



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 BachmannLautertal





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



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Starters



EUR

Swabian ravioli soup
with root vegetables and fried onions

8.50

 **Hokkaido pumpkin cream soup** 
with whipped cream and pumpkin seeds

8.50

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

6.90

Market-fresh salads

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

27.00

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



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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
Ragout of venison served with red cabbage with apples, fried mushrooms, napkin dumplings, soaked port wine pear and cranberries	32.00

Dessert

Almond parfait with white chocolate and plum compote	8.50
Classic crème brûlée	10.50
Affogato al caffè Espresso, Vanilla ice cream	4.60
Farmhouse ice cream Chocolate, Bourbon-Vanilla, Yoghurt-Passionfruit, Strawberry sorbet, Raspberry sorbet	
Per scoop	2.00
With cream	1.0



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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 <i>Manufaktur Jörg Geiger</i>	EUR 0.10 l	EUR 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
Applecinna		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

Meckatzer Löwenbräu (Allgäu)

Meckatzer Löwen-Pils	4.10	5.50
Meckatzer Weiss-Gold Export	4.10	5.50
Radler³ (beer and lemonade)	4.00	5.40
Meckatzer Hefeweizen	4.10	5.50
Russ³	4.00	5.40

Berg Brauerei Ehingen

0.30 l 0.50 l

Berg Jubel Bier (naturally cloudy beer)	4.10	5.50
Radler³ (naturally cloudy beer and lemonade)	4.00	5.40

Bottled beer

0.33 l 0.50 l

Meckatzer Urweizen – dunkles Weizenbier –		5.50
Meckatzer Leichte Weisse		5.50
Meckatzer Alkoholfrei Weiß Gold	4.00	
Meckatzer Alkoholfreies Weizen		5.50
Paulaner Kristall Weizen		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 Weingut Kühling-Gillot, Reinhausen	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	Roter Milan trocken (Cabernet, Merlot, Dornfelder) Whinery 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 Whinery Cantina, Andrian, Südtirol-Terlan	9,50
	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 Medium (medium)	2,90	6,50
Black Forest Still (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, 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 sulfured
Nr. 10 containing quinine
Nr. 11 containing caffeine
Nr. 12 with flavor enhancer
Nr. 13 blackened
Nr. 14 waxed