

# HUMBOLDT

*Natürlich heimisch.*



## YOU ARE WHAT YOU EAT.

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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?

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### VEGETABLES

Organic Farm Feldinger in Salzburg, Organic Farm Achleitner, Eferding & Urban Roots, Salzburg

### DAIRY PRODUCTS

Berchtesgadener Milch (Demeter products)  
Mattigtaler Käse  
Rupp Bio-Bergkäse, Pötzelsberger Dorfkäserei  
Seegut Eisl (sheep's milk products & ice cream)

### BREAD, BREAD CUBES & CRUMBS

Wolfgruber Demeter-Bakery, Anger

### SEASONINGS

Sonnenor, 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, pur Naturhof Fam. Donnerer,  
Organic Fish-Farm Krieg, Fishing Ausseerland

## PHILOSOPHY

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## APPETIZERS

<b>BEEF TATAR (og)</b>	15,90
<b>BEEF TATAR small portion (og)</b> with yolk creme & shiitake (A, C, D, M)	13,90
<b>BUFFALO MOZZARELLA (og, v)</b> with tomatoes, honey cucumber, herb pesto & balsamic vinegar (A, E, G, M)	11,50
<b>CEVICHE FROM SALMON TROUT (og)</b> sweet mashed potatoes & tomato salsa (D, G)	15,50

## SOUPS

<b>HOMEMADE ORGANIC BEEF BROTH (og)</b> with sliced pancake (A, C, G, L) with cheese-dumpling (A, C, G, L)	4,50 5,50
<b>SOUP POT WITH ORGANIC BEEF (og)</b> served with beef, root vegetables, spelt- noodles (A, C, G, L)	6,90
<b>COLD CUCUMBER BOWL (og, v)</b> with yogurt mint (A, G)	5,80

## MAIN DISHES

<b>CURRY BOWL (og, v, vg)</b> with chard, couscous & nuts (E, L, O)	12,90
<b>HUMBOLDTS SUMMER-BOWL (og, v)</b> with smoked char, curry couscous, seasonal mushrooms & honeydew melon (D, H, L, M)	16,90
<b>HUMBOLDT-SALAD (og) (M)</b> with fillet of beef stripe (M) with fillet of char (A, D, M) with cheese dumpling (A, C, G)	8,80 14,80 16,80 11,80

<b>PASTA OF THE WEEK (og, v) (A, C)</b> with fillet of beef stripe (M) with pike-perch fillet (D, M)	11,40 17,40 19,40
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<b>FILLET OF BEEF 200g (og)</b> with braised sweet potatoes, seasonal mushrooms & truffel butter (G, L)	36,50
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<b>WIENER SCHNITZEL (ORGANIC VEAL) (og)</b> with parsley potatoes and cranberry-jam (A, C, O)	22,90
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<b>AUSTRIAN TAFELSPITZ (og)</b> boiled beef with roasted potatoes, baby spinach, chive sauce & apple horseradish (P)	17,90
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<b>VEAL-GOULASH (og)</b> with spaetzle (A, C, G, O)	15,90
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<b>CHEESE SPAETZLE (og, v)</b> with fried onions & salad (A, C, G, M)	12,40
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<b>RISSOLES (og)</b> with fried onions & mashed potatoes (C, G, M)	13,90
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<b>PURELY FROM THE AUSSEER LAKE</b> with grilled vegetables, baby potatoes & garlic herb butter (og) (D, L, G)	19,50
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## DESSERT

<b>SCOOP OF SHEEP ICE CREAM (og)</b> vanilla, walnut, poppy-seed (G, H)	2,40
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<b>HOMEMADE CURED CHEESE DUMPLINGS (og) (A, C, G)</b> with blueberry roaster (2 pieces, 15 min. waiting)	7,90
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<b>WARM CHOCOLATE CAKE (og)</b> with sour cherries & crème anglaise (A, C, G, O)	6,90
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<b>SOUR CREAM MOUSSE (og)</b> with fruit gel & amarettini (A, G, H, O)	5,90
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(og) organic (d) demeter (v) vegetarian (vg) vegan

To receive information about the marked allergens please ask our waiters and waitresses for the detailed list.

# MENU

# HUMBOLDT

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OFFER VALID: Monday to Friday, 11:30 am to 02.30 pm.  
M1: 11,00 Euro / M2: 9,00 Euro.  
Our daily menu comes with soup or salad.

## MONDAY

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M1: Lasagna Bolognese **(og)**  
M2: Mixed salad with baked camembert **(og, v)**

## TUESDAY

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M1: Beef salad with beans & Chinese cabbage **(og)**  
M2: Austrian Krautfleckerl – Pasta with cabbage **(og, v)**

## WEDNESDAY

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M1: Veal lights in cream with dumplings **(og)**  
M2: Stuffed zucchini with tomato, cheese & herb dip **(og, v)**

## THURSDAY

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M1: Beef with horseradish, vegetables & potatoes **(og)**  
M2: Wok vegetables with basmati rice **(og, v, vg)**

## FRIDAY

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M1: Fried pikeperch with beetroot risotto **(og)**  
M2: Austrian Kaiserschmarrn **(og, v)**

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# DAILY MENU

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## NON-ALCOHOLIC-BEVERAGES

<b>MINERALWATER <i>Gasteiner Kristallklar</i></b>		
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 (og)*

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 (og)</i>	4,20
Tonic or Ginger Ale <i>Red Bull Organics (og)</i>	4,20
Elder-Ginger <i>Ökobrauerei Riedenburg (og)</i>	4,50
Cherry-Chokeberry <i>Ökobrauerei Riedenburg (og)</i>	4,50
Natural Orange <i>Bio Zisch by Voelkl (og)</i>	3,80
Blood Orange <i>Bio Zisch by Voelkl (og)</i>	3,80
Rhubarb carbonated <i>Franz Josef Rauchl (og)</i>	3,80

## ORGANIC-ICE TEA

Charitea Ice Tea black ( <i>Black-Tea, Lemon</i> ) (og)	4,20
Charitea Ice Tea Mate ( <i>Mate, Lemon, Orange</i> ) (og)	4,20
Charitea Ice Tea red ( <i>Rooibos, Passion-Fruit</i> ) (og)	4,20
Voelkels fair Ice Tea ( <i>Raspberry-Hibiscus</i> ) (og, d)	4,20

## HOT DRINKS

Espresso <i>Citta di Italia Biologico (og)</i>	2,80
Double Espresso <i>Citta di Italia Biologico (og)</i>	4,10
Verlängerter ( <i>American coffee</i> ) (og)	3,50
Cappuccino <i>Citta di Italia Biologico (og)</i>	4,10
Latte Macchiato <i>Citta di Italia Biologico (og)</i>	4,40

## APERITIVE <sup>(og)</sup>

### AUSTRIAN SPARKLING-WINE *Josef Dockner*

White	0,10 l	4,20
Rosé	0,10 l	4,20

### ORGANIC SPRIZZ <sup>(og)</sup>

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

## BEER <sup>(A)</sup>

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

Stiegl-Hell / Goldbräu	0,3 l	3,60
Stiegl-Hell / Goldbräu	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
Non-Alcoholic Wheat Beer <i>Die Weisse (og)</i>	0,33 l	4,20
Jakobsgold <i>Gusswerk (og,d)</i>	0,33 l	4,20

## BIOTEAQUE – CHIEMGAUER TEA MANUFACTORY

Schwarza Beni – Black Tea   Earl Grey (b)	4,10
Greana Gustl – Green Tea   1st grade „China	4,10

Gunpoder“ (b)	
Scheene Leni – Fruit Tea   Forest Fruit &	4,10

Raspberry (b)	
Guada Luggi – Mountain Herbal Tea (b)	4,10

Frische Resi – Green Tea   Lemon-Ginger (b)	4,10
Coco Pino – Fruit Tea   Pineapple-Coconut (b)	4,10

# BEVERAGES

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## CHAMPAGNE AND SPARKLING WINES <sup>(o)</sup>

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	Organic-Prosecco Anno Domini	0,75 l	31,00
Perrier-Jouët Grand Epoque Blanc	0,75 l	245,00	Josef Dockner Frizzante Rosé	0,75 l	28,00

## WHITE WINE FROM AUSTRIA <sup>(o)</sup>

<b>FRESH AND CLASSIC</b>				0,75 l	28,00
2018 Sauvignon Blanc   Leo Hillinger, Jois – Leithaberg				0,125 l	5,00
<i>Delicate, aromatic and a pleasure to drink. With lively acidity. (og)</i>					
2017 Grüner Veltliner Matzner Hügel   Christian Mrozowski, Hohenruppersdorf – Weinviertel				0,75 l	26,00
<i>Lively and fresh with unexpected length. (og)</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. (og, d)</i>				0,125 l	4,50
<b>ELEGANT, FULL AND AROMATIC</b>					
2018 Rotgipfler   Johanneshof Reinisch, Tattendorf – Thermenregion				0,75 l	26,00
<i>Bright greenish yellow, scent of exotic fruits, elegant and dry. (og)</i>					
2018 Gemischter Satz Stierwoscha   Weingut Alexander Zöller, Dross – Kremstal				0,75 l	25,00
<i>Hints of apple and herbs, pulpy with subtle bitterness. (og)</i>					
2013 Riesling Ried Gebling IÖTW Kresmtal DAC Reserve				0,75 l	42,00
Weingut Sepp Moser, Rohrendorf – Kremstal					
<i>Delicately balanced texture with typical Riesling-acidity. Ripened to perfection. (og, d)</i>					
<b>HARMONIOUS AND STRONG</b>					
2017 Pannobile Weiss   Andreas Gsellmann, Gols – Neusiedlersee				0,75 l	35,00
<i>White burgundy with luscious creamy structure, gentle hue of caramel. (og)</i>					
2018 Riesling Smaragd Küss den Pfennig   Bioweingut Schmidl, Dürnstein – Wachau				0,75 l	49,00
<i>Fine aroma with racy acidity. (og)</i>					

## ROSÉ FROM AUSTRIA <sup>(o)</sup>

2018 Rosé vom Zweigelt   Weingut Sepp Moser, Apetlon – Neusiedlersee				0,75 l	27,00
<i>Refreshing and savoury with delicate fruity aftertaste. (og, d)</i>					
2017 Rosé vom Zweigelt, Pinot Noir & Merlot   Christian Mrozowski, Hohenruppersdorf – Weinviertel				0,75 l	26,00
<i>Fruity summer-wine. (og)</i>				0,125 l	4,50

WINE

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## RED WINE FROM AUSTRIA <sup>(o)</sup>

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### FRUITY AND SMOOTH

2018 Zweigelt vom Heideboden | Andreas Gsellmann, Gols – Neusiedlersee 0,75 l 26,00  
Structured luscious and fresh, fine aromas of berries. (og) 0,125 l 4,50

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

### ELEGANT AND RIPE AROMA

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

2015 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. (og)

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. (og)

### STRONG AND INTENSIVE

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

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

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

# WINE