



Brunch 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 Wolfgruber



- Veggie** beetroot hummus, cucumbers, radishes, sesame (N), cress (C) 9,60
- Capri (v)** mozzarella, tomatoes, basil (G, H) 12,20
- Salmon** cream cheese, radishes, tomatoes & cress (C) (D) 14,90
- Roasty** roastbeef, salad, Sauce Tatar (G, M) 12,80
- Bagel2Share** ¼ of veggie, capri, salmon & roasty apiece + Topping fried egg (C) 13,20 +2,50

Little Humboldt Bowl with quinoa (vg) (A, E, H, M, N) 7,90
beetroot hummus, sweet potatoes, shitake mushrooms, tomatoes, black salsify, pomegranate, dates, nuts & cress (K)

Sweet Morning Bowl (vg) (A, H) 7,20
vegan coconut milk yogurt, Birchemuesli, fruits, linseeds, maple

Flamed goat cheese mousse (v) (A, C, G, H, L, O) 13,90
with beetroot, pumpkin, pear, walnuts & pumpernickel

Humboldt's Beef Tartar (A, C, D, G, H, L, M, O) 19,90
with quail egg, cashew-horseradish mayo, radishes, capers & spiced crispbread

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

Sweet & Organic

Wolke 7:
Coconut cream yogurt (vg) 5,20
with marinated berries +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

Buttermilk Pancakes (v) (A, C, G, H) (wait time 10 min)
with maple syrup or chocolate cream 10,20
with whipped cream (G) 9,80
with a scoop of vegan organic ice cream (H) 10,20

Pofesen with plum jam (v) (A, C, G, P) 9,20
with whipped cream (G) 9,80
with vegan organic ice cream (H) 11,80



Egg dishes



Humboldt's 2 types of eggs (v) 8,90
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 11,20
peppers, onions, melanzania (eggs poached)
+ extra topping feta cheese (G) +4,50

Good Morning sandwich (A, C, G, H, M) 13,90
Eggs, cheese, bacon, cocktail sauce, tomato, lettuce & chives

Good Morning spelled wrap (v) (A, C, G, H, M) 10,20
with cheese scrambled eggs, tomatoes, cucumbers & cream cheese

Bacon & eggs 2 organic eggs & pastry (A, C) 12,90
Soft boiled egg or fried egg (v) (C) 2,50

Spread me all over your bread (A, G, H)

Baker's basket (v) 3 types organic pastries, butter, jam & honey 11,90

Beetroot 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) 13,50

with ricotta pepper cream, sweet potato, tomatoes, cucumbers, feta & pumpkin seeds
+ topping fried egg (C) +2,50

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



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 (C) 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

Bitter Sweet Symphony 7,20
hemp, ginger, raspberry, soda, lime, mint

+ topping organic vodka 2 cl +2,00





Brunch weekends

till 2:30 pm

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Organic-Bagels (A, C, P)

Baked by the Demeter-bakery Wollgruber



Veggie beetroot hummus, cucumbers, radishes, sesame (N), cress (C) 9,60
Capri (v) mozzarella, tomatoes, basil (G, H) 12,20
Salmon cream cheese, radishes, tomatoes & cress (C) (D) 14,90
Roasty roastbeef, salad, Sauce Tatar (G, M) 12,80
Bagel2Share ¼ of veggie, capri, salmon & roasty apiece 13,20
+ Topping fried egg (C) +2,50

Little Humboldt Bowl with quinoa (vg) (A, E, H, M, N) 7,90
Beetroot hummus, sweet potatoes, shiitake mushrooms, tomatoes, black salsify, pomegranate, dates, nuts & cress (K)
Sweet Morning Bowl (vg) (A, H) 7,20
vegan coconut milk yogurt, Bircher muesli, fruits, linseeds, maple syrup
Chia pudding (F, H, N) 8,90
with marinated fruits, granola & coconut blossom sugar
Flamed goat cheese mousse (v) (A, C, G, H, L, O) 13,90
with beetroot, pumpkin, pear, walnuts & pumpnickel
The Ultimate Brunch Tatar (A, C, D, G, L, M, O) 19,90
with quail egg, cashew-horseradish mayo, radishes, capers & spiced crispbread
Morning Fries (v) (C, G, M) 7,20
parmesan truffle fries with mayonnaise

Sweet & Organic

Wolke 7:
Coconut cream yogurt (vg) 5,20
with baked apple ragout +2,20
with berries & Humboldt-Granola (H) +2,20
Bonjour! French Toast (v) (A, C, G) 7,20
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
Buttermilk Pancakes (v) (A, C, G, H) (wait time 10 min)
with maple syrup or chocolate cream 10,20
with whipped cream (G) 9,80
with a scoop of vegan organic ice cream (H) 10,20
Pofesen with plum jam (v) (A, C, G, P) 9,20
with whipped cream (G) 9,80
with vegan organic ice cream (H) 11,80



Egg dishes



Humboldt's 2 types of eggs (v) (A, C, G) 8,90
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 11,20
peppers, onions, melanzania (eggs poached)
+ topping feta cheese (G) +4,50
Le Grand Benedict (v) (A, C, G, H, O) 9,20
Egg Benedict on brioche, beetroot hummus, hollandaise sauce, black salsify, braised tomatoes & spinach
+ Topping roastbeef (M) +6,20
+ Topping pickled salmon (D) +7,20
+ Topping truffle (w) +5,20
Good Morning sandwich (A, C, G, H, M) 13,90
Eggs, cheese, bacon, cocktail sauce, tomato, lettuce & chives
Good Morning spelled wrap (v) (A, C, G, H, M) 10,20
with cheese scrambled eggs, tomatoes, cucumbers & cream cheese
Bacon & Eggs 2 organic eggs & pastry (A, C) 12,90
Soft boiled egg or fried egg (v) (C) 2,50

Spread me all over your bread (A, G, H)

Baker's basket (v) 3 types organic pastries, butter, jam & honey 11,90
Beetroot 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) 13,50
with ricotta pepper cream, sweet potato, tomatoes, cucumbers, feta & pumpkin seeds
+ topping fried egg (C) +2,50

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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 (C) 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



A la Carte

from 11:30 Uhr

Brioche & Ciabatta (A, C, D, G, O, M, O) 6,50
with spread, beetroot butter & olive oil

Soups

Homemade beef broth (A, C, G, L) 5,90
with spelt Fritatten (pancake-strips) 6,20
with Kaspressknödels (cheese dumpling) 6,20
with wild liver dumplings (w) 8,50

Beef consommé pot (A, C, G, L) 8,50
with beef, root vegetables & noodles

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

Appetizer

Humboldt's Beef Tartar (A, C, D, G, H, L, M, O) 17,90
With quail egg, cashew horseradish mayo, radishes, capers & spiced crackers
120 g 17,90
180 g 19,90

Salmon marinated in beetroot (w) (A, D, G, H, L, O) 19,20
with crème fraîche, lime & colorful beetroot

Braised colorful turnips (vg) (A, H, L) 12,90
with cashews & flamed black salsify

Flamed goat cheese mousse (v) (A, C, G, H, L, O) 13,90
with beetroot, pumpkin, pear, walnuts & pumpnickel

Small side salad (vg) 4,20

Appetizers to share (from 2 people) 16,80
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) 16,80
beef, cheese, onions, lettuce, pickles & smokey chipotle sauce

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

Humboldt's Veggie-Burger (v) (A, C, G, H, N) 14,80
apple-ginger chutney, cream cheese, tomato, cucumber & cress (k)

Burger with fries +4,00
Burger with grilled vegetables +4,00

Fried char fillet (D, G, H, N) 27,90
with creamy fregola sarda (pasta made from durum wheat semolina), salsify, orange foam & orange oil

Wiener Schnitzel from organic pork (A, C, O) 22,90
with parsley potatoes & wild cranberries

Meat balls (A, C, G, M) 16,80
with mashed potatoes, roasted onions & roast jus

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

Lukewarm Humboldt Bowl (vg) (A, E, H, M, N) 15,90
sweet potatoes, shiitake mushrooms, tomatoes, braised salsify, pomegranate, dates, beetroot hummus, nuts, cress (k), quinoa
+ Topping pickled salmon (D) +12,40
+ Topping feta cheese (G) +4,50

Humboldt Salad Bowl with quinoa (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 char (D) +11,40
+ Topping feta cheese (G) +4,50

NEW **Onion roast** (A, C, G, H, L, O) 25,90
with crispy bacon beans & herb spaetzle

NEW **Braised radicchio (vg)** (A, L, O) 14,90
with grilled salsify, sweet potato cream and orange dressing

Desserts



Warm chocolate cake (v) (A, C, G, H, O) 11,50
with apple ragout, baked apple espuma, baked apple gel & vegan punch ice cream

Baked apple rings with cinnamon sugar (v) (A, C, G, H, O) 11,40
vanilla-cinnamon sauce, tonka bean ice cream & lingonberry gel

NEW **Mascarpone mousse (v)** (A, C, G, H, O) 10,80
with mandarin, coconut & vanilla crescent crumble

Vegan dessert of the day 7,80

A scoop of vegan organic ice cream (vg) (H) 3,20
chocolate, vanilla, raspberry rose, tonka bean, punch

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