



# 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

## Summer menu

**cold tomato and melon soup**  
with chili and fried shrimp

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**Fried medallions of pork tenderloin**  
with chanterelle cream sauce on summer vegetables  
and bread dumplings

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**Yogurt elderflowerfoam**  
on marinated strawberries and two kinds of fine chocolate

**Menu price EUR 41.00**

Soup EUR 11.50

Main course EUR 24.00

Dessert EUR 8.50

## Our wine recommendation

**2023er Rosé, dry**

Weingut Weingut David Klenert, Kraichtal-Münzesheim

0.25l

6.90 Euro

0.75l bottle



19.00 Euro



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## 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
- Wild garlic cream soup** 9.50  
with fried prawns
- Asparagus cream soup with vanilla** 7.50  
Asparagus, whipped cream and croutons

## 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



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



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## 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



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## Swabian cold dishes from 18 o'clock EUR

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

**Swiss sausage salad** <sup>2/8/9</sup> 12.50  
Pork sausage and cheese

**Swabian sausage salad** <sup>2/8/9</sup> 11.50  
Pork sausage and blood sausage

**Sausage salad "Linde" – a bit of everything** 12.90  
Pork sausage, cheese, blood sausage, tomato peppers, hot <sup>2/8/9</sup>

*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



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<b>Aperitif</b>	EUR
	5 cl
Lustau Wermut White	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>	0.25 l
<b>Aperol Spritz</b> <sup>2,10,14</sup>	7.10
Hirsch Secco with Aperol and orange	
<b>Hugo</b>	7.10
Hirsch Secco with elderflower syrup, mint and lime	
<b>Lillet Wild Berry</b>	7.10
Lillet Blanc, Schweppes Wild Berry, berries and lime	
<b>Kir with wild sour cherry liquor 0.1 l</b>	7.10
Hirsch Secco with wild sour cherry liquor <sup>2</sup>	

<b>Non-alcoholic aperitif</b> <i>Manufaktur Jörg Geiger</i>	EUR	EUR
	0.10 l	0.75 l
<b>Prisecco Bio Cuvée Nr. 21</b>	4.90	35.00
apple, pear, hay flowers		
<b>Prisecco Bio Cuvée Nr. 25</b>	4.90	35.00
pear, sloe, Douglas fir		
		0.25 l
<b>Rhubarb-Apple Smash</b>		6.50
Prisecco Nr. 22, apple juice, mint and lime		
<b>"Spritziger Traufgänger" – our house cocktail 0.25 l</b>		6.50
Prisecco, currant juice <sup>3</sup> and berries		



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<b>Sparkling wine / Secco / Champagne</b>	EUR 0.10 l	EUR 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>2015 Brut Rosé</b> Louis Roederer, Champagne		86.00
<b>Draft beer</b>	0.30 l	0.50 l
<i>Meckatzer Löwenbräu (Allgäu)</i>		
<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> (wheat beer and lemonade)</b>	3.60	4.80
<i>Berg Brauerei Ehingen</i>		
<b>Berg Jubel Bier (naturally cloudy beer)</b>	3.70	4.90
<b>Radler<sup>3</sup> (naturally cloudy beer and lemonade)</b>	3.70	4.40
<b>Bottled beer</b>	0.33 l	0.50 l
<b>Meckatzer Urweizen (dark wheat beer)</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>Le Tigre Blanc, trocken</b> Château des Adouzes, Faugères AOC, France	8.20
2022	<b>Durbacher Riesling QbA Klingelberg, off-dry</b> Wine cooperative Durbach, Baden	6.50
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 (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry</b> Clauß, Nack, Baden	8.50
2021	<b>3055 Chardonnay, dry</b> Jean Leon, Penedés, Spain	8.50
	<b>32° (still, non-alcoholic drink to accompany your meal) (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 Sängerhalde	7.80
2022	<b>Rosado de Lágrima Rosé dry</b> Baron de Ley, 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
2019	<b>Lirac Rouge, dry</b> Domaine Corne-Loup, Tavel, Frankreich	8.90
2021	<b>Merlot, dry</b> Graf Adelman, Kleinbottwar, Württemberg	8.50
2022	<b>Rubeno Lagrein, alto Adige DOC, dry</b> Winery Catina Andrian, Südtirol-Terlan	9.50
2019	<b>Côtes-du-Rhône (Syrah, Grenache, Mourvèdre)</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	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 <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