



Brunch weekends

till 2:30 pm

DID YOU HAVE A TASTE YET? Try the different varieties of the ORGANICS lifetime drink: 4,80
Simply Cola / Bitter Lemon / Ginger Ale / Tonic Water
Black Orange / Purple Berry / Ginger Beer / Easy Lemon

Organic-Bagels (A, C, P)

Baked by the Demeter-bakery Wollgruber



Veggie (v) pumpkin hummus, cucumber, cress, sesame (N) 8,90
Capri (v) mozzarella, tomatoes, arugula-pesto (G, H) 9,90
Salmon avocado cottage cheese, radishes, cress (K, D) 13,60
Roasty roastbeef, salad, Sauce Tatar (G, M) 11,80
Bagel2Share ¼ of veggie, capri, salmon & roasty apiece 12,00
+ Topping fried egg (C) +2,30

Salty Morning Bowl (vg) (H) 5,90
quinoa, avocado, pickled tomatoes, sweet potato & nuts
Sweet Morning Bowl (vg) (A, H) 6,80
vegan coconut milk yogurt, Bircher muesli, fruits, linseeds, maple syrup
Vegan chocolate porridge (F, N) 8,50
bananas, goji berries, nuts
Brunch M3nage-à-trois (v) (E, G, H) 11,90
Salty Morning Bowl, Sweet Morning Bowl, Porridge
Pulled buffalo mozzarella (v) (G, H, M) 11,50
with tomatoes, rocket & balsamic vinegar
The Ultimate Brunch Tatar (A, C, D, G, L, M, O) 19,90
Humboldt's Beef Tatar with fried egg, french fries & truffle mayonnaise
Morning Fries (v) (C, G, M) 7,20
parmesan truffle fries with mayonnaise

Sweet & Organic

Wolke 7:
Harvest Moon coconut milk yogurt (vg) 4,80
with pickled plums +2,20
with Humboldt-Granola (H) +2,20
with fruits +2,20
Bonjour! French Toast (v) (A, C, G)
Demeter-toast baked in egg-cream
with cinnamon sugar 7,20
with maple syrup or chocolate sauce 8,80
with whipped cream (G) 7,80
with vegan organic ice cream (H) 9,00
Breakfast waffles (v) (A, C, G, P)
with maple syrup or chocolate sauce 7,20
with whipped cream (G) 6,80
with vegan organic ice cream (H) 8,00
Pofesen with plum jam (v) (A, C, G, P) 8,20
with whipped cream (G) 8,80
with vegan organic ice cream (H) 11,20



Eggs & omelettes



Humboldt's 2 types of eggs (v) (A, C, G) 8,20
2 organic eggs scrambled or omelette – optionally with tomatoes, onions, paprika, chives or cheese incl. 1 x pastry +2,00
Shakshuka (v) (A, C, G, H, O) eggs in a sauce of tomatoes aubergine, peppers, onions (poached) 9,20
+ topping feta cheese (G) +4,50
Le Grand Benedict (v) (A, C, G, H, O) 6,80
egg Benedict on a walnut roll with hollandaise sauce, pumpkin hummus, avocado & arugula
+ Topping roastbeef (M) +6,20
+ Topping pickled salmon (D) +7,20
+ Topping prosciutto +7,50
Bacon & Eggs 2 organic eggs & pastry (A, C) 12,50
Soft boiled egg or fried egg (v) (C) 2,30

Spread me all over your bread (A, G)

Baker's basket (v) 3 types organic pastries, butter, jam & honey 10,00
Pumpkin hummus (vg) (N) +1,80
Cream cheese spread (v) +1,80
Salted butter (v) +1,80
Forest honey (v) +2,60
Jams (v) +2,00
Chutney (vg) +2,00
Bread basket – 3 types (v) 7,20
Cheese plate (v) (G, L, M) 7,20
Toasted sourdough bread (v) (A, G) 11,20
with avocado cottage cheese, sweet potato, tomatoes, radishes, pumpkin seeds & feta +2,30
+ topping fried egg (C)

The bakery Wollgruber bakes bread with love and demeter-certified ingredients.



Wake up calls

Glass of organic prosecco (O) 6,50
Mini Gin Tonic (optionally alcohol free) 4,80
Espresso Martini 9,20
Organic Iced Coffee (G) 6,50
espresso, milk, cane sugar – mixed on the rocks
Humboldt-Smoothie 5,20
Bitter Sweet Symphony 7,20
hemp, ginger, raspberry, soda, lime, mint +2,00
+ Topping organic vodka 2 cl

Immun-Boosts

Bitter Sweet Symphony Shot 3,10
hemp, ginger, raspberry
Demeter ginger & berries Shot 3,10
Organic turmeric & ginger Shot 3,10
Organic aronia & ginger Shot 3,10

(d) demeter (v) vegetarian (vg) vegan. Please ask our service team to see the detailed table of labeled allergens.

Our business has received an official organic certification by Lacon AT-BIO-402. All prices understand themselves in EURO & exclusive value added tax.



A la Carte

from 11:30 Uhr

Brioche & Ciabatta (A, C, D, G, L, M, O) 5,00
with two spreads & mushroom butter

Soups

Homemade beef broth (A, C, G, I) 5,90
with spelt Fritatten (pancake-stripes) 5,90
with Kaspressknödels (cheese dumpling) 6,20

Beef consommé (A, C, G, I) 6,90
with beef, root vegetables & noodles

Humboldt's soup of the day (vg) 6,50

Appetizer

Humboldt's Beef Tatar (A, C, D, G, L, M, O) 17,90
garlic cashew mayonnaise, shiitake mushrooms & crispbread 180 g 19,90

Home-pickled salmon (A, D, G, L, M) 18,20
with pumpkin, pumpernickel, sour cream, black tea

Beef meets garden (D, G, H, L, M) 18,50
Herb cream, tomato, spinach, mustard caviar, prosciutto chip

Marinated beets (vg) (L, N, O) 10,80
with quince chutney, horseradish foam & cress (K)

Pulled buffalo mozzarella (v) (G, H, M) 11,50
with tomatoes, rocket & balsamic vinegar

Appetizers to share (from 2 people) 16,20

Choose your 3 favorite dishes from the appetizers above. Served with our spread of the day. (price is per person)

Small side salad (v) 3,80

Caramelized goat cheese (v) (A, G, H, M) 13,50
with baby spinach, pomegranate & beard chip

Main dishes

Humboldt's Organic-Cheese-Burger (A, C, G, N) 13,90
with Demeter fries +4,00
with grilled vegetables +4,00

Humboldt's Veggie-Burger (v) (A, C, G, H, N) 12,90
with Demeter fries +4,00
with grilled vegetables +4,00

Pumpkin risotto (v) (G, L, O) 14,20
with pumpkin seeds, pumpkin seed oil & white wine foam + Topping chicken +8,20
+ Topping char fillet (D) +11,40

Wiener Schnitzel from organic pork (A, C, O) 21,90
with parsley potatoes & wild cranberries

Meat balls (A, C, G, M) 14,90
with mashed potatoes, roasted onions & roast jus

Kasnockn (spaetzle with cheese) (v) (A, C, G, M) 14,90
with roasted onions & salad

Peanut curry (vg) (A, E, H, L, N, O) Couscous with 13,20
rose vegetables, young leeks, nuts & shiitake-mushrooms
+ Topping chicken +8,20
+ Topping beef stripes +9,60

Lukewarm autumn bowl (vg) (A, E, H, M, N) 15,80
Curry couscous, sweet potatoes, shiitake mushrooms, avocado, pumpkin hummus, beetroot, nuts, herb oil
+ Topping pickled salmon (D) +12,40
+ Topping feta cheese (G) +4,50

Humboldt Salad Bowl (vg) (E, H, M) 11,50
Seasonal salad with quinoa, nuts & pumpkin seeds
+ Kaspressknödel (cheese dumpling) (v) (A, C, G) +2,50
+ Topping chicken +8,20
+ Topping beef stripes +9,60
+ Topping char fillet (D) +11,40
+ Topping feta cheese (G) +4,50

Sautéed autumn vegetables on pumpkin cream (vg) (L, O) 13,20
with rose vegetables, carrots, baby corn, stewed tomatoes & peppers
+ Topping chicken +8,20
+ Topping beef stripes +9,60
+ Topping char fillet (D) +11,40

Deserts



Crème Brûlée (v) (C, G, O) 8,80
with braised pineapple, coconut ice cream & pineapple gel

Warm chocolate cake (v) (A, L, G, O) 8,50
with chocolate foam, vanilla ice cream & pickled plums

Two types of vegan chocolate mousse (vg) (H, O) 11,20
with pickled Amarena cherries

A scoop of vegan organic ice cream (v) (H) 3,00
Chocolate, vanilla, raspberry rose, blood orange, passion fruit, coconut

Humboldt's cheese variation (v) (A, C, F, G, M, O) 11,50

Lunch Table

Monday to friday, from 11:30 am to 2:30 pm
M1: 11,50 / **M2:** 9,50
Optionally with soup or salad + € 2,50



TAKE AWAY

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