

Soups

Potato Leek Soup

with herbed croutons and bacon chips

6,00 €

Lower Saxon - style Wedding Soup

with vegetable strips, and plenty fresh herbs.

6,00 €



Starters

Carpaccio of beef

with roasted pine nuts, Ruccola and shavings of Parmesan cheese

12,50 €

Grilled liver of goose

*in an onion - pepper - sherry sauce
with home - made bread*

12,50 €

Gambas al ajillo

*King prawns with pepper and garlic,
fried in olive oil*

12,50 €



Salads

Small seasonal salad

*Fine leaf salad with tomatoes,
Cucumber and fresh herbs*

6,00 €

*Large seasonal salad
with a choice of:*



Fried strips of chicken breast in balsamic vinegar



Baked Goat cheese with pine nuts and honey



Hot Fried stripes of Roast beef

14, 50 €

Small portion 10, 50 €

Choice of Dressing:



Balsamic – honey Dressing



Yoghurt – lemon Dressing

All salads are served with home - made bread.

Fish Platters

Grilled filets of Norwegian Salmon

on tarragon sauce

with roasted Mediterranean vegetables and Tagliatelle

(A, C, D, H)

24, 50 €

Small portion 19, 50 €

Mixed fish platter Sylter style

24, 50 €

with Dijon mustard sauce, fried potatoes and salad (A-Wheat, H)

Pasta and Vegetarian Dishes

Pasta

Spaghetti aglio, olio e Peperoncini

fresh Spaghetti with garlic, olive oil and chilies

12,50 €

Penne Rigate (A, C) Bacon-Cream

with cooked Bacon (1,3,8,12) and Cream sauce

12,50 €

Penne Rigate (A, C) al Arrabiata

with chili peppers, onions, garlic and tomato sauce

12, 50 €

Spaghetti (A, C) Rucola Pesto (H, E) in melted cherry tomatoes

12, 50 €

Porcini mushroom ravioli *fried in butter, herb jus and parmesan*

15,50 €

Mediterranean potato vegetable stir-fry

12, 50 €

With onions, olives, tomatoes, rucola pesto, and cheese crust

Main Dishes

Juicy fried Pork Escalope

*served with garden vegetables
and crispy fried potatoes*

*16,50 €
small portion 12,00 €*

Hubertus - style Jägerschnitzel

*Pork escalope served with mushroom sauce,
garden vegetables and croquettes*

*17, 50 €
small portion 13,00 €*

Pork cutlet "Batamog"

*Pork escalope with sambal sauce,
buttered mix vegetables and potato croquettes (2,3,A,C,H)*

*17, 50 €
small portion 13, 00 €*

Big Roll of beef „Hotel zur Linde“

with home - made red cabbage and boiled potatoes (2,3)

22, 50 €

Strips of Pork Fillet with Mushrooms in a Pepper Sauce

with vegetable stir-fry and fresh pasta (A,C,H)

*19,50 €
small portion 15,20 €*

Grilled chicken breast

With pan fried vegetables and Ribbon Noodles

15, 50 €

Braised beef cheeks in Barolo sauce

With red cabbage and herb mashed potatoes

24, 50 €

Calenberger Ratsherren - style grill

*1 small Rump steak and 2 Medallions of pork,
with garden vegetables, roasted onions and a pan fried egg,
served with crispy fried potatoes (2,3,A,C,H)*

*21, 50 €
small portion 16,50 €*

Burgers and Currywurst

Pulled beef burger

*As. 180 g best beef meat, garlic mayo (C), rucola, dried tomatoes, cucumbers (4),
fried onions, BBQ sauce (1,3,4) w/cabbage and French fries.*

15,50 €

Pulled Turkey burger

*As. 180 g best turkey meat, cheese (H) rucola pesto (H,E), salat,
tomatoes, cucumbers (4), red onions, w/cabbage and French fries.*

15, 50 €

Long Currywurst

w/ homemade curry sauce(4), salad and French fries.

13, 50 €

Rump steak

Madagascar - style Rump steak

served with a pepper sauce, fresh garden vegetables and crispy fried potatoes (A,H)

Linde - style Rump steak

*with peppered onions and mushrooms, baconed beans
and crispy steak fries (2,3,A,H)*

Batamog - style Rump steak

*with a hot sambal sauce and potato wedges
served with a small side salad*

each Rump steak, á 250 g 28,50 €
 á 180 g 22,20 €

Argentinian Rump steak* "Huftsteak"

With fried champignons, herbal and pesto mashed potatoes
250 g 24, 50 €

<i>Grilled filet medallions of pork</i>		19, 50 €
<i>served on pepper sauce, baconed beans and parsley potatoes</i>	<i>small portion</i>	15,50 €

*Distinguished guests,
please specify when ordering the rump steaks on the cooking stage with:*

Rare or English. Under the brown crust of the steak wraps a pink coat the still raw and bloody core.

The steak has a brown crust and is pink in the center. This is called the beef in this preparation method with **medium**.

*A very well done steak is called in the language of gourmet **well done**.*

Desserts

Hotel zur Linde - style home - made variation of Parfait 7, 50 €
with fruits

“Raffaello Crème” white, chocolate mousse 7, 50 €
served with hazelnuts syrup and coconut flakes (3, A, C, F, G)

Homemade Tiramisu 7,50 €
With Kahilua Mascarpone Cream (3, A, C, F, G)

Mixed Ice Cup 6, 50 €
3 scoops of ice cream served with whipped cream (3, A, C, F, G)

Bourbon Vanilla ice cream 6, 00 €
served with melted dark chocolate sauce (3, A, C, F, G)

Dear guests,
We prepare all dishes for you immediately after ordering.
For our seasonal kitchen, we try to use only products
from local organic producers.

Allergies:

*A = cereals containing gluten (wheat, rye, oats, barley,
B = crustaceans, C = eggs, D = fish, E = peanuts, F = soybeans,
H = milk, G = nuts, I = celery, J = mustard, K = sesame,
W = molluscs*

Additives:

- 1. with preservative (s),*
- 2. with antioxidant,*
- 3. with dye*