

Soups

Curried Beef Soup

with slices of beef and a hint of chilli

4,50 €

Lower Saxon - style Wedding Soup

*Consommé Royal with vegetable strips,
meat balls and fresh herbs*

4,00 €



Starters

Carpaccio of beef

*with roasted pine nuts, Ruccola and shavings
of Parmesan cheese*

9,50 €

Grilled liver of goose

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

7,50 €

Gambas al ajillo

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

9,50 €



Salads

Small seasonal salad

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

4,00 €

*Large seasonal salad
with a choice of:*



Fried stripes of Roastbeef



Fried strips of chicken breast in balsamic vinegar



gratinated Goat cheese with pine nuts and honey

10,80 €

small portion 7,60 €

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 foam
with roasted Mediterranean vegetables and rice*

19,50 €
small portion 15,80 €

Fried Pike - Perch

*served on creamy Savoy cabbage
and parsley potatoes*

21,50 €
small portion 16,20 €

Mixed fish platter Sylter style with Dijon mustard sauce, fried potatoes and salad

17,50 €
small portion 14,20 €

Vegetarian Dishes

Spaghetti aglio, olio e Peperoncini

fresh Spaghetti with garlic, olive oil and chilies

7,90 €
small portion 5,60 €

Fresh Tagiolini

with peperonata – courgette vegetables

8,90 €
small portion 6,30 €

Lemon - Thyme Ricotta cheese ravioli

with rucola pesto and parmesan cheese

9,90 €
small portion 6,60 €

Main Dishes

Juicy fried Pork Escalope

*served with garden vegetables
and crispy fried potatoes*

9,80 €
small portion 7,20 €

Big olive of beef „Hotel zur Linde“

*with home - made red cabbage
and boiled potatoes*

12,50 €

Hubertus - style Jägerschnitzel

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

10,90 €
small portion 8,20 €

Strips of Pork Fillet in a Pepper Sauce

*with fried courgettes, carrots
and fresh pasta*

14,50 €
small portion 10,20 €

Grilled chicken breast

with pan fried vegetables and rice

13,50 €

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*

14,50 €
small portion 10,50 €

Rump steak

Linde - style Rump steak

*with peppered onions and mushrooms, baconed beans
and crispy steak fries*

Buffalo - style Rump steak

*with a hot salsa sauce and potato wedges with sour cream,
served with a small side salad*

Madagascar - style Rump steak

served with a pepper sauce, fresh garden vegetables and crispy fried potatoes

each Rump steak,

á 250 g 24,50 €

á 180 g 19,20 €

Grilled filet medallions of pork

*served on creamy Savoy cabbage
and buttered potatoes*

14,50 €

small portion

10,50 €

Braised shank of lamb with Thyme Sauce,

Baconed beans and rosemary potatoes

16,50 €

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
with fruits*

5,50 €

Caramelized Fruit skewer

served with baby scoops of Bourbon – Vanilla ice cream

4,50 €

Home - made Crêpes

Served with Amarena-Cherries Sauce and Lemon sorbet

5,00 €

Mixed Ice Cup

3 scoops of ice cream served with whipped cream

4,50 €

Bourbon Vanilla ice cream

served with melted dark chocolate sauce

4,00 €

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.*