



# 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

Applecinna

Baked apple liqueur, Van Nahmen fruit secco apple-quince, dry and fruity, cinnamon

6.50 Euro

## Pinot Rosé Brut, Weingut Clauß

0.1 l

5.50 euro

0.75 l bottle

36.00 euro

## Wine of the month

2019er Piano del Cerro, Aglianico del Vulture DOC, Italy

This exceptional wine comes from the Basilicata region in southern Italy. This is also where Monte Vulture, a long-extinct volcano, can be seen from afar. The very old Aglianico grape variety prefers volcanic soils. On the palate, connoisseurs can expect aromas of cassis and black cherries. It goes excellently with hearty meat dishes or spicy cheese. Try it yourself!

0.25 l

9.50 euro

0.75 l bottle

27.00 euro

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



16.00 euro/bottle




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## Starters


EUR

Fried shrimps  
on alb-lentil salad, lime sour cream and wild herbs 18.50

 Tossed salad   
lettuce, cucumber, tomato, carrot 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 28.00

 Harvest-fresh salad dish  
with fried salmon trout, orange, radishes, and horseradish 26.00



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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
Tossed side salad in a small bowl  leaf salad, cucumber, tomatoes, and house dressing	4.50
 Swabian cheese spaetzle  with roasted onions and local cheese	17.50
Fried beef stripes in whiskey pepper gravy with housemade buttered pasta ("Spätzle")	27.00
Ragout of venison served with red cabbage with apples, fried mushrooms, napkin dumplings, soaked port wine pear and cranberries	32.00

For changed side dishes, we charge a surcharge of € 2,00.

## 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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## 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
	Pork medaillons with mushroom cream sauce on colorful vegetables and housemade buttered pasta ("Spätzle")	27.50
	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
	Salmon trout fillet fried on the skin with white wine citrus sauce from Forellenhof Walter Dietmayer, Hettingen with a variation of cauliflower and parsley potatoes	32.00

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## Winter menu

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

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Pink fried saddle of venison with cranberry sauce  
on fried brussels sprouts, herb mushrooms and hazelnut pasta (Spätzle)

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Almond parfait  
with two types of chocolate mousse and punch cherries

Menu price

62.00 euro

Starter

12.50 euro

Main course

44.00 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 <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

Aperitif cocktail	0.25 l
Aperol Spritz <sup>2,10,14</sup>	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 Apple-quince, dry and fruity	4.90	35.00
Van Nahmen Fruit-Secco Apple-blueberry-cherry	4.90	35.00
		0.25 l
Apfel-Quitte Zimt Smash Fruit secco apple-quince, cinnamon and apple		6.50
Red Kite Apple-blueberry-cherry, berries and rosemary		6.50



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Sparkling wine / Secco / Champagne	EUR 0.10 l	EUR 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) <sup>3</sup>	4.00	5.40
Meckatzer Hefeweizen (wheat beer)	4.10	5.50
Russ (wheat beer and lemonade) <sup>3</sup>	4.00	5.40
<i>Berg Brauerei Ehingen</i>		
Berg Jubel Bier (naturally cloudy beer)	4.10	5.50
Radler naturtrüb (beer and naturally cloudy lemonade) <sup>3</sup>	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	Somereeto, Chardonnay, Alto Adige DOC, trocken Winery Cantina, Andrian, Südtirol-Terlan	9.50
	32° (still, non-alcoholic drink to accompany your meal) (Riesling I 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, Reinhausen	7.80
2022	Spätburgunder Rosé, Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	6.50
	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	<b>8,50</b>
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 0.1l wine carafe.  
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## 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 <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 Vio	0.33 l	
Apple juice, naturally cloudy	3.10	3.90
Currant juice	3.10	3.90
Rhubarb juice <sup>3</sup>	3.10	3.90



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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<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 Al crema<sup>11</sup> 2.50
- Espresso Al crema Macchiato<sup>11</sup> 2.60
- Double Al crema 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 sulfated
- Nr. 10 containing quinine
- Nr. 11 containing caffeine
- Nr. 12 with flavor enhancer
- Nr. 13 blackened
- Nr. 14 waxed