



# 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**

**Amaretto Kiss**

**Amaretto, sparkling wine, lemon juice, unfiltered apple juice**

**7.80 Euro**

## **Wine of the Month**

**2024er Ergenzinger Chardonnay & Weißburgunder Réserve  
Weingut Clauß**

An elegant and characterful cuvée of Chardonnay and Pinot Blanc. The wine shows ripe aromas of yellow fruits, mango and pineapple, accompanied by fine notes of vanilla, caramel and toasted nuts. Aging in wood gives it additional depth, structure and a subtle spiciness.

On the palate, it presents itself as powerful and at the same time balanced: creamy texture meets a lively, well-integrated acidity and a fine minerality

**0.25l**

**9.50 Euro**

**0.75l Flasche**

**27.00 Euro**



# GASTHOF LINDE

## Starters

EUR

-  **Roasted Pumpkin with Burrata**  16.50  
with lamb's Lettuce, roasted pumpkin seeds & pumpkin seed oil
- Beef carpaccio** 18.50  
with arugula, Parmesan, marinated pumpkin and roasted pumpkin seeds
-  **Lamb's lettuce**  6.90  
with Potato Dressing & Crispy Bacon

## From the soup pot

- Swabian ravioli soup** 9.50  
with root vegetables and caramelized onions
-  **Pumpkin Cream Soup**  11.50  
with a cream topping and croutons

## Market-fresh salads

-  **Fresh Autumn Leaf Salad** 27.00  
with oven-roasted pumpkin, salmon trout & roasted pumpkin seeds
- Fresh Autumn Leaf Salad** 27.00  
with sautéed Roast Beef slices & sautéed mushrooms



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## Local cuisine

EUR

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

32.00

**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

**Tossed side salad in a small bowl**   
leaf salad, cucumber, tomatoes, carrot and house dressing

4.50

**Braised pork cheeks**  
with sautéed wild mushroom sauce, creamed savoy cabbage and mashed potatoes

29.00

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

18.50

**Swabian Alb Lentils**  
with Homemade Butter Spaetzle & German Sausages

19.50

**Sausage salad** <sup>2/8/9</sup>  
Pork sausage, Emmentaler cheese, onions, pickled cucumbers, egg, bread

13.50

**Linde Snack Platter**  
Mountain cheese from the Geifertshofen village dairy, Black Forest ham,  
Landjäger sausage, Griebenschmalz (traditional German pork lard spread),  
pickled gherkins, radishes, red onions, butter, and fresh farmhouse bread

15.90

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



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## Steak Menu

*All steaks are served with homemade Café-de-Paris-Butter and one side dish of your choice.*

### Rump Steak

Juicy, aromatic, and finely marbled.

approx. 160 g

approx. 250 g

EUR

28.00

38.00

### Rib-Eye Steak

Exceptionally tender and juicy thanks to its fine marbling.

approx. 350 g

41.00

### Fillet Steak

The finest cut of beef, incredibly tender with a delicate and refined flavour.

approx. 160 g

approx. 250 g

42.00

45.00

### Salmon Steak

Pan-fried with crispy skin.

approx. 200 g

29.00

### Side dishes

Steakhouse fries 4.50€

Oven-baked potato 5.50€

Creamed Savoy

Cabbage 4.50€

Lamb's lettuce with

Potato Dressing 4.50€

### Sauces:

Pepper cream sauce 3.50€

Creamy wild mushroom  
sauce 4.50€

Café de Paris butter 2.50€

### Toppings:

Sautéed wild mushrooms 8.50 €

Leaf spinach 4.50 €

Sautéed king prawns (5 pieces) 19.00 €



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## Chef's Recommendation

EUR

### **Venison Ragout from Local Game**

32.00

with lingonberry-pear , apple red cabbage and  
homemade Butter Spaetzle

### **Beef Bourguignon**

29.50

in a rich Burgundy Sauce with pearl onions, root vegetables  
and mashed potatoes

### **Zurich-Style Sliced Veal**

29.50

served with mushrooms and Potato Rösti



### **Crispy Potato Rösti**

with oven-roasted pumpkin, sautéed wild Mushrooms, Herb Cream Sauce  
and roasted pumpkin seeds

### **Sweet Potato & Pumpkin Curry**

21.00

served with vegetables and basmati rice

### **Pan-Fried Salmon Fillet with Pumpkin Seed & Lemon Crust**

36.00

served with a red wine sauce, creamed savoy cabbage and tagliatelle



### **Pan-Fried Salmon Trout Fillet**

34.00

in Thyme Butter with Potato and Alb Lentil Ragout

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



# GASTHOF LINDE

## Aperitif

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 |

## Aperitif cocktail

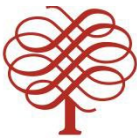
0.25 l

|                                                       |      |
|-------------------------------------------------------|------|
| 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             |      |

## 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<br>0.10 l | EUR<br>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                                          |               |               |

## Draft beer

### *Meckatzer Löwenbräu (Allgäu)*

|                                                   | 0.30 l | 0.50 l |
|---------------------------------------------------|--------|--------|
| <b>Meckatzer Löwen-Pils</b>                       | 4.10   | 5.50   |
| <b>Meckatzer Original Hell</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   |

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

## Rosé wines by the glass

0.25 l

|      |                                                                                           |      |
|------|-------------------------------------------------------------------------------------------|------|
| 2024 | <b>Durbacher Spätburgunder Weißherbst QbA, off-dry</b><br>Durbach Wine Cooperative, Baden | 6.50 |
| 2025 | <b>Rosé OLD SKOOL</b><br>Weingut Andreas, Pfalz                                           | 7.80 |
| 2025 | <b>Le Ciel de Saintazur Rosé</b><br>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<br>0.25 l |
|------|---------------------------------------------------------------------------------------------------|---------------|
| 2022 | <b>Spätburgunder (pinot noir), dry</b><br>Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden | 7.80          |
| 2023 | <b>Lemberger, dry</b><br>Wine cooperative Heilbronn, Württemberg                                  | 6.50          |
| 2024 | <b>Trollinger with Lemberger QbA, off-dry</b><br>Winery Hirsch, Württemberg                       | 5.90          |
| 2024 | <b>Primitivo Salento IGP, dry</b><br>Rivera, Apulia, Italy                                        | 7.80          |
| 2020 | <b>Àn/2, dry</b><br>Illes Balears, Mallorca                                                       | 8.50          |
| 2025 | <b>Tempranillo, dry</b><br>La Tapería del Mar, Spain                                              | 6.40          |
|      | <b>Wine spritzer</b>                                                                              | 3.90          |

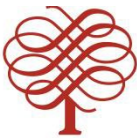
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## Black Forrest mineral water

|                           | EUR<br>0.25 l | EUR<br>0.75 l |
|---------------------------|---------------|---------------|
| <b>Peterstaler Medium</b> | 2.90          | 6.50          |
| <b>Black Forest 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<br>cherry or rhubarb                          | 4.10 |

## Ice tea

0.33 l

|                                     |      |
|-------------------------------------|------|
| DeLÜX Ice tea<br>peach              | 3.90 |
| DeLÜX Ice tea<br>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 |



## 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. 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                |