



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





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Aperitif recommendation

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

7.80 Euro



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Starters EUR

Swabian ravioli soup 8.50
with root vegetables and caramelized onions

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

 **Potato cream soup**  8.50
with cream topping

Market-fresh salads

 **Harvest-fresh salad dish** 27.00
with fried salmon trout, orange, radishes, and horseradish

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

 **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) with cranberries and roast potatoes	29.00
Beef Roulade (filled with bacon, onion and pickles) with red cabbage and mashed potatoes	28.50
Beetroot-Potato Rolls with Red Wine Sauce (Vegan) ✓ on sautéed brussels sprouts and lamb's lettuce	21.00
Pan-Fried Spin Bread Dumplings with Grated Mountain Cheese ✓ on a vegetable and mushroom ragout	18,50
 Pan-Fried Salmon Trout Fillet with red wine butter, served with Wild Broccoli and beetroot-potato rolls	34.00

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Dessert

Classic crème brûlée	10.50
Variation of mini desserts	9.50
Affogato al caffè Espresso, Vanilla ice cream	4.60
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

Zonin Prosecco DOC Frizzante	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 Klingenberg, 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
2022	Grauburgunder (pinot gris), dry Graf Adelsmann, 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

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
2023	Rosé trocken, Weingut Klenert Baden, Kraichgau	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 Adelmann, 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 (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 Stingel

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