

# WELCOME

... at Hotel & Restaurant

## *Linther Hof*

The country hotel has been family-owned since 1937 and is now run by Volkmar & Simone Paul in the third generation.

Freshness and regionality are very important to us. In our restaurant you can discover and enjoy regional classics and specialties from the Brandenburg forests and lakes as well as fine modern dishes. With a good glass of wine, you can enjoy being pampered by our chef and his team.

With a lot of passion, commitment and love for the job, our team and we always strive to ensure that you have a carefree and relaxing stay in our house. We are therefore happy to receive both praise and constructive criticism if we do not meet your expectations or if you would like to send us creative suggestions for improvement.

We wish you a relaxing and pleasant stay at the Linther Hof.

Sincerely your  
Family Paul & Family Zörner  
and the entire Linther Hof team

### **OPENING HOURS**

Monday - Saturday      16 – 22 Uhr  
Sunday                      closed

Our kitchen is daily open until 9 p.m.



Scan for Free

*Wifi*


Network: Linther Hof  
Password: lh14822lh



**LINTHER HOF**  
Hotel & Restaurant

# APERITIF

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Sparkling Wine	Glas 0,1l	4.90 €
Hugo	Glas 0,2l	7.00 €
Elderflower Sirup, fresh mint, sparkling wine, Soda, lime and ice		
Green Sprizz	Glas 0,2l	7.50 €
P31 Aperitivo Green, sparkling wine, Soda, lemon and ice		
		
Aperol Sprizz	Glas 0,2l	7.50 €
Aperol, sparkling wine, Soda, orange and ice		
Tocco Rosso	Glas 0,2l	7.50 €
Campari, elderflower sirup, sparkling wine, fresh mint and ice		
Lillet Wildberry	Glas 0,2l	7.50 €
Lillet Blanc, Wildberry lemonade, raspberries and ice		
Ramazotti Rosato Mio	Glas 0,2l	7.50 €
Ramazotti Rosato, sparkling wine, fresh basil and ice		

## SHERRY AND VERMOUTH

Sandeman Medium Dry	Glas 5cl	6.50 €
Sandeman Medium Sweet	Glas 5cl	6.50 €
Martini Bianco	Glas 5cl	6.50 €
with lemon and ice		
Martini Rosso	Glas 5cl	6.50 €
with lemon and ice		

10% service fee for groups from 10 people.  
Supplement change: 2.50 €

## SOUPS, STARTERS AND SNACKS

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Small sidesalat	6.50 €
Original Ukrainian Soljanka with lemon and sour cream	7.00 €
Ragout fin a beloved classic from the region. Scalloped with cheese and served with baguette	7.00 €
Beetroot carpaccio with gratinated goat cheese and balsamic vinaigrette	9.90 €
Small prawn pan with cherry tomatoes and garlic oil	14.90 €
Mozzarella sticks with sweet and sour dip and baguette	8.50 €

## SMALL DISHES FOR IN BETWEEN

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Original „Linther Gentlemens-toast“ Pork fillet on farmer's bread, baked with ham, fried onions and capers with cheese	16.50 €
Tarte flambée „Elsass“ with bacon and onions	13.50 €
Tarte flambée „Italy“ with Parma ham, cherry tomatoes, arugula and parmesan cheese	15.50 €
Tarte flambée „Paris“ with goat cheese, pear, honey and walnut	15.50 €
Ovenbaked potatoe with herbal curd and...	
Fried mushrooms	13.90€
house-pickled salmon	15.90€
panfried chicken breast	15.90€

10% service fee for groups from 10 people.  
Supplement change: 2.50 €

## K I D S F A V O U R I S T E S

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“Peter Pan”	8.00 €
Mini Burger with tomatoes, pickles, cheese and served with French fries	
“A Bug’s Life”	7.50 €
Small pork escalope (“Schnitzel”) with potatoes and gravy	
“Kung Fu Panda”	7.50 €
Homemade chicken nuggets with fried mushrooms and French fries	
“Ratatouille”	7.00 €
Pasta with a fruity tomatoe sauce and a spider-sausage	
“The Frog Kind”	6.50 €
Crispy potatoe cakes with applesauce and sugar	

## F R E S H S A L A D S

### **FIRM FIELD VEGETABLES**

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Fläminger farmers salad	14.50 €
Fresh market salad with crispy croutons, hearty fried potatoes, bacon cubes and fried egg	
Ceasar’s Salat	
with crunchy croutons, parmesan cheese, cherry tomatoes and selectively with...	
chicken breast	15.90 €
Prawns	18.90 €
Beef stripes	18.90 €

10% service fee for groups from 10 people.  
Supplement change: 2.50 €

# VEGETARIAN DISHES

## ES MUSS NICHT IMMER FLEISCH SEIN

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Tarte flambée „Mediterranean“ with sour cream, bell pepper, zucchini, cherry tomatoe and feta cheese	14.90€
Seasonal vegetable pan with potatoe pancakes and herbal sour cream	15.90 €
Porcini mushroom ravioli with sage butter and rocket salad	16.90 €
Pasta Pomodore with cherry tomatoes	15.90 €

## F I S H

### MAIN COURSE FROM RIVER AND SEA

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Pan-fried rainbow trout with almond-butter, boiled potatoes and fresh salat	22.90 €
Pan-fried fillet of pikeperch served with mediterranean vegetables and parsley potatoes	24.90 €
Fried prawns with linguine in a light herb sauce and cherry tomatoes	22.90 €

# M E A T

## MAIN COURSE FROM THE MEADOW

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Pork fillet medallions with bacon beans and crispy Potatoballs with almonds	22.50 €
Argentine rump steak 200 gr. with fried onions and fried potatoes	26.90 €
300g Rump steak	32.90 €
Schnitzel „Braumeister“ Style filled with ham and cheese and served fried mushrooms and French fries	19.90 €
„Treuenbrietzener Kutscherpfanne“ Pork loin steaks with fried bacon, grilled sausages, roasted onions and fried potatoes	19.00 €
Pork loin steak „Au Four“ baked with homemade seasoned meat and cheese and served with peas and French fries	19.90 €
Chicken breast „au gratin“ baked with tomatoe and mozzarella, and served with potatoe rosti and homemade sour cream	18.90 €
Burger „Linthor Hof“ 180gr beef on a sesame bun, with b cheese, tomatoe, pickles, salad and onions. It is served with French fries.	18.90 €
...with sweet potatoe fries	1.50 €
Crispy Chicken Burger Chicken breast in crispy breading, topped with tomatoes, zucchini, mozzarella and crisp lettuce. We serve it with French fries.	17.90 €

# DESSERT

## ICE CREAM & CAKE

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### Warm chocolat cake

Served with red fruit jelly and vanilla ice cream 7.90 €

### Apple Strudel

with vanilla ice cream and whipped cream 7.90 €

### Cherry-Crumble Cake

Served with whipped cream 5.50 €

### „Swedish“ Sundae

2 scoops vanilla ice cream with apple purée,  
Egg liqueur and whipped cream 7.50 €

### „Heiße Liebe“ Sundae

2 scoops vanilla ice cream with hot raspberries  
and whipped cream 7.50 €

### Iced Coffee

with 1 scoop vanilla ice cream  
and whipped cream 5.00 €

# C O F F E E , T E A & O T H E R S

## HOT DRINKS

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Coffee crème	3.00 €
Cappuccino	3.00 €
Espresso	3.00 €
Latte Macchiato	3.50 €
Café Latte	3.50 €
Hot chocolate with whipped cream	3.50 €
Eilles Tee	3.90 €
Darjeeling Royal, Earl Grey, Herbal garden, Peppermint, Sonne Asiens (Green Tea), Vita Orange	

## C O L D D R I N K S

### SOFTDRINKS & BEER

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#### Non-alcoholic drinks

Coca-Cola, Fanta, Sprite	0,30 l	3.00 €
Coca-Cola light	0,20 l	2.80 €
Fläminger lemonade raspberry	0,30 l	3.50 €
Fläminger lemonade woodruff	0,30 l	3.50 €
Table water still or sparkling	0,30 l	2.80 €
Carafe table water still or sparkling	0,75 l	6.90 €
Tonic Water   Bitter Lemon	0,25 l	3.50 €
Juice	0,30 l	3.50 €
Rhubarb, Apple, Orange, Cherry, Banana		

#### Non-alcoholic Beer

Krombacher Pilsener 0,0%	0,33 l	4.00 €
Paulaner wheatbeer	0,50 l	5.50 €

#### Draft beer

Krombacher Pilsener	0,30 l	3.50 €
Krombacher Pilsener	0,50 l	5.50 €
Fläminger Spezial	0,30 l	3.50 €
Fläminger Spezial	0,50 l	5.50 €
Fläminger Hell	0,30 l	3.50 €
Fläminger Hell	0,50 l	5.50 €
Fläminger wheatbeer	0,50 l	5.50 €
Fläminger Zitronen-Radler	0,30 l	3.20 €
Fläminger Zitronen-Radler	0,50 l	5.00 €

#### Bottled beer

Fläminger Cherry beer	0,33 l	4.00 €
Berliner Weiße raspberry or woodruff	0,33 l	4.50 €

10% service fee for groups from 10 people.  
Supplement charge: 2.50 €



# WINE, SPARKLING WINE & SPIRITS

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## WHITE WINE (GLAS 0,2L)

Weißer Riesling S   dry   Nahe	7.50 €
Grauer Burgunder S   dry   Nahe	8.00 €
Müller-Thurgau   dry   Nahe	7.00 €
Weißer Burgunder S   medium dry   Nahe	7.00 €
Bacchus   medium dry   Nahe	7.00 €
Scheurebe   sweet   Nahe	7.00 €

## RED WINE (GLAS 0,2L)

Dornfelder   dry   Nahe	7.00 €
Merlot   dry   Nahe	8.00 €
Komposition « M »   Cuvee from Dornfelder and Dunkelfelder   dry	8.50 €
Dornfelder   medium dry   Nahe	6.50 €

## ROSÉ (GLAS 0,2L)

Blauer Spätburgunder Rosé   dry	7.50 €
Rotling   dry	7.50 €

## SPARKLING WINE (GLAS 0,1L)

Grossmann & Bergmann   dry   Nahe	4,90 €
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## SPIRITS (GLAS 4CL)

Underberg (2cl)	3.00 €
Jägermeister	4.50 €
Fläminger Jagd	4.00 €
Klosterbruder	4.00 €
Ramazzotti	5.90 €
Fernet Branka	5.90 €
Malteser (2cl)	3.00 €
Williams Birne	5.00 €
Grappa	6.00 €
Sambuca	5.00 €
Remy Martin	8.00 €
Glenfiddich	8.50 €
Baileys	6.00 €

