



GASTHOF LINDE

There is always room for dessert

Hazelnut Brownie

with white chocolate, pumpkin seeds and kumquats

8.50 Euro

„Classic „Crème brûlée“

10.50 Euro

Affogato al caffè

espresso, vanilla ice cream

4.60 Euro

Assorted mini desserts (daily selection)

3.50 Euro/Glas

Ice cream

chocolate
bourbon vanilla
plum and cinnamon
roasted almond
swabian sorbet

per scoop

2.00 Euro

with cream

1.00 Euro



Coffee Specialties from „Kaffeewerk Zollernalb“

	EUR
Cup of “Linde Schümli” coffee	2.80
Large cup of “Linde Schümli” coffee	3.80
Espresso Albcrema	2.50
Espresso Albcrema Macchiato ¹¹	2.60
Double Albcrema Espresso ¹¹	4.10
Cappuccino ¹¹	3.10
Large Cappuccino ¹¹	4.10
Caffè Latte ¹¹	3.80
Latte macchiato ¹¹	3.80
Hot chocolate ¹¹	3.70

Fine spirits (selection from the bar menu)

Manufactory BROCH Starzach (Württemberg)

Williams pear brandy	4.50
Apple brandy	4.50
Plum brandy –	4.50

Manufactory Jörg Geiger, Schlat (Württemberg)

Apfel im Kastanienfass	7.40
Nägelesbirne	7.40

Grappa

Grappa Sarpa oro di Poli	5.50
Grappa Chardonnay Nonino	4.00