

The Black Forest Hotel and Restaurant Linde in Münstertal

Münstertal in July 2025. Tradition is very much in vogue. Located south of Freiburg and not far from Feldberg in the east, the Münstertal valley stretches through the culinary region of Baden-Württemberg with its gentle hills. Right in the middle of it all is the Hotel and Restaurant Linde. First mentioned in documents as early as the 17th century, it has been owned by the Brune family from Bremen since 1942. Over the years, the respected architects and successful hoteliers based in Bremen have turned it into a beautiful retreat where guests feel at home, with respect for the past, an open mind for contemporary issues and the needs of the younger generation. The in-house restaurant serves the best of regional cuisine. The Linde, located at the foothills of the Black Forest, is a magnet for connoisseurs with a sense of style, regardless of age. It is the perfect place to stop for a bite to eat while enjoying the view of one of the most beautiful areas in Germany.

Good things still exist. German landscapes are making a comeback. Not only among the best agers, the adventurous and high-income holidaymakers with plenty of time. The grandchild generation has also long been seeking slowness and is already setting an example for their children. Detached from yoga retreats, silent hiking and short trips on the cheapest flights possible, they have no problem with the concept of home and are enjoying discovering Germany. Where things are still authentic, where quality is still alive and where chefs still know the producers who supply them with their products. The Linde and the surrounding, gently rolling Münstertal valley can be a place of retreat, but also a starting point for exploring southern Baden-Württemberg.

Arrive to stay. A warm welcome, says hostess Uta Gramelspacher, who runs the saffron-yellow painted house with great passion, in keeping with the spirit of the Brune family who own it. Under the typical Black Forest hipped roof, travellers can choose between nine rooms and two suites. The old wooden floors and strategically placed historic cabinets create a cosy living room atmosphere. Together with modern furniture from DCW éditions, HAY and Muuto, decorative cushions in soft natural tones, selected lighting and beautifully designed accessories, the rooms are very much in keeping with the spirit of the times and make your stay a pleasure. Sauna visit included. Nothing is overdone; everything has been carefully selected and lovingly arranged. Like the historic wooden skis on the wall or the

hand-painted walking sticks. Precious old farmhouse linen has been chosen for the bedspreads.

Freshly picked meadow flowers bring the beautiful landscape into the rooms. If you open the windows with their green shutters wide, you can hear the Neumagen stream rushing by above the flower boxes lavishly planted with hanging geraniums. At the Linde, less is more, and above all, it's all about style. You can sense that the house was furnished by someone who has seen the world but still remained true to their roots.

Taste and feast. Summer guests sit in the dappled light under trees in the garden on classic coffee house chairs, taking time for a refreshing break in the countryside, a delicious snack of sausage salad and farmhouse cheese, or a slice of homemade Black Forest gâteau at teatime. At lunchtime and in the evening, chef Marcel Schulz and his sous chef Thomas Gramelspacher spoil guests with creative dishes featuring trout from a neighbouring farm and the best that legendary Baden cuisine has to offer. Their traditionally prepared and modernly interpreted dishes attract guests from far beyond the Münstertal valley. All specialities are served on beautifully selected ceramics in an enchanting dining room. The fireplace room is furnished with hand-embroidered cushions. This is also where hotel guests have breakfast. There is seating for 35 guests at white-covered tables for set meals. Guests love to linger here – not only because of the excellent cuisine, but also to sample the wine, which plays a prominent role in the hotel restaurant. After all, the South Baden region and the neighbouring Markgräflerland are located in the heart of Germany's third-largest wine-growing region.

A landscape to revel in. The Black Forest has always been one of the most popular holiday destinations. And rightly so, because the region offers ideal conditions for a relaxing stay in every season. Active holidaymakers can go hiking, mountain biking or leisurely cycling, and in winter there is also excellent skiing. Wellness is on the agenda at the nearby thermal spa. Connoisseurs appreciate the variety of wines and culinary delights, while families enjoy the castles and palaces, themed trails, toboggan runs and many other attractions. And the 'Linde' is right in the middle of it all. Everything is close by: the neighbouring Markgräflerland region and its fantastic wineries; pretty Freiburg im Breisgau with its lavish weekly market, chic shops and magnificent cathedral; the Alsatian Vosges mountains; and Basel in

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Switzerland with its magnificent museums is also not far away. Even art lovers will find something to suit their tastes.

The Hotel and Restaurant Linde is located at Krumlinden 13, 79244 Münstertal. Bookings can be made by telephone on +49 (0) 76 36 447, by email at info@landgasthaus.de or via the website at www.landgasthaus.de.

Brune & Company

The Linde is an independently run hotel owned by brothers Marc and Jens Brune. Together, the trained architect and qualified hotelier manage Brune & Company, based in Bremen. The company is primarily active as a hotel operator and project agency, but also has a real estate division. In addition to the Linde, the Brune family runs the Hotel Haus am Meer (www.hotel-haus-am-meer.de) on the island of Norderney, the Hotel Inselloft with a design shop, restaurant and its own bakery (www.inselloft-norderney.de), the Relais & Châteaux Hotel Seesteg with 18 suites, private spas and a Michelin-starred restaurant (www.seesteg-norderney.de), the Milchbar Norderney (www.milchbar-norderney.de) and the Restaurant und Café Marienhöhe (www.marienhoehe-norderney.de).