



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





Aperitif recommendation

Applecinna

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

6.50 Euro

Wine of the month

2022er Grand Marenon dry, Luberon, France

The cuvée of Syrah and Grenache from selected top locations in the Luberon appellation was aged in barriques for twelve months. The fine maturity and the generous, velvety nature of the wine make it an ideal accompaniment to fine meat dishes, game and cheese.

0.25 l

9.50 euro

0.75 l bottle

27.00 euro

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



12.50 euro/bottle



GASTHOF LINDE

Starters

EUR

Fried prawns

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

Noodle soup

with root vegetables and beef

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
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
Fried beef stripes in whiskey pepper gravy with housemade buttered pasta ("Spätzle")	27.00
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
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



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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

For changed side dishes, we charge a surcharge of € 2.00.



Winter menu

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

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

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

For changed side dishes, we charge a surcharge of € 2.00.



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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	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	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.
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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 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



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. 8 with phosphate
Nr. 2 with coloring agent	Nr. 9 sulfurated
Nr. 3 with antioxidant	Nr. 10 containing quinine
Nr. 4 with sweetening agent saccharin	Nr. 11 containing caffeine
Nr. 5 with sweetening agent cyclamate	Nr. 12 with flavor enhancer
Nr. 6 with sweetening agent aspartame, contains phenylalanine	Nr. 13 blackened
Nr. 7 with sweetening agent acesulfame	Nr. 14 waxed