



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 Bachmann Lautertal





Aperitif recommendation

Lemon Pop

Glera Secco, Limoncello, Lime and mint leaf

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



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Starters EUR

Shredded pancake soup 8.50
with root vegetables

 **Tossed salad**  6.90
lettuce, cucumber, tomato, and house dressing

Market-fresh salads

Harvest-fresh salad dish 29.00
with fried salmon trout, orange, radishes, and horseradish

Caesar Salad 32.00
with Parmesan, capers, corn poulard and bread chips

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

Side order suggestions:

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

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



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Specialties from the Gasthof Linde kitchen

Wiener Schnitzel (breaded veal cutlet) 29.00
with cranberries and roast potatoes

Potato-spinach-mushroom swirl with  red wine sauce (vegan) 21.00
served with carrot and wild herbs

Tagliatelle with Parmesan sauce  25.00
with green asparagus, braised cherry tomatoes, rucola

 **Fried salmon trout fillet** 34.00
with red wine butter, leek and grape vegetables and potato almond balls

Venison ragout in cranberry cream sauce 36.00
served with roasted mushrooms, port wine pear, and hazelnut spaetzle

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

Dessert

Classic crème brûlée 10.50

Variation of mini desserts 9.50

Affogato al caffè 4.60
Espresso, Vanilla ice cream

Farmhouse ice cream

Chocolate, Bourbon-Vanilla, Yoghurt-Passionfruit, Strawberry sorbet,
Raspberry sorbet

Per scoop 2.00

With cream 1.00



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Aperitif

EUR
5 cl

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 *Manufaktur Jörg Geiger*

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

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 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	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
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	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) 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	3.90
peach	
DeLÜX Ice tea	3.90
watermelon & lemon	

Juice spritzers by Vio

0.33 l

Apple juice, naturally cloudy	3.10	3.90
Currant juice	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