

HUMBOLDT

Natürlich heimisch.

YOU ARE WHAT YOU EAT.

We cordially welcome You to the Restaurant Humboldt, where naturalness is found in each and every aspect of our philosophy. To guarantee this we (only) take domestic products and resources as well as the variety of the four seasons into consideration when selecting and preparing our meals. It is in our best interest to pay our cooperating farmers, beekeepers and growers a fair price to ensure that our utilized products and ingredients come from an equitable attitude and peaceful livestock keeping. The organic origin and subtle contact with these commodities are our purpose and aspiration. We aspire to create a warm and welcoming atmosphere, to occupy ourselves intensely with our products, to come up with fresh and new ideas as well as to pay our employees a fair wage.

Our restaurant wishes to serve as a stage for a biodynamic and holistic lifestyle, which is why it is always a pleasure to meet impressive people and their products.

We wish You a peaceful and restorative break at Humboldt and kindly ask You to share Your thoughts and recommendations with us.

To Your health, enjoy Your meal.

(Our dishes are free of nitrite salting mix, refined sugar, citric acid, glutamate and other flavour enhancers)

WHERE DO WE GET OUR INGREDIENTS FROM?

VEGETABLES

Organic Farm Achleitner, Eferding & Urban Roots, Salzburg

DAIRY PRODUCTS

Berchtesgadener Milch (Demeter products)

Mattigtaler Käse

Rupp Bio-Bergkäse, Pötzelsberger Dorfkäserei

BREAD, BREAD CUBES & CRUMBS

Wolfgruber Demeter-Bakery, Anger

SEASONINGS

Sonnenrot, Lebensbaum, Natural Austrian Salt

FLOUR AND GRAINS

Spielberger Mühle, Chiemgauer Mühle (Demeter products)

VINEGAR AND OILS

Beutelsbacher, Voelkl, Byodo, Bio Planete, Naturata

EGGS

Kastners Organic-Eggs, Bernhard & Nicole Leitner, Anif

MEAT

Organic Butcher Burgstaller

PHILOSOPHY

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APPETIZERS

ORGANIC BEEF CARPACCIO with parmesan, rocket-salad-pesto & pine nuts (o)	16,90
BEETROOT-APPLE-PEAR- SALAD with sheep cheese (o, v)	11,90
SMOKED CHAR FILET (o) with currant-sauce & sweet potato purée	11,90

SOUPS

HOMEMADE ORGANIC BEEF BROTH with sliced pancake (o,d) with cheese-dumpling (o)	4,50 5,50
SOUP POT WITH ORGANIC BEEF served with beef, root vegetables, spelt-noodles (o)	6,90
CREAM SOUP FROM WILD GARLIC (o, v)	5,90

MAIN DISHES

ORGANIC FILLED TOMATO with mozzarella, aubergine & herb salad (o, v, vg)	11,40
AUSTRIAN KRAUTFLECKERL Pasta with cabbage served with salad (o, v)	11,40
FRESH GARDEN SALAD with fillet of beef stripe (o,d) with pike-perch fillet (o)	16,20 15,80
ORGANIC CHEESE-DUMPLINGS (SPAETZLE) with roasted onions and salad (o, v)	12,40

HUMBOLDT'S ORGANIC-BURGER TS 200g beef, mozzarella, fried onions, homemade BBQ-sauce, mayonnaise & potato-wedges (o)	17,40
WIENER SCHNITZEL (ORGANIC VEAL) with endive-potato-salad and cranberry-jam (o)	23,90
WIENER SCHNITZEL (ORGANIC PORK) with parsley-potatoes and cranberry-jam	16,90
TAFELSPITZ (BOILED BEEF) with creamed spinach, apple-horse radish, roasted potatoes, chive sauce (o)	19,90
ORGANIC BEEF-GOULASH with dumplings (o)	14,90
TRADITIONAL ROAST BEEF WITH ONIONS with tagliatelle (o)	17,90
ORGANIC PORK ROAST with dumplings, potatoes and heeled herb	14,90
CATCH OF THE DAY with parsley-potatoes, herb butter and salad (o)	

DESSERT

ORGANIC SPELT-PANCAKE with strawberry or apricot-jam (o) with vanilla-, walnut- or poppy-seed-ice (o)	5,90 8,90
SCOOP OF ORGANIC SHEEP ICE CREAM vanilla, walnut, poppy-seed (o)	2,40
PEANUT-COOKIE-PARFAIT with wild berries (o)	6,80
CHOCOLATE MOUSSE with raspberry puree (o)	7,20

(o) organic (d) demeter (v) vegetarian (vg) vegan - To receive information about allergens please ask our waiters and waitresses.

MENU

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OFFER VALID: Monday to Friday, 11:30 am to 02.30 pm. M1: 11,00 Euro / M2: 9,00 Euro.

MONDAY

M1: Tyrolean Gröstl with fried egg (o)
M2: Stuffed zucchini with tomato sauce (o, v, vg)

TUESDAY

M1: Stuffed peppers with potatoes (o)
M2: Grilled green asparagus with stewed tomatoes (o, v, vg)

WEDNESDAY

M1: Natural cutlet with rice (o)
M2: Wild garlic dumplings with brown butter and mountain cheese (o, v)

THURSDAY

M1: Pork goulash with spaetzle (o)
M2: Vegetable lasagne (o, v)

FRIDAY

M1: Roast beef with noodles (o)
M2: Carrot curry with rice (o, v)

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WOCHENKARTE

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NON-ALCOHOLIC-BEVERAGES

MINERALWATER <i>Gasteiner Kristallklar</i>		
still or sparkling	0,33 l	3,30
still or sparkling	0,75 l	6,20

SODA

pure	0,25 l	1,80
with fresh lemon juice or elderflower	0,25 l	2,00
with fresh lemon juice or elderflower	0,50 l	3,60

ORGANIC JUICES *Hasenfit (o)*

Apple	0,25 l	3,60
Apple with Soda	0,25 l	2,80
Apple with Soda	0,50 l	4,80
Orange	0,25 l	3,60
Apple-Carrot-Beetroot	0,25 l	3,60
Currant	0,25 l	3,80
Apricot	0,25 l	3,80
Strawberry	0,25 l	3,80

ORGANIC LEMONADES

Cola or Bitter Lemon <i>Red Bull Organics (o)</i>	4,20
Tonic or Ginger Ale <i>Red Bull Organics (o)</i>	4,20
Lemon Flük <i>Stiegl (o)</i>	4,50
Elder-Ginger <i>Ökobrauerei Riedenburg (o)</i>	4,50
Cherry-Chokeberry <i>Ökobrauerei Riedenburg (o)</i>	4,50
Natural Orange <i>Bio Zisch by Voelkl (o)</i>	3,80
Blood Orange <i>Bio Zisch by Voelkl (o)</i>	3,80

ORGANIC-ICE TEA

Charitea Ice Tea black (<i>Black-Tea, Lemon</i>) (o)	4,20
Charitea Ice Tea Mate (<i>Mate, Lemon, Orange</i>) (o)	4,20
Charitea Ice Tea red (<i>Rooibos, Passion-Fruit</i>) (o)	4,20

APERITIVE

AUSTRIAN SPARKLING-WINE *Josef Dockner*

White	0,10 l	4,20
Rosé	0,10 l	4,20

ORGANIC SPRIZZ (o)

Sparkling wine, bitter liqueur, Soda	0,25 l	6,50
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White wine with Soda <i>Biohof Pratsch (o)</i>	0,25 l	3,50
Sparkling wine <i>Anno Domini Vineyards (o)</i>	0,10 l	4,50

BEER

Paracelsus Biozwickl <i>Stiegl (o)</i>	0,2 l	3,10
Paracelsus Biozwickl <i>Stiegl (o)</i>	0,3 l	3,90
Paracelsus Biozwickl <i>Stiegl (o)</i>	0,5 l	4,70
Paracelsus Glutenfrei <i>Stiegl (o)</i>	0,33 l	4,20

Goldbräu <i>Stiegl</i>	0,2 l	2,80
Goldbräu <i>Stiegl</i>	0,3 l	3,60
Goldbräu <i>Stiegl</i>	0,5 l	4,40

Grapefruit Shandy <i>Stiegl</i>	0,3 l	3,60
Grapefruit Shandy <i>Stiegl</i>	0,5 l	4,40

Wheat Beer <i>Stiegl</i>	0,3 l	3,80
Wheat Beer <i>Stiegl</i>	0,5 l	4,40

Columbus 1492 Pale Ale <i>Stiegl</i>	0,33 l	3,90
Non-Alcoholic Beer <i>Stiegl</i>	0,33 l	3,60
Weizenguss <i>Gusswerk (o)</i>	0,33 l	4,20
Jakobsgold <i>Gusswerk (o,d)</i>	0,33 l	4,20

HOT DRINKS

Espresso <i>Citta di Italia Biologico (o)</i>	2,80
Double Espresso <i>Citta di Italia Biologico (o)</i>	4,10
Verlängerter (<i>American coffee</i>) (o)	3,50
Cappuccino <i>Citta di Italia Biologico (o)</i>	4,10
Latte Macchiato <i>Citta di Italia Biologico (o)</i>	4,40
Tea <i>Sonnenor (o)</i>	3,50
<i>Herbal, Earl Grey, Fruit, Greentea-Lemongrass, Rose Hip-Hibiscus, Elderflower, Ginger-Lemon, Chamomile, Peppermint</i>	

BEVERAGES

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CHAMPAGNE AND SPARKLING WINES

Perrier-Jouët Grand Brut	0,75 l	85,00	Josef Dockner Frizzante	0,75 l	28,00
Perrier-Jouët Grand Rosé	0,75 l	125,00	Bio-Prosecco Anno Domini Vineyards (o)	0,75 l	31,00
Perrier-Jouët Grand Epoque Blanc	0,75 l	245,00	Bründlmayer Sekt Brut Rosé	0,75 l	48,00

WHITE WINE FROM AUSTRIA

FRESH AND CLASSIC

2017 Sauvignon Blanc Leo Hillinger, Jois – Leithaberg	0,75 l	28,00
<i>Delicate, aromatic and a pleasure to drink. With lively acidity. (o)</i>	0,125 l	5,00
2016 Grüner Veltliner Matzner Hügel Christian Mrozowski, Hohenruppersdorf – Weinviertel	0,75 l	26,00
<i>Lively and fresh with unexpected length. (o)</i>	0,125 l	4,50
2017 Gelber Muskateller Velue Weingut Johannes Zillinger, Velm-Götzendorf – Weinviertel	0,75 l	26,00
<i>Flowery, fruity and spicy – a harmonious muscat wine. (o, d)</i>	0,125 l	4,50

ELEGANT, FULL AND AROMATIC

2017 Rotgipfler Johanneshof Reinisch, Tattendorf – Thermenregion	0,75 l	26,00
<i>Bright greenish yellow, scent of exotic fruits, elegant and dry. (o)</i>		
2017 Gemischter Satz Stierwoscha Weingut Alexander Zöller, Dross – Kremstal	0,75 l	25,00
<i>Hints of apple and herbs, pulpy with subtle bitterness. (o)</i>		
2013 Riesling Ried Gebling 1ÖTW Kresmtal DAC Reserve	0,75 l	42,00
Weingut Sepp Moser, Rohrendorf – Kremstal		
<i>Delicately balanced texture with typical Riesling-acidity. Ripened to perfection. (o, d)</i>		

HARMONIOUS AND STRONG

2015 Pannobile Weiss Andreas Gsellmann, Gols – Neusiedlersee	0,75 l	35,00
<i>White burgundy with luscious creamy structure, gentle hue of caramel. (o)</i>		
2016 Riesling Smaragd Küss den Pfennig Bioweingut Schmidl, Dürnstein – Wachau	0,75 l	49,00
<i>Fine aroma with racy acidity. (o)</i>		
2017 Grauburgunder Klassik Bioweingut Ploder-Rosenberg, St. Peter – Vulkanland	0,75 l	34,00
<i>Bright red gold, dried fruits, elegant taste of fine and sweet fruit. Hint of honey in the finish. (o, d)</i>		

ROSÉ FROM AUSTRIA

2017 Rosé vom Zweigelt Weingut Sepp Moser, Apetlon – Neusiedlersee	0,75 l	27,00
<i>Refreshing and savoury with delicate fruity aftertaste. (o, d)</i>		

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RED WINE FROM AUSTRIA

FRUITY AND SMOOTH

2016 Zweigelt vom Heideboden | Andreas Gsellmann, Gols – Neusiedlersee 0,75 l 26,00
0,125 l 4,50
Structured luscious and fresh, fine aromas of berries. (o)

2016 Blaufränkisch | Gernot Heinrich, Gols – Neusiedlersee 0,75 l 29,00
0,125 l 5,00
Refreshing red fruit with savoury spice, gentle acidity. (o)

ELEGANT AND RIPE AROMA

2016 Heideboden Cuveé (Zweigelt, Blaufränkisch, Merlot) | Claus Preisinger, Gols – Neusiedlersee 0,75 l 34,00
0,125 l 5,80
Appealing fragrance of cherries and fruits of the Forest. Harmonious acid play. (o)

2016 St. Laurent Sommelier Edition | Johanneshof – Reinisch, Tattendorf – Thermenregion 0,75 l 30,00
Spicy and smoky, subtle aroma of liquorice and blackberries. Finest premium chocolate finish. (o)

2015 Pinot Noir Premium | Christian Fischer, Sooß – Thermenregion 0,75 l 42,00
Fine flavour of cherries and fruits of the forest, elegant structure, fresh and longlasting finish. (o)

STRONG AD INTENSIVE

2015 Olivin (Zweigelt) | Winkler – Hermaden, Kapfenstein – Vulkanland 0,75 l 42,00
Intense ruby-garnet, delicately highlighted berry fruit, pleasant finish. (o)

2015 Bela Rex (Cabernet Sauvignon, Merlot) | Albert Gsellmann, Deuschkreutz – Mittelburgenland 0,75 l 68,00
Bouquet of blackberry and cassis aroma, pleasantly spicy and juicy on the palette. (o)



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Find our spirits, cocktails and long-drinks in our bar-menu.

WINE