



# 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 Baden-Württemberg.

We stand for genuine origin, animal welfare and housing, short, gentle transport routes and careful processing. This guarantees freshness, high quality and conserves our cultural and natural landscape.

All regional dishes are marked with  "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

**Sausage:** Metzgerei Früh, Albstadt-Ebingen

**Freshly caught fish:** Forellenzucht Dietmayer Walter, Hettingen

**Venison:** from local woods, Albstadt-Ebingen

**Salad, vegetables, herbs:** Früchte Gilb, Albstadt-Ebingen

**Flour:** Stingelmühle, Balingen

**Eggs:** Birkhof, Neufra

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

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

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

**Ice cream:** Bauernhof Bachmann, Lautertal





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## Aperitif recommendation

### **Veuve Ambal Crémant de Bourgogne Cuvée**

0.1 l  
4.50 euro

0.75 l bottle  
29.00 euro

### **Chilla Bitter Aperitivo Bavarese 5cl**

Straight on ice  
6.50 euro

With tonic on ice  
9.70 euro

## **Wine of the month**

**2023 Sauvignon Blanc, dry, Vinas del Vero, Somontano, Spain**

Elegant and well-balanced with a fine acid structure,  
pairs perfectly with seafood, fish, and white meat dishes

0.25 l  
8.50 euro

0.75 l bottle  
24.00 euro

Fine wine for at-home consumption - Gasthof Linde wine shop



10.50 euro/bottle





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## Starters

EUR

Fried shrimps (3 pieces) on lentils salad  
served with romaine lettuce and pumpkin-mango chutney 17.50

 **Marinated shepherd's cheese**   
with tomato-melon salad served with pickled red onions and rucola 15.50

 **Tossed salad**   
lettuce, cucumber, tomato, and house dressing 6.90

## From the stockpot

**Swabian ravioli soup** 8.50  
with root vegetables and fried onions

**Chanterelle cream soup**   
with cream topping and croutons 8.50

## Market-fresh salads

**Harvest-fresh salad dish** 27.00  
with roast beef strips and marinated mushrooms

 **Harvest-fresh salad dish** 24.00  
with fried salmon trout, orange, radishes, and horseradish

**Harvest-fresh salad dish** 26.00  
with roasted corn poulard, pickled pumpkin,  
and pumpkin sour cream



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## Local cuisine

EUR

### **Braised veal goulash**

served with glazed carrot, savoy cabbage, and napkin dumplings

31.00

### **Swabian fried beef with onions**

in gravy with housemade buttered pasta ("Spätzle")

approx. 160 g

29.00

approx. 200 g

32.00

approx. 250 g

36.00

Side order suggestions:

### **Tossed side salad in a small bowl**

leaf salad, cucumber, tomatoes, and house dressing

4.50

### **Roasted, housemade Swabian Ravioli ("Maultaschen")**

on potato-pumpkin ragout and spring leeks

18.50

### **Swabian lentils**

with housemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup>

17.50

### **Swabian cheese spaetzle**

with roasted onions and local cheese

17.50

### **Prime boiled beef with horseradish sauce**

on root vegetables and parsley potatoes

28.00

### **Smoked trout fillets on roasted farmhouse bread and potato salad**

served with chive sour cream, radishes, pickled onions, and pumpkin with wild herbs

21.00

### **Tripe in vinegar gravy**

with roast potatoes

15.50

### **Sausage salad** <sup>2/8/9</sup>

Pork sausage, Emmentaler cheese, onions, gherkin, egg, bread

12.50

### **Linde sausage salad** – "a bit of everything" <sup>2/8/9</sup>




Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot)

13.90



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## Specialties from the Gasthof Linde kitchen

<b>Roasted corn poulard breast with red curry sauce,</b> baked Hokkaido pumpkin and basmati rice	29.00
<b>Wiener Schnitzel (breaded veal cutlet)</b> with cranberries and roast potatoes	26.00
<b>Baked Hokkaido pumpkin with red curry sauce (vegan)</b> ✓ served with braised pointed cabbage and basmati rice	17.50
<b>Swabian pumpkin and cream cheese ravioli ("Maultaschen")</b> ✓ on fried savoy cabbage and wild herb salad	17.50
 <b>Tagliatelle with nut pesto</b> ✓ served with fried shiitake mushrooms, baby spinach, and mountain cheese	19.50
optionally with fried roast beef stripes	16.00
<b>Fried char fillet on red wine butter</b> served with glazed young leeks and pearl barley risotto	29.50
 <b>2 kinds of trout in brik batter with baby spinach and white wine citrus sauce</b> served with a variation of cauliflower and parsley potatoes	33.00
 <b>Ragout of local venison</b> served with red cabbage with apples, fried mushrooms, napkin dumplings, soaked port wine pear and cranberries	26.50

## Our wine recommendation to accompany the venison

2021 Pinot Noir, wooden barrel, dry  
Weingut Köbelin, Eichstetten am Kaiserstuhl, Baden

0.25 l

8.90 euro

0.75 l bottle

26.00 euro



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## Autumn menu

**Harvest-fresh leaf salad with balsamic dressing**  
served with fried mushrooms and pickled pumpkin

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**Slices of medium-done sirloin on truffle jus**  
with glazed beans and potato-almond balls

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**Two kinds of chocolate mousse**  
with caramelized walnuts and apple compote

### Menu price

52.00 euro

#### Starter

12.50 euro

#### Main course

36.00 euro

#### Dessert

8.50 euro

*Selected dishes can also be offered as a smaller portion.  
If you wish to share a main course, we charge 12.50 euro per cover.*



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<b>Aperitif</b>	EUR
	5 cl
Lustau Vermut White	5.50
Lustau Vermut Rosé	5.50
Lustau Vermut Rot	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	

<b>Non-alcoholic aperitif</b> / Manufaktur Jörg Geiger	EUR	EUR
	0.1 l	0.75 l
<b>Prisecco Cuvée Nr.21</b>	4.90	35.00
apple, pear, hay flowers		
<b>Prisecco 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</b>		6.50
Prisecco Cuvée Nr. 7, 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>Prickeln der Hirsch Secco</b> Weingut Hirsch, Leingarten	4.10	28.00
<b>Vintner's sparkling wine Pinot Brut</b> Weingut Köbelin, 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>	4.10	5.50
<b>Meckatzer Weiss-Gold Export</b>	4.10	5.50
<b>Radler (beer and lemonade)<sup>3</sup></b>	4.00	5.40
<b>Meckatzer Hefeweizen (wheat beer)</b>	4.10	5.50
<b>Russ (wheat beer and lemonade)<sup>3</sup></b>	4.00	5.40
<i>Berg Brauerei Ehingen</i>		
<b>Berg Jubel Bier (naturally cloudy beer)</b>	4.10	5.50
<b>Radler naturtrüb (beer and naturally cloudy lemonade)<sup>3</sup></b>	4.00	5.40
<b>Bottled beer</b>	0.33 l	0.50 l
<b>Meckatzer Urweizen (dark wheat beer)</b>		5.50
<b>Meckatzer Leichte Weisse (light wheat beer)</b>		5.50
<b>Meckatzer Alkoholfrei Weiß Gold (non-alcoholic wheat beer)</b>		4.00
<b>Meckatzer Alkoholfreies Weizen (non-alcoholic wheat beer)</b>		5.50
<b>Paulaner Kristall Weizen (crystal wheat beer)</b>		5.50





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<b>White wines by the glass</b>		EUR 0.25 l
2022	<b>Durbacher Riesling QbA Klingelberg, off-dry</b> Weingenssenschaft Durbach, Baden	6.50
2021	<b>"Gasthof Linde" Weisser Burgunder Kabinett,</b> Pinot Blank, dry Weingut Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	8.50
2020	<b>Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry</b> 8.50 Weingut Clauß, Nack, Baden	8.50
2022	<b>Grauburgunder (Pinot Gris), dry</b> Weingut Graf Adelman, Kleinbottwar, Württemberg	8.50
2022	<b>Le Tigre Blanc, dry</b> Château des Adouzes, Faugères AOC, France	8.20
2020	<b>Muscat Blanc, Organic, dry</b> Gróf Degenfeld, Tokaj, Hungary	6.90
2022	<b>Somereto, Chardonnay, Alto Adige DOC, dry</b> Cantina Andrian, South Tirol - Terlan	9.50
7.50	<b>32° (still, non-alcoholic drink to accompany your meal)</b>  <b>(apple and herbs)</b> Jörg Geiger, Baden-Württemberg	
	<b>Wine spritzer</b>	3.90
 <b>Rosé wines by the glass</b>		 0.25 l
2022	<b>Durbacher Spätburgunder Weißherbst QbA</b> Pinot Noir rosé, off-dry Weingenssenschaft Durbach, 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



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## Red wines by the glass

		EUR 0.25 l
2020	<b>Roter Milan</b> (Cabernet, Merlot, Dornfelder), dry Weingut Clauß, Nack, Baden	8,50
2021	<b>Spätburgunder (Pinot Noir)</b> , dry Weingut Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.80
2021	<b>Merlot</b> , dry Weingut Graf Adelman, Kleinbottwar, Württemberg	8.50
2021	<b>Trollinger with Lemberger QbA</b> , off-dry Weingut Hirsch, Leingarten	5.90
2019	<b>Lirac Rouge</b> , dry Domaine Corne-Loup, Tavel, France	8.90
2022	<b>Rubeno Lagrein</b> , alto Adige DOC, dry Cantina Andrian, South Tirol - Terlan	9.50
	<b>Mea Culpa (Primitivo, Syrah, Merlot)</b> Vino Rosso d'Italia, Cantine Francesco Minini	9.80
	<b>Wine spritzer</b>	3.90

## Black Forrest mineral water

	EUR 0.25 l	EUR 0.75 l
<b>Peterstaler Medium</b>	2.90	6.50
<b>Black Forest Still</b>	2.90	6.50

## Table water

	0.25 l	0.40 l
<b>Eisvogel</b>	2.70	3.40



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## Soft drinks

	EUR
Coca Cola 0.4 l	4.10
Coca Cola Zero 0.4 l	4.10
Fanta 0.4 l or Sprite <sup>3</sup> 0.4 l	4.10
Mezzo Mix 0.4 l	4.10
Bitter Lemon <sup>3</sup> oder Tonic Water <sup>10</sup> 0.2 l	3.20
Seezüngle 0.33 l cherry or rhubarb	4.10

## Ice tea

	0.33 l
DeLÜX Ice tea peach	3.90
DeLÜX Ice tea watermelon & lemon	3.90

## Juice spritzers by Stingel

	0.25 l	0.40 l
Apple juice, naturally cloudy	3.10	4.10
Orange juice	3.10	4.10
Passion fruit nectar <sup>3</sup>	3.10	4.10
Sour cherry juice <sup>3</sup>	3.10	4.10
Currant juice <sup>3</sup>	3.10	4.10
Pink grapefruit juice <sup>3</sup>	3.10	4.10

## Juices by Stingel

	0.25 l
Apple juice, naturally cloudy	3.70
Orange juice	3.70
Passion fruit nectar <sup>3</sup>	3.70
Sour cherry juice <sup>3</sup>	3.70
Currant juice <sup>3</sup>	3.70
Pink grapefruit juice <sup>3</sup>	3.70



## Althaus tea, pyra pack

EUR  
glass  
2.90

Berries tea  
Green tea, bitter-sweet<sup>11</sup>  
Fruit tea  
Green tea, mild, fruity<sup>11</sup>  
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