



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 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

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





GASTHOF LINDE

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



GASTHOF LINDE

Starters

EUR

Slices of smoked duck breast

with red cabbage salad, pickled apples and cranberry cream

17.50

 **Marinated shepherd's cheese** 

with wild herb salad, pumpkin and pickled quinces

15.50

 **Tossed salad** 

lettuce, cucumber, tomato, and house dressing

6.90

From the stockpot

Swabian ravioli soup

with root vegetables and fried onions

8.50

 **Hokkaido pumpkin cream soup** 

with whipped cream and pumpkin seeds


8.50

Market-fresh salads

Harvest-fresh salad dish

with roast beef strips and marinated mushrooms

27.00







 **Harvest-fresh salad dish**

with fried salmon trout, orange, radishes, and horseradish

24.00





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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 |
|  Meat platter liver sausage, black pudding and pork belly on sauerkraut and mashed potatoes with hearty sauce | 18.50 |
|  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 | 16.50 |
| 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} Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot) | 13.90 |



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Specialties from the Gasthof Linde kitchen

| | |
|---|-------|
| Roasted Barberie duck breast with orange sauce with fried brussel sprouts and whole grain dumplings | 34.00 |
| 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 baby spinach, braised pumpkin and mountain cheese | 19.50 |
| optionally with fried roast beef stripes | 16.00 |
| Fried char fillet on red wine butter served with cream sauerkraut and mashed potatoes | 31.00 |
|  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 venison served with red cabbage with apples, fried mushrooms, napkin dumplings, soaked port wine pear and cranberries | 32.00 |

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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Winter menu

**Freshly harvested lettuce marinated with balsamic dressing
with fried mushrooms and pickled pumpkin**

**Duet of the Bavarian Land Duck
on apple red cabbage with napkin dumplings**

**Almond parfait
with white chocolate and plum compote**

Menu price

52.00 euro

Starter

12.50 euro

Main course

34.00 euro

Dessert

8.50 euro



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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 | EUR | EUR |
|--|-------|--------|
| | 0.1 l | 0.75 l |
| Van Nahmen Fruit-Secco | 4.90 | 35.00 |
| Apple-quince, dry and fruity | | |
| Van Nahmen Fruit-Secco | 4.90 | 35.00 |
| Apple-blueberry-cherry | | |
| | | 0.25 l |
| Apfel-Quitte Zimt Smash | | 6.50 |
| Fruit secco apple-quince, cinnamon and apple | | |
| Red Kite | | 6.50 |
| Apple-blueberry-cherry, berries and rosemary | | |



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| Sparkling wine / Secco / Champagne | EUR | EUR |
|---|--------|--------|
| | 0.10 l | 0.75 l |
| Glera Secco Corte Molino | 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 | | 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 Wine cooperative Durbach, Baden | 6.50 |
| 2023 | Markgräfler Gutedel, dry Martin Waßmer, Baden | 6.80 |
| 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 Adelmann, 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 Winery Cantina, Andrian, Südtirol-Terlan | 9.50 |
| | 32° (still, non-alcoholic drink to accompany your meal) (Riesling apple and herbs) Manufacture 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 | Hase Rosé by Gillot Winery Kühling-Gillot, Reinhessen | 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.



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If you are in the mood for wine, please ask for our wine list.

Red wines by the glass

| | | EUR 0.25 l |
|--------|--|---------------|
| 2020 | Roter Milan trocken (Cabernet, Merlot, Dornfelder) Winery Clauß, Nack, Baden | 8,50 |
| 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 |
| 2022er | Rubeno Lagrein, alto Adige DOC, trocken Winery Cantina, Andrian, Südtirol-Terlan | 9.50 |
| | Mea Culpa (Primitivo, Syrah, Merlot) Vino Rosso d'Italia, Cantine Francesco Minini | 9.80 |
| | 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.*

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 Vio

0.33 l

| | | |
|-------------------------------|------|------|
| Apple juice, naturally cloudy | 3.10 | 3.90 |
| Currant juice | 3.10 | 3.90 |
| Rhubarb juice ³ | 3.10 | 3.90 |



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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