



# 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

**2025 Prestige Lugana  
Cà Maiol, Italien**

The Ca Maiol Lugana Prestige captivates with a delicate bouquet of white flowers, citrus fruits, and green apples. The nose is caressed by fresh and fruity notes that prepare the palate for the experience to come.

On the palate, this Lugana reveals a harmonious balance of freshness and richness. Notes of peaches, pears, and almonds come together to create a complex flavor experience that is both long-lasting and refreshing. The subtle acidity provides a pleasant structure, making this wine a true delight.

**Pairs perfectly with asparagus.**

0.25l

8.50 Euro

0.75l Flasche





25.00 Euro





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## Starters

EUR

-  **Oxheart tomato with burrata**   
with grilled green asparagus and roasted cashew nuts 16.50
- Beef carpaccio** 18.50  
with arugula and Parmesan
-  **Tossed salad**   
lettuce, cucumber, tomato, carrot and house dressing 6.90

## From the soup pot

- Swabian ravioli soup** 9.50  
with root vegetables and caramelized onions
-  **Fresh asparagus soup**   
with a cream topping 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 <sup>2/</sup>

19.50

### Sausage salad <sup>2/8/9</sup>

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

13.50

### Linde sausage salad – "a bit of everything" <sup>2/8/9</sup>

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

14.90





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



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Specialties from the “Gasthof Linde”-kitchen	EUR
<b>Pan-fried corn-fed chicken with thyme sauce</b> served with sautéed asparagus and tagliatelle	32.00
<b>Roast beef strips in a creamy mushroom sauce</b> with homemade bread dumplings	26.50
<b>Wiener Schnitzel (breaded veal cutlet)</b> with cranberries and roast potatoes	29.00
<b>Pan-Fried Salmon Fillet with Lemon Crust</b> with white wine sauce, sautéed spinach, and creamy tomato polenta	36.00
 <b>Pan-Fried Salmon Trout Fillet</b> served with asparagus ragout and beetroot-potato balls	34.00
<b>Sweet Potato Chickpea Curry (Vegan)</b>  With vegetables and Basmati rice	23.00

## Prepared at the table



Spaghetti in a cheese wheel 	22.50
Optional with	
Truffle oil 	2.00
 Asparagus ragout 	8.50
Pan-fried shrimp (5 pieces)	19.00
Sliced beef tagliata (160 g)	24.00

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## Asparagus

 **Asparagus (300g)**   
with homemade sauce hollandaise or melted butter  
and potatoes or herb pancakes  
EUR 19.90

optionally with

**boiled ham and black forest ham**  
EUR 13.50

**Wiener Schnitzel (breaded veal cutlet)**  
EUR 18.00

**fried roast beef (160g)**  
EUR 24.00

 **salmon trout fillet**  
EUR 19.00

**Fried shrimp (5 pieces)**  
EUR 19.00



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<b>Aperitif</b>	EUR
	5 cl
Lustau Vermut White	5.50
Lustau Vermut Rosé	5.50
Lustau Vermut Rot	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

<b>Aperitif cocktail</b>	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	

<b>Non-alcoholic aperitif</b>	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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<b>Sparkling wine / Secco / Champagne</b>	EUR	EUR
	0.10 l	0.75 l
<b>Zonin Prosecco</b>	4.10	28.00
Zonin		
<b>Burg Löwenstein sparkling wine, dry</b>	4.50	31.00
Köberlein, Eichstetten am Kaiserstuhl Schloss Affaltrach, Obersulm		
<b>Rosé Brut</b>		35.00
Kessler Sekt, Esslingen		
<b>Jägergrün Riesling Brut</b>		39.00
Kessler Sekt, Esslingen		
<b>Brut Premier</b>		85.00
Louis Roederer, Champagne		
<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 (beer and lemonade)<sup>3</sup></b>	4.00	5.40
<b>Meckatzer Hefeweizen (wheat beer)</b>	4.10	5.50
<b>Russ (wheat beer and lemonade)<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 naturtrüb (beer and naturally cloudy lemonade)<sup>3</sup></b>	4.00	5.40
<b>Bottled beer</b>	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

2025	<b>Durbach Riesling QbA Klingelberg, off-dry</b> Durbach Wine Cooperative, Ortenau, Baden	6.50
2025	<b>Pinot Gris, dry</b> Durbach Wine Cooperative, Ortenau, Baden	6.90
2021	<b>Pinot Blanc, dry</b> Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	8.50
2023	<b>Muscat Blanc, organic, dry</b> Gróf Degenfeld, Tokaj, Hungary	6.90
2025	<b>“Preludin No. 1” Chardonnay Castel del Monte DOC, dry</b> Rivera, Apulia, Italy	7.50
	<b>32° Riesling, alcohol-free – €6.50</b> Apple & herbs, Jörg Geiger Manufactory	
	<b>Wine spritzer</b>	3.90

## Rosé wines by the glass

0.25 l

2022	<b>Durbacher Spätburgunder Weißherbst QbA, off-dry</b> Durbach Wine Cooperative, Baden	6.50
2022	<b>Hase Rosé by Gillot</b> Kühling-Gillot Winery, Rheinhessen	7.80
2025	<b>Le Ciel de Saintazur Rosé</b> Méditerranée IGP	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
2023	<b>Spätburgunder (pinot noir), dry</b> Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.80
2023	<b>Lemberger, dry</b> Wine cooperative Heilbronn, Württemberg	6.50
2023	<b>Trollinger with Lemberger QbA, off-dry</b> Winery Hirsch, Württemberg	5.90
2023	<b>Primitivo Salento IGP, dry</b> Rivera, Apulia, Italy	7.80
2020	<b>Àn/2, dry</b> Illes Balears, Mallorca	8.50
2021	<b>Tempranillo, dry</b> La Tapería del Mar, Spain	6.40
	<b>Wine spritzer</b>	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 <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 Vio

0.33 l

Apple juice, naturally cloudy	3.10	3.90
Currant juice	3.10	3.90
Rhubarb juice <sup>3</sup>	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<sup>11</sup>  
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