

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 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

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

SOUPS

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

MAIN DISHES

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

TAGLIATELLE WITH CHANTERELLE* (v) (A, C)	13,80
with fillet of beef stripe (M)	17,40
with pike-perch fillet (D, M)	19,40

FILLET OF BEEF 200g	36,50
with braised sweet potatoes, seasonal mushrooms & truffel butter (G, I)	

WIENER SCHNITZEL (ORGANIC VEAL)	22,90
with parsley potatoes and cranberry-jam (A, C, O)	

AUSTRIAN TAFELSPITZ	17,90
boiled beef with roasted potatoes, baby spinach, chive sauce & apple horseradish (P)	

VEAL-GOULASH	15,90
with spaetzle (A, C, G, O)	

CHEESE SPAETZLE (v)	12,40
with fried onions & salad (A, C, G, M)	

RISSOLES	13,90
with fried onions & mashed potatoes (C, G, M)	

PURELY FROM THE AUSSEER LAKE*	19,50
with grilled vegetables, baby potatoes & garlic herb butter (D, L, G)	

DESSERT

SCOOP OF SHEEP ICE CREAM	2,40
vanilla, walnut, poppy-seed (G, H)	

HOMEMADE CURED CHEESE DUMPLINGS (A, C, G)	7,90
with blueberry roaster (2 pieces, 15 min. waiting)	

WARM CHOCOLATE CAKE	6,90
with sour cherries & crème anglaise (A, C, G, O)	

SOUR CREAM MOUSSE	5,90
with fruit gel & amarettini (A, G, H, O)	

(d) demeter (v) vegetarian (vg) vegan
*wild catch / wild growth

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

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.
Our daily menu comes with soup or salad.

MONDAY

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

TUESDAY

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

WEDNESDAY

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

THURSDAY

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

FRIDAY

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

(og) organic (d) demeter (v) vegetarian (vg) vegan
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DAILY MENU

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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 (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 ^(og)

AUSTRIAN SPARKLING-WINE *Josef Dockner*

White	0,10 l	4,20
Rosé	0,10 l	4,20

ORGANIC SPRIZZ (og)

Sparkling wine, bitter liqueur, Soda	0,25 l	6,50
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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 ^(A)

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
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Greana Gustl – Green Tea 1st grade „China	4,10
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Gunpoder“ (b)

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

Guada Luggi – Mountain Herbal Tea (b)	4,10
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Frische Resi – Green Tea Lemon-Ginger (b)	4,10
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Coco Pino – Fruit Tea Pineapple-Coconut (b)	4,10
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BEVERAGES

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CHAMPAGNE AND SPARKLING WINES ^(o)

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 ^(o)

FRESH AND CLASSIC				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>					
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>					
ELEGANT, FULL AND AROMATIC					
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>					
HARMONIOUS AND STRONG					
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 ^(o)

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 ^(o)

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