



Brunch till 2:00 pm

DID YOU HAVE A TASTE YET? Try the different varieties of the ORGANICS lifetime drink: 4,90
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) hummus, cucumber, radish, cress, sesame (N)(K) 8,90
Capri (v) mozzarella, tomatoes, arugula-pesto (G, H) 9,90
Salmon guacamole, tomatoes, 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) 6,50
amaranth, asparagus, tomatoes, sweet potato & nuts

Sweet Morning Bowl (vg) (A, H) 6,90
vegan coconut milk yogurt, Birchermuesli, fruits, linseeds, maple

Mozzarella Mousse (v) (G, H, I, O) 12,20
tomato salad with zucchini, olives & basil

Beef tatar to share (180 g) (A, C, D, G, H, L, M, O) 19,90
with garlic cashew mayo, cured egg yolk, spiced crispbread, radishes, capers

Morning Fries (v) (C, G, M) 7,20
parmesan truffle fries with mayonnaise

Beetroot Pancakes (vg) (A, F, H, L) 11,90
carrot lox, cashew cream cheese, radishes, dill, capers, cress

Sweet & Organic



Wolke 7:
Harvest Moon coconut milk yogurt (vg) 5,00
with pickled strawberries +2,20
with berries & Humboldt-Granola (H) +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 creme 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 creme 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) 8,60
with whipped cream (G) 8,80
with vegan organic ice cream (H) 11,60



Eggs & omelettes



Humboldt's 2 types of eggs (v) 8,20
2 organic eggs scrambled or omelette – optionally with tomatoes, onions, paprika, chives or cheese including 1 x pastry (A, C, G) + topping Bacon +2,00

Shakshuka (v) (A, C, G, H, O) eggs in a sauce of tomatoes 10,80
peppers, onions, melanzania (eggs poached)

+ extra topping feta cheese (G) +4,50

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, H)

Baker's basket (v) 3 types organic pastries, 11,00
butter, jam & honey

Classic hummus (vg) (N) +2,40

Cream cheese spread (v) +2,40

Salted butter (v) +2,00

Forest honey (v) +2,60

Jams (v) +2,10

Chutney (vg) +2,10

Bread basket – 3 types (v) 7,80

Toasted sourdough bread (v) (A, G) 11,20

with avocado cream, sweet potatoes, tomatoes, asparagus, feta & pumpkin seeds

+ topping fried egg (C) +2,30

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



NEW Fresh & Homemade

Ginger-Cucumber-Lemonade fresh ginger, cucumber, mint, lemon 6,20

Grapefruit-Rosemary-Lemonade rosemary, grapefruit, lemon 6,20

Homemade iced tea green tea, Lemongrass, elderflower syrup, lemon 5,80

Freshly squeezed juice apple / carrot / orange 5,90

Wake up calls

Glass of organic prosecco (O) 6,50

Mini gin tonic (optionally alcohol free) 6,80

Espresso martini 12,00

Immun-Boosts

Bitter sweet symphony shot 3,50

hemp, ginger, raspberry

Organic turmeric & ginger Shot 3,50

Organic aronia & ginger Shot 3,50

Bitter Sweet Symphony 7,20

hemp, ginger, raspberry, soda, lime, mint

+ topping organic vodka 2 cl +2,00

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

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A la Carte

from 11:30 Uhr

Brioche & Ciabatta (A, C, D, G, L, M, O) 5,50
with two spreads & mushroom butter

Soups

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

Beef consommé (A, C, G, L) 7,20
with beef, root vegetables & noodles

Humboldt's soup of the day (vg) 6,80

Appetizer

Humboldt's Beef Tatar (A, C, D, G, H, L, M, O) 17,90
with garlic cashew mayo, cured egg yolk, spiced crispbread, radishes, capers 19,90
120 g
180 g

Salmon Tatare (A, D, G, L, M) 18,90
with lime, tomato, cucumber, sour cream and rice

Roastbeef (A, C, G, H, L, M, N, O) 18,50
with quail egg, tomatoes, radishes, olives, mustard caviar & tartar sauce

Mozzarella Mousse (v) (G, H, I, O) 12,20
tomato salad with zucchini, olives & basil

Levantine quinoa salad (vg) (H, L, N) 12,80
with cashew cream, carrot & sweet potato falafel

Small side salad (vg) 4,20

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)

Main dishes

Humboldt's Organic-Cheese-Burger (A, C, G, N) 15,90
beef, cheese, onions, lettuce, pickles, paprika sauce

Humboldt's Little Italy Burger (A, C, F, G, L, M, O) 16,90
crispy chicken breast, white BBQ sauce, avocado, tomato, cucumber, red onions, arugula

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

Creamy asparagus pappardelle (v) (A, G, H, L, O) 16,20
with stewed tomatoes, baby spinach & pine nuts + Topping salmon +11,40

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

Meat balls (A, C, G, M) 16,50
with mashed potatoes, roasted onions & roast jus

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

Lentil curry on quinoa (vg) (E, H, L, N, O) rose vegetables 14,60
carrots, young leeks, shiitake mushrooms & nuts
+ Topping chicken +8,20
+ Topping beef stripes +9,60

Lukewarm spring bowl (vg) (A, E, H, M, N) 15,90
with quinoa, sweet potato, shiitake mushrooms, asparagus, tomatoes, pomegranate, dates, hummus, nuts & cres (K)
+ Topping pickled salmon (D) +12,40
+ Topping feta cheese (G) +4,50

Humboldt Salad Bowl with amaranth (vg) (E, H, M) 12,90
tomatoes, cucumber, carrots, radish, beans, seeds & nuts
+ Kaspressknödel (cheese dumpling) (v) (A, C, G) +3,50
+ Topping chicken +8,20
+ Topping beef stripes +9,60
+ Topping fried salmon (D) +11,40
+ Topping feta cheese (G) +4,50

Sautéed spring vegetables on parsnip cream (vg) (L, O) 13,90
with carrot cream, rose vegetables, colorful carrots, king oyster mushrooms, asparagus & baby corn
+ Topping chicken +8,20
+ Topping beef stripes +9,60
+ Topping fried salmon (D) +11,40

Deserts



Warm vegan chocolate cake (vg) (A, H) 9,90
with strawberries & tonka beans

Fluffy curd cheese pancakes (v) (A, C, G, H, O) 12,90
with plum roaster or apple compote with vegan vanilla ice cream
(waiting time 10 minutes / dish is without raisins)

Wild berry mousse (v) (A, C, G, H, O) 12,20
on a shortcrust pastry ring, with hazelnuts, berries & hazelnut ice cream

A scoop of vegan organic ice cream (vg) (H) 3,00
Chocolate, vanilla, raspberry rose, blood orange, passion fruit, hazelnut, tonka bean

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

MENU

TAKE AWAY

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