



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





Aperitif recommendation

Orange-Twist

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

7.80 Euro

Wine of the Month

**2025 Tra i Mondi Arneis Langhe DOC
Piemont, Italien**

The Arneis grape variety, known as Barolo Bianco ("White Barolo"), is considered the white counterpart to Northern Italy's finest red wines. The wine displays a straw-yellow color and offers a spicy, aromatic bouquet with notes of flowers, fresh herbs, citrus fruits, and juicy apricot.

On the palate, it is elegant and well-balanced, making it a high-quality white wine for special occasions and refined enjoyment. It pairs perfectly with antipasti, risotto, and pasta dishes.

0.25l

8.50 Euro

0.75l Flasche

25.00 Euro



GASTHOF LINDE

Starters

EUR

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

From the soup pot

- Swabian ravioli soup** 9.50
with root vegetables and caramelized onions
- Creamy Chanterelle Mushroom Soup**  11.50
with a cream topping and croutons

Market-fresh salads

- Harvest-fresh salad dish** 27.00
with seared roast beef slices and sautéed mushrooms
- Harvest-fresh salad dish** 27.00
with fried salmon trout, apple wedges, 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

4.50

leaf salad, cucumber, tomatoes, carrot and house dressing

Braised pork cheeks

29.00

with braised vegetables and potato-onion mash



Sour Tripe with pan-fried potatoes

17.50



Swabian cheese spaetzle

18.50

with roasted onions and local cheese



Swabian lentils

19.50

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

Sausage salad ^{2/8/9}

13.50

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

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

14.90

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

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



GASTHOF LINDE

Specialties from the “Gasthof Linde”-kitchen EUR

Pan-fried corn-fed chicken with chanterelle cream sauce 32.00
served with sautéed asparagus and tagliatelle

Roast beef strips in a creamy mushroom sauce 26.50
with homemade bread dumplings

Wiener Schnitzel (breaded veal cutlet) 29.00
with cranberries and roast potatoes

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 wild broccoli and beetroot-potato balls

Sweet Potato Chickpea Curry (Vegan)  23.00
with vegetables and Basmati rice

Prepared at the table

Spaghetti in a cheese wheel  22.50

Optional with

Truffle oil  2.00

Sautéed chanterelle mushrooms  8.50

Pan-fried shrimp (5 pieces) 19.00

Sliced beef tagliata (160 g) 24.00

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



Our Summer Menu

Chilled Cucumber-Mint Soup

served with smoked salmon

Rose-Roasted Beef Sirloin with a chanterelle cream sauce

served with green asparagus and tagliatelle

Marinated strawberries

with white chocolate mousse and yogurt foam

Soup

11.50

Main Course

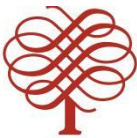
37.00

Dessert

8.50

Menu Price

52.00



GASTHOF LINDE

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

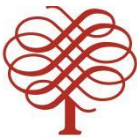
EUR
0.1 l EUR
0.75 l

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	4.10	28.00
Zonin		
Burg Löwenstein sparkling wine, dry	4.50	31.00
Köberlein, Eichstetten am Kaiserstuhl Schloss Affaltrach, Obersulm		
Rosé Brut		35.00
Kessler Sekt, Esslingen		
Jägergrün Riesling Brut		39.00
Kessler Sekt, Esslingen		
Brut Premier		85.00
Louis Roederer, Champagne		

Draft beer

Meckatzer Löwenbräu (Allgäu)

	0.30 l	0.50 l
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

Berg Brauerei Ehingen

	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

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

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

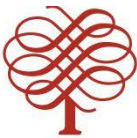
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Black Forrest mineral water

	EUR 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



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. 8 with phosphate
Nr. 2 with coloring agent	Nr. 9 sulfurated
Nr. 3 with antioxidant	Nr. 10 containing quinine
Nr. 4 with sweetening agent saccharin	Nr. 11 containing caffeine
Nr. 5 with sweetening agent cyclamate	Nr. 12 with flavor enhancer
Nr. 6 with sweetening agent aspartame, contains phenylalanine	Nr. 13 blackened
Nr. 7 with sweetening agent acesulfame	Nr. 14 waxed