



## Brunch weekends

till 2:30 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 Wollgraben



**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 potatoes, nuts  
**Sweet Morning Bowl (vg)** (A, H) 6,90  
vegan coconut milk yogurt, Birchermuesli, fruits, linseeds, maple syrup  
**Chia pudding** (F, H, N) 8,90  
with marinated fruits, granola & coconut blossom sugar  
**Brunch Ménage-à-trois (v)** (E, G, H) 12,00  
Salty Morning Bowl, Sweet Morning Bowl, Chia pudding  
**Mozzarella Mousse (v)** (G, H, I, O) 12,20  
tomato salad with zucchini, olives & basil  
**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  
**Beetroot Pancakes (vg)** (A, F, H, L) 11,90  
carrot lox, cashew cream, 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)** (A, C, G) 8,20  
2 organic eggs scrambled or omelette – optionally with tomatoes, onions, paprika, chives or cheese incl. 1 x pastry  
+ topping bacon +2,00  
**Shakshuka (v)** (A, C, G, H, O) eggs in a sauce of tomatoes 10,80  
peppers, onions, melanzania (eggs poached)  
+ topping feta cheese (G) +4,50  
**Le Grand Benedict (v)** (A, C, G, H, O) 8,90  
Egg Benedict on walnut rolls, hummus, hollandaise sauce, asparagus, stewed tomatoes & spinach  
+ Topping roastbeef (M) +6,20  
+ Topping pickled salmon (D) +7,20  
**Le Grand Benedict Deluxe (v)** (A, C, G, H, O) 11,50  
Egg Benedict on walnut rolls, sautéed spinach, truffle hollandaise, fresh truffle asparagus & stewed tomatoes  
+ also possible with toppings  
**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 Wollgraben 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

(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) 5,50  
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



TAKE AWAY

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