



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





GASTHOF LINDE

Aperitif recommendation

Orange-Twist

-Lillet, sparkling wine, orange syrup, rosemary, lemon-

7.80 Euro

Wine of the Month

2022 Sancerre Rosé – Domaine Henri Bourgeois, Loire, France

With delicate aromas of red berries such as strawberry, raspberry, and a hint of red currant, this Sancerre Rosé impresses with its precision, freshness, and elegant balance. On the palate, it is lively with a clearly defined, well-integrated acidity that provides tension and finesse. The limestone-driven minerality typical of the Sancerre appellation adds depth and a long, juicy finish.

The fragrant bouquet of Pinot Noir reveals not only fresh fruit but also subtle floral notes and delicate herbal nuances. Vinification in stainless steel tanks preserves the primary aromas and emphasizes the wine's purity and expression of terroir.

A versatile food companion, this rosé pairs beautifully with light spring and summer dishes, particularly salads, grilled fish, seafood, white meats, or Mediterranean appetizers. It also complements a flavorful tomato cream polenta, as its freshness elegantly mirrors the tomato's natural acidity.

0.25l

8.50 Euro

0.75l Flasche




25.00 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
-  **Wild garlic cream soup** 
with smoked trout and croutons 11.50

Market-fresh salads

- Harvest-fresh salad dish** 27.00
with pan-seared corn-fed chicken and sautéed mushrooms
- Harvest-fresh salad dish** 27.00
with fried salmon trout, orange, radishes, and horseradish



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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

leaf salad, cucumber, tomatoes, carrot and house dressing

4.50

Braised pork cheeks

with braised vegetables and potato-onion mash

29.00

Sour Tripe with pan-fried potatoes

17.50

Swabian cheese spaetzle

with roasted onions and local cheese

18.50

Swabian lentils

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

19.50

Sausage salad ^{2/8/9}

Pork sausage, Emmentaler cheese, onions, gherkin, egg, bread

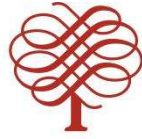
13.50

Linde sausage salad – "a bit of everything" ^{2/8/9}

Pork sausage, Emmentaler cheese, blood sausage, tomato peppers, hot)

14.90

For changed side dishes, we charge a surcharge of € 2.0



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Specialties from the “Gasthof Linde”-kitchen	EUR
Pan-seared corn-fed chicken with red curry sauce served with mixed vegetables and basmati rice	29.00
Roast beef strips in a creamy mushroom sauce with homemade bread dumplings	24.50
Wiener Schnitzel (breaded veal cutlet) with cranberries and roast potatoes	29.00
 Pan-fried whole grain dumplings with wild garlic and  Grated Mountain Cheese	21.00
on a vegetable and mushroom ragout	
Pan-Fried Salmon Fillet with Lemon Crust	36.00
with white wine sauce, sautéed spinach, and creamy tomato polenta	
Pan-Fried Salmon Trout Fillet	34.00
with red wine butter, served with Wild Broccoli and beetroot-potato rolls	
Sweet Potato Chickpea Curry (Vegan) 	21.00
With vegetables and Basmati rice	

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Our Menu Recommendation

Vitello Forello

with sun-dried tomatoes and arugula

Lamb Duo

with green asparagus, baby carrots, and creamy polenta

Or

Wild Garlic Risotto with Seared Shrimps

with cherry tomatoes and herb salad

Strawberry-Rhubarb Tartlet

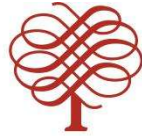
with sour cream lime ice cream / dark chocolate / mint

Menu Price - 3 Courses

Menu Price (Meat) – €59.00

Menu Price (Fish) – €54.00

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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
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 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	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
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 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
	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



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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. 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 sulfurated
Nr. 10 containing quinine
Nr. 11 containing caffeine
Nr. 12 with flavor enhancer
Nr. 13 blackened
Nr. 14 waxed