



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

Pinot Rosé Brut, Weingut Clauß

0.1 l
5.50 euro

0.75 l bottle
36.00 euro

Chilla Bitter Aperitivo Bavarese 5cl

Straight on ice
6.50 euro

With tonic on ice
9.70 euro

Wine of the month

2022er 24/7 Rotweincuveé, Weingut Klenert, Kraichgau Baden

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



9.50 euro/bottle





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Starters

EUR

Slices of smoked duck breast 17.50
with red cabbage salad, pickled apples and cranberry cream

 **Marinated shepherd's cheese**  15.50
with wild herb salad, pumpkin and pickled quinces

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


From the stockpot

Swabian ravioli soup 8.50
with root vegetables and fried onions

Hokkaido pumpkin cream soup  8.50
with whipped cream and pumpkin seeds

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



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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 ^{2/9}

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 ^{2/8/9}

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

12.50

Linde sausage salad – "a bit of everything" ^{2/8/9}







13.90



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

Specialties from the Gasthof Linde kitchen

	Roasted corn poulard breast with red curry sauce, baked Hokkaido pumpkin and basmati rice	29.00
	Wiener Schnitzel (breaded veal cutlet) with cranberries and roast potatoes	26.00
	Baked Hokkaido pumpkin with red curry sauce (vegan)  served with braised pointed cabbage and basmati rice	17.50
	Swabian pumpkin and cream cheese ravioli ("Maultaschen")  on fried savoy cabbage and wild herb salad	17.50
	Tagliatelle with nut pesto  served with fried shiitake mushrooms, baby spinach, and mountain cheese	19.50
	optionally with fried roast beef stripes	16.00
	Fried char fillet on red wine butter served with glazed young leeks and pearl barley risotto	29.50
	2 kinds of trout in brik batter with baby spinach and white wine citrus sauce served with a variation of cauliflower and parsley potatoes	33.00
	Ragout of local venison served with red cabbage with apples, fried mushrooms, napkin dumplings, soaked port wine pear and cranberries	31.50

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



Autumn menu

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

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

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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Aperitif		EUR
		5 cl
Lustau Vermut White		5.50
Lustau Vermut Rosé		5.50
Lustau Vermut Rot		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		
Non-alcoholic aperitif / Manufaktur Jörg Geiger		EUR EUR
		0.1 l 0.75 l
Prisecco Cuvée Nr.21	4.90	35.00
apple, pear, hay flowers		
Prisecco 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		6.50
Prisecco Cuvée Nr. 7, currant juice ³ and berries		



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Sparkling wine / Secco / Champagne	EUR	EUR
	0.10 l	0.75 l
Prickeln der Hirsch Secco Weingut Hirsch, Leingarten	4.10	28.00
Vintner's sparkling wine Pinot Brut Weingut Köbelin, 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		75.00
Draft beer	0.30 l	0.50 l
<i>Meckatzer Löwenbräu (Allgäu)</i>		
Meckatzer Löwen-Pils	4.10	5.50
Meckatzer Weiss-Gold Export	4.10	5.50
Radler (beer and lemonade)³	4.00	5.40
Meckatzer Hefeweizen (wheat beer)	4.10	5.50
Russ (wheat beer and lemonade)³	4.00	5.40
<i>Berg Brauerei Ehingen</i>	0.30 l	0.50 l
Berg Jubel Bier (naturally cloudy beer)	4.10	5.50
Radler naturtrüb (beer and naturally cloudy lemonade)³	4.00	5.40
Bottled beer	0.33 l	0.50 l
Meckatzer Urweizen (dark wheat beer)		5.50
Meckatzer Leichte Weisse (light wheat beer)		5.50
Meckatzer Alkoholfrei Weiß Gold (non-alcoholic wheat beer)		4.00
Meckatzer Alkoholfreies Weizen (non-alcoholic wheat beer)		5.50
Paulaner Kristall Weizen (crystal wheat beer)		5.50



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



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Red wines by the glass

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

Black Forrest mineral water

	EUR 0.25 l	EUR 0.75 l
Peterstaler Medium	2.90	6.50
Black Forest Still	2.90	6.50

Table water

	0.25 l	0.40 l
Eisvogel	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 ³ 0.4 l	4.10
Mezzo Mix 0.4 l	4.10
Bitter Lemon ³ oder Tonic Water ¹⁰ 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 ³	3.10	4.10
Sour cherry juice ³	3.10	4.10
Currant juice ³	3.10	4.10
Pink grapefruit juice ³	3.10	4.10

Juices by Stingel

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



Althaus tea, pyra pack

EUR
glass
2.90

Berries tea
Green tea, bitter-sweet¹¹
Fruit tea
Green tea, mild, fruity¹¹
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