

## 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,  
battered 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 €



## Desserts

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

*“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*