

# 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

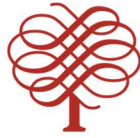
**Coffee:** Kaffeewerk Zollernalb, Albstadt-Ebingen

**Cheese:** Dorfkäserei Geifertshofen, Ziegenhütte Zollernalb, Harthausen

**Baked goods:** Bäckerei Sonnenbeck, Albstadt-Onstmettingen

**Ice cream:** Bauernhof BachmannLautertal





# 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





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## Starters

EUR

**Swabian ravioli soup**  
with root vegetables and caramelized onions

8.50


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

6.90

 **Wild garlic cream soup**   
with smoked trout and croutons

11.50

## Market-fresh salads

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

27.00

## Local cuisine

EUR

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

29.00

**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**   
leaf salad, cucumber, tomatoes, and house dressing

4.50

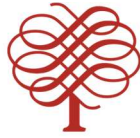
 **Swabian lentils**  
with housemade buttered pasta ("Spätzle") and sausage <sup>2/9</sup>

19.50

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

18.50

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



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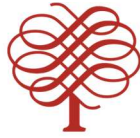
## Specialties from the Gasthof Linde kitchen

<b>Wiener Schnitzel (breaded veal cutlet)</b> with cranberries and roast potatoes	29.00
<b>Pan-seared corn-fed chicken with red curry sauce</b> served with mixed vegetables and basmati rice	29.00
<b>Roast beef strips in a creamy mushroom sauce</b> with homemade bread dumplings	24.50
<b>Sweet Potato Chickpea Curry (Vegan)</b> ✓ With vegetables and Basmati rice	21.00
<b>Pan-fried whole grain dumplings with wild garlic and</b> ✓ <b>Grated Mountain Cheese</b> on a vegetable and mushroom ragout	21,00
 <b>Pan-Fried Salmon Trout Fillet</b> with red wine butter, served with Wild Broccoli and beetroot-potato rolls	34.00

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## Dessert

<b>Classic crème brûlée</b>	10.50
<b>Variation of mini desserts</b>	per glass/ 3.50
<b>Affogato al caffè</b> Espresso, Vanilla ice cream	4.60
<b>Farmhouse ice cream</b> 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 <sup>2</sup>	5.50
Campari Orange <sup>2</sup> 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 <sup>2, 10, 14</sup>	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 <sup>2</sup>	

## 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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<b>Sparkling wine / Secco / Champagne</b>	EUR 0.10 l	EUR 0.75 l
<b>Zonin Prosecco DOC Frizzante</b>	4.10	28.00
<b>Vintner's sparkling wine Pinot Brut</b> Köberlein, Eichstetten am Kaiserstuhl	5.50	38.00
<b>Rosé Brut</b> Kessler Sekt, Esslingen		35.00
<b>Jägergrün Riesling Brut</b> Kessler Sekt, Esslingen		39.00
<b>Brut Premier</b> Louis Roederer, Champagne		85.00
<b>Draft beer</b>	0.30 l	0.50 l
<i>Meckatzer Löwenbräu (Allgäu)</i>		
<b>Meckatzer Löwen-Pils</b>	4.10	5.50
<b>Meckatzer Weiss-Gold Export</b>	4.10	5.50
<b>Radler<sup>3</sup> (beer and lemonade)</b>	4.00	5.40
<b>Meckatzer Hefeweizen</b>	4.10	5.50
<b>Russ<sup>3</sup></b>	4.00	5.40
<i>Berg Brauerei Ehingen</i>	0.30 l	0.50 l
<b>Berg Jubel Bier (naturally cloudy beer)</b>	4.10	5.50
<b>Radler<sup>3</sup> ( naturally cloudy beer and lemonade)</b>	4.00	5.40
<b>Bottled beer</b>	0.33 l	0.50 l
<b>Meckatzer Urweizen – dunkles Weizenbier –</b>		5.50
<b>Meckatzer Leichte Weisse</b>		5.50
<b>Meckatzer Alkoholfrei Weiß Gold</b>	4.00	
<b>Meckatzer Alkoholfreies Weizen</b>		5.50
<b>Paulaner Kristall Weizen</b>		5.50



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## White wines by the glass

EUR  
0.25 l

2022	<b>Durbacher Riesling QbA Klingelberg, off-dry</b> Wine cooperative Durbach, Baden	6.50
2020	<b>Muscat Blanc, Organic, dry</b> Gróf Degenfeld Tokaj, Hungary	6.90
2021	<b>"Gasthof Linde" Weisser Burgunder Kabinett</b> (pinot blanc), dry; Arndt Köbelin, Baden	8.50
2022	<b>Grauburgunder (pinot gris), dry</b> Graf Adelman, Kleinbottwar, Württemberg	8.50
2020	<b>Weisser Milan</b> (Sauvignon Blanc, Pinot Gris, Müller-Thurgau), <b>dry</b> Clauß, Nack, Baden	8.50
2022er	<b>Somereto, Chardonnay, Alto Adige DOC, trocken</b> Winery Cantina, Andrian, Südtirol-Terlan	9.50
	<b>Wine spritzer</b>	3.90

## Rosé wines by the glass

0.25 l

2022	<b>Durbacher Spätburgunder Weißherbst QbA</b> (pinot noir rosé), off-dry Durbacher Winzergenossenschaft, Baden	6.50
2021	<b>Hase Rosé by Gillot</b> Weingut Kühling-Gillot, Reihessen	7.80
2023	<b>Rosé trocken,</b> Weingut Klenert Baden, Kraichgau	6.50
	<b>Wine spritzer</b>	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	<b>Roter Milan trocken</b> (Cabernet, Merlot, Dornfelder) Whinery Clauß, Nack, Baden	8,50
2021	<b>Trollinger with Lemberger QbA, off-dry</b> Hirsch Privatkellerei, Leingarten	5,90
2021	<b>Spätburgunder (pinot noir), dry</b> Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7,80
2021	<b>Merlot, dry</b> Graf Adelman, Kleinbottwar, Württemberg	8,50

**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.*

## Black Forrest mineral water

EUR      EUR  
0.25 l    0.75 l

<b>Peterstaler Medium (medium)</b>	2,90	6,50
<b>Black Forest Still (still)</b>	2,90	6,50

## Table water

0.25 l    0.40 l

<b>Eisvogel</b>	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 <sup>3</sup> 0.4 l	4.10
Mezzo Mix 0.4 l	4.10
Bitter Lemon <sup>3</sup> oder Tonic Water <sup>10</sup> 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 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-sweet<sup>11</sup>  
Fruit tea  
Green tea, mild, fruity  
Peppermint tea  
Earl Grey black tea with bergamotte<sup>11</sup>  
Herbal tea with a whiff of sea salt  
Full-bodied Assam black tea<sup>11</sup>

## Specialty coffee by "Kaffeewerk Zollernalb"

EUR

Cup of Linde Schümli <sup>11</sup>	2.80
Large cup of Linde Schümli <sup>11</sup>	3.80
Espresso Albcrema <sup>11</sup>	2.50
Espresso Albcrema Macchiato <sup>11</sup>	2.60
Double Albcrema Espresso <sup>11</sup>	4.10
Cappuccino <sup>11</sup>	3.10
Large cappuccino <sup>11</sup>	4.10
Café au lait <sup>11</sup>	3.80
Latte Macchiato <sup>11</sup>	3.80
Hot chocolate <sup>11</sup>	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