with housemade buttered pasta ("Spätzle") and sausage^{2/9}
- Prime boiled beef with horseradish sauce 28.00
on root vegetables and parsley potatoes
- Wiener Schnitzel (breaded veal cutlet) 26.00
with cranberries and fried potatoes
-  Swabian cheese spaetzle with roasted onions  17.50
- Green spelt patties -vegan-  17.50
on tomato ragout with fried mushrooms and rucola
-  Tagliatelle with fried oyster mushrooms  19.50
in truffle cream sauce served with port wine balsamic onions
optionally with roast beef strips 15.00

Something sweet

- Classic crème brûlée 10.50
-  Farmhouse ice cream Per scoop 2.00
Chocolate and Bourbon vanilla, strawberry sorbet
and raspberry sorbet
Whipped cream 1.00



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Aperitif

	EUR 5cl
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 0.10 l	EUR 0.75 l
Priseco Bio Cuvée Nr. 21	4.90	35.00
apple, pear, hay flowers		
Priseco Bio Cuvée Nr. 25	4.90	35.00
pear, sloe, Douglas fir		
Rhubarb-Apple Smash		0.25 l 6.50
Priseco, apple juice, mint and lime		
"Spritziger Traufgänger" – our house cocktail 0.25 l		6.50
Priseco, 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
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
2022er	Somereto, Chardonnay, Alto Adige DOC, trocken Kellerei Cantina, Andrian, Südtirol-Terlan	9.50
	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
2022	Rosado de Lágrima Rosé, dry Baron de Lay, 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.*



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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
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

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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