

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

Lemon Pop

Glera Secco, Limoncello, Lime and Mint

7.10 Euro

Wine of the month

2024 Höhenrausch Rosé, Vollmayer Winery, Lake Constance

The Vollmayer Höhenrausch Rosé is a light, dry rosé wine with aromas of wild strawberries, red currants, and rose petals.

It comes from the Vollmayer Winery's rosé wine line, is made from young vines from three different vineyards at 470-560 meters altitude, and is characterized by its freshness, a subtle residual sweetness, and a light salmon color.

This wine is an ideal accompaniment to light dishes and summer.

0.25 l

6.50 euro

0.75 l bottle

16.00 euro



GASTHOF LINDE

Starters

EUR

-  **Fried salmon trout fillet** 18.50
on a bed of Alb lentil salad, lime sour cream and garden cress
-  **Tossed salad**  6.90
lettuce, cucumber, tomato, carrot and house dressing
-  **Small housemade Swabian "Dinette"**  11.50
with pear, goat's cheese, beetroot and baby spinach
- Housemade bread**  3.50
with wild garlic cream cheese

From the stockpot

- Shredded pancake soup** 8.50
with root vegetables
- Chanterelle cream soup** 9.50
with whipped cream and croutons

Market-fresh salads

- Harvest-fresh salad dish** 29.00
with roast beef strips and marinated mushrooms
-  **Harvest-fresh salad dish** 27.00
with fried salmon trout, orange, radishes, and horseradish
- Caesar Salad** 32.00
with Parmesan, capers, corn poulard and bread chips



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Local cuisine

EUR

Braised pork cheeks 29.00
with braised vegetables and potato-onion mash

Swabian fried beef with onions
in gravy with housemade buttered pasta ("Spätzle")
approx. 160 g 29.00
approx. 200 g 35.00
approx. 250 g 39.00

Tossed side salad in a small bowl  4.50
leaf salad, cucumber, tomatoes, and house dressing

Roasted housemade Swabian Ravioli ("Maultaschen") 21.00
on potato and leaf salad with house dressing

 **Swabian lentils** 19.50
with housemade buttered pasta ("Spätzle") and sausage ^{2/9}

 **Swabian cheese spaetzle**  18.50
with roasted onions and local cheese

Tripe in vinegar gravy 18.50
with roast potatoes

Sausage salad ^{2/8/9} 13.50
Pork sausage, Emmentaler cheese, onions, gherkin, egg, bread

Linde sausage salad – "a bit of everything" ^{2/8/9} 14.90
Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot)

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



GASTHOF LINDE

Specialties from the “Gasthof Linde”-kitchen

Roasted corn poulard breast with thyme sauce with potato-leek ragout and fried chanterelles	34.00
Wiener Schnitzel (breaded veal cutlet) with cranberries and roast potatoes	29.00
Venison ragout in cranberry cream sauce served with roasted mushrooms, port wine pear, and hazelnut spaetzle	36.00
Potato-spinach-mushroom swirl with red wine sauce (vegan)  served with carrot and wild herbs	21.00
Tagliatelle with Parmesan sauce  with green asparagus, braised cherry tomatoes, rucola	25.00
Fried salmon fillet with citrus foam, served with roasted fennel, baby carrots and roast potatoes	36.00
 Fried salmon trout fillet with red wine butter, leek and grape vegetables and potato almond balls	34.00

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Our Menu Recommendation

Burrata with tomato and orange salad 
with basil pesto and pickled red onions

Beef tagliata with lemon sauce
served with rocket and truffled mashed potatoes

Variations of the cherry
Tartlets, sorbet, ragout

Menu Price - 3 Courses

65.00 €

Appetizer
16.50 €

Main Course
39.00 €

Dessert
12.50 €

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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

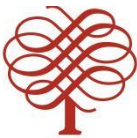
0.25 l

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
Sunshimmer anti-alcohol		5.50
Elderberry syrup, Rhubarb- and orangejuice		
Red Kite		6.50
Apple-blueberry-cherry, berries and rosemary		



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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	5.50	38.00
Rosé Brut Kessler Sekt, Esslingen		35.00
Jägergrün Riesling Brut Kessler Sekt, Esslingen		39.00
Brut Premier Louis Roederer, Champagne		85.00

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
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

Berg Brauerei Ehingen

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 Adelman, 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, 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.
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) 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

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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