



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





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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

Swabian ravioli soup

with root vegetables and caramelized onions

8.50



Tossed salad

lettuce, cucumber, tomato, and house dressing

6.90



Fresh asparagus soup

with a cream topping 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 ^{2/9}

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

Wiener Schnitzel (breaded veal cutlet) with cranberries and roast potatoes	29.00
Roast beef strips in a creamy mushroom sauce with homemade bread dumplings	24.50
Sweet Potato Chickpea Curry (Vegan)  With vegetables and Basmati rice	21.00
 Pan-Fried Salmon Trout Fillet with red wine butter, served with Wild Broccoli and beetroot-potato rolls	34.00

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



Dessert

Classic crème brûlée	10.50
Variation of mini desserts	per glass/ 3.50
Affogato al caffè Espresso, Vanilla ice cream	4.60
Farmhouse ice cream Chocolate, Bourbon vanilla, roasted almond, strawberry sorbet, nut nougat	
Per scoop	2.00
With cream	1.00



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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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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 0.10 l	EUR 0.75 l
Zonin Prosecco DOC Frizzante	4.10	28.00
Burg Löwenstein sparkling wine, dry Köberlein, Eichstetten am Kaiserstuhl Schloss Affaltrach, Obersulm	4.50	31.00
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
Radler³ (beer and lemonade)	4.00	5.40
Meckatzer Hefeweizen	4.10	5.50
Russ³	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
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
2025	Durbach Riesling QbA Klingelberg, off-dry Durbach Wine Cooperative, Ortenau, Baden	6.50
2025	Pinot Gris, dry Durbach Wine Cooperative, Ortenau, Baden	6.90
2021	Pinot Blanc, dry Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	8.50
2023	Muscat Blanc, organic, dry Gróf Degenfeld, Tokaj, Hungary	6.90
2025	“Preludin No. 1” Chardonnay Castel del Monte DOC, dry Rivera, Apulia, Italy	7.50
	32° Riesling, alcohol-free – €6.50 Apple & herbs, Jörg Geiger Manufactory	
	Wine spritzer	3.90

Rosé wines by the glass		EUR
		0.25 l
2022	Durbacher Spätburgunder Weißherbst QbA, off-dry Durbach Wine Cooperative, Baden	6.50
2022	Hase Rosé by Gillot Kühling-Gillot Winery, Rheinhessen	7.80
2025	Le Ciel de Saintazur Rosé Méditerranée IGP	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

2023	Spätburgunder (pinot noir), dry Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.80
2023	Lemberger, dry Wine cooperative Heilbronn, Württemberg	6.50
2023	Trollinger with Lemberger QbA, off-dry Winery Hirsch, Württemberg	5.90
2023	Primitivo Salento IGP, dry Rivera, Apulia, Italy	7.80
2020	Àn/2, dry Illes Balears, Mallorca	8.50
2021	Tempranillo, dry La Tapería del Mar, Spain	6.40
	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 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-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 sulfurated
Nr. 10 containing quinine
Nr. 11 containing caffeine
Nr. 12 with flavor enhancer
Nr. 13 blackened
Nr. 14 waxed