



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 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**



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Starters EUR

Swabian ravioli soup 8.50
with root vegetables and caramelized onions

 **Lamb's lettuce**  6.90
with Potato Dressing & Crispy Bacon

 **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

Local cuisine EUR

Braised pork cheeks 29.00
with sautéed wild mushroom sauce, creamed savoy cabbage and mashed potatoes

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**  4.50
leaf salad, cucumber, tomatoes, and house dressing

 **Swabian cheese spaetzle**  18.50
with roasted onions and local cheese

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) 29.00
with cranberries and roast potatoes

Swabian Alb Lentils 19.50
with Homemade Butter Spaetzle & German Sausages

Venison Ragout from Local Game 32.00
with lingonberry-pear, apple red cabbage and
homemade Butter Spaetzle

Sweet Potato & Pumpkin Curry 21.00
with vegetables and Basmati rice



 **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

Dessert

Classic crème brûlée 10.50

Variation of mini desserts per glass/ 3.50

Affogato al caffè 4.60
Espresso, Vanilla ice cream

Farmhouse ice cream
Chocolate, Bourbon vanilla, Swabian Alb yogurt, strawberry 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 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 EUR
0.10 l 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

Meckatzer Löwenbräu (Allgäu)

Meckatzer Löwen-Pils	4.10	5.50
Meckatzer Original Hell	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

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
2025	Pinot Blanc, dry Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	8.50
2025	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

2024	Durbacher Spätburgunder Weißherbst QbA, off-dry Durbach Wine Cooperative, Baden	6.50
2025	Rosé OLD SKOOL Weingut Andreas, Pfalz	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

2022	Spätburgunder (pinot noir), dry Winery Arndt Köbelin, Eichstetten am Kaiserstuhl, Baden	7.80
2023	Lemberger, dry Wine cooperative Heilbronn, Württemberg	6.50
2024	Trollinger with Lemberger QbA, off-dry Winery Hirsch, Württemberg	5.90
2024	Primitivo Salento IGP, dry Rivera, Apulia, Italy	7.80
2020	Àn/2, dry Illes Balears, Mallorca	8.50
2025	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



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 sulfured
Nr. 10 containing quinine
Nr. 11 containing caffeine
Nr. 12 with flavor enhancer
Nr. 13 blackened
Nr. 14 waxed