



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

**Baked apple spritz
-the perfect winter cocktail-**

7.80 Euro



GASTHOF LINDE

Starters

EUR

-  **Goat Cheese Tartlet** 
with vegetable salad and garden cress 17.50
-  **Tossed salad** 
lettuce, cucumber, tomato, carrot and house dressing 6.90

From the soup pot

- Swabian ravioli soup** 8.50
with root vegetables and caramelized onions
-  **Potato cream soup** 
with cream topping 8.50

Market-fresh salads

- Harvest-fresh salad dish** 29.00
With pink-roasted farm duck breast and sautéed mushrooms
-  **Harvest-fresh salad dish** 27.00
with fried salmon trout, orange, radishes, and horseradish



GASTHOF LINDE

Local cuisine

EUR

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, carrot and house dressing

Braised pork cheeks

29.00

with braised vegetables and potato-onion mash

Sour Tripe with pan-fried potatoes

17.50



Swabian cheese spaetzle

18.50

with roasted onions and local cheese



Swabian lentils

19.50

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

Beef Roulade (filled with bacon, onion and pickles)

28.50

with red cabbage and mashed 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



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Specialties from the “Gasthof Linde”-kitchen

Roasted farm duck breast with orange sauce served with braised red cabbage and traditional bread dumpling	34.00
Wiener Schnitzel (breaded veal cutlet) with cranberries and roast potatoes	29.00
Pan-Fried Spin Bread Dumplings with Grated Mountain Cheese  on a vegetable and mushroom ragout	18.50
Pan-Fried Salmon Filet with Lemon–Almond Crust With white wine sauce, served with sautéed chicory, carrots and roast potatoes	36.00
 Pan-Fried Salmon Trout Fillet with red wine butter, served with Wild Broccoli and beetroot–potato rolls	34.00
Beetroot–Potato Rolls with Red Wine Sauce (Vegan)  on sautéed brussels sprouts and lamb’s lettuce	21.00

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



Our Menu Recommendation

House-Cured Beef on Alblinsen Salad

with marinated red onions and lovage mayonnaise

Pink-roasted veal topside with horseradish sauce

on glazed root vegetables and parsley potatoes

Chocolate Peanut Tart

with banana ice cream

Menu Price - 3 Courses

53.00 €

Appetizer

12.50 €

Main Course

32.00 €

Dessert

11.50 €



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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

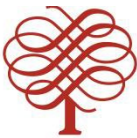
0.25 l

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
Zonin Prosecco Zonin	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

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
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
2020	Weisser Milan (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), dry Clauß, Nack, Baden	8.50
2024er	Winkl, Sauvignon Blanc, Alto Adige DOC, dry Winery Cantina, Andrian, Südtirol-Terlan	9.50
	Wine spritzer	3.90

Rosé wines by the glass

0.25 l

2022	Durbacher Spätburgunder Weißherbst QbA (pinot noir rosé), off-dry Durbacher Winzer-genossenschaft, 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
	Wine spritzer	3.90

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Black Forrest mineral water

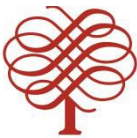
EUR EUR
0.25 l 0.75 l

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