



„12-A“ MENUES - 2018

The attractive ones

Menü 1 - € 10,90

Black pudding roasted 12A style, cabbage salad
Viennese Pancake filled with apricot jam

Menü 3 - € 15,50

Roast pork with dumplings, cabbage-bacon salad
Apple strudel

Menü 5 - € 14,50

Hot caraway roast with dumplings, cabbage-bacon salad
Viennese Pancake filled with apricot jam

Menü 2 - € 13,90

Viennese beef goulash with potatoes
Curd cheese strudel with vanilla sauce

Menü 4 (veg.) - € 10,90

Eiermockerl (small dumplings with eggs), lettuce
Dumplings filled with plum jam

Menü 6 (veg.) - € 11,50

Käsespätzle (small dumplings with cheese), lettuce
Dumplings filled with plum jam

The classical ones

Menü 7 - € 16,50

Breaded Schnitzel with potato salad
Apple strudel with vanilla sauce

Menü 9 - € 16,50

Goulash soup with brown bread
Variation of dumplings with cabbage-bacon salad
Curd cheese strudel with vanilla sauce

Menü 11 (veg.) - € 16,50

Variation of Viennese spreads, fresh pastry
Käsespätzle (small dumplings with cheese) and lettuce
Viennese Pancake filled with apricot jam

Menü 13 - € 18,90

Consommé with semolina dumpling
Breaded chicken (filet) with mixed salad
Viennese Pancake filled with apricot jam

Menü 15 - € 18,50 (The traditional 12A menu!)

Consommé with sliced pancake
"Fiakergulasch" with dumplings, sausage, egg, pickles
Apple strudel with vanilla sauce

Menü 8 - € 16,50

Breaded chicken (filet) with lettuce-potato salad
Curd cheese strudel with vanilla sauce

Menü 10 - € 18,90

Consommé with sliced pancake
Breaded Schnitzel with potato salad
Kaiserschmarren (shredded pancakes & stewed plums)

Menü 12 - € 19,50

Consommé with semolina dumpling
Suckling pork, dumplings, cabbage-bacon salad
Dumplings filled with plum jam

Menü 14 - € 22,90 (The classical beef menu!)

Consommé with semolina dumpling
Tafelspitz (boiled beef, grated potatoes & garnish)
Curd cheese strudel with vanilla sauce

Menü 16 - € 24,50 (The original veal menu!)

Consommé with sliced pancake
Viennese Schnitzel (Veal) with parsley potatoes
Sweet-Strudel-Variation with vanilla sauce



The special ones

Menü 17 - € 20,90

Small salad plate with egg and pastry
Consommé with semolina dumpling
Vegetable strudel with herb sauce
Curd cheese strudel with vanilla sauce

Menü 19 - € 29,90

Tyrolean ham with brown bread
Consommé with sliced pancake
Viennese Schnitzel (veal) with parsley potatoes
Apple strudel with vanilla sauce

Menü 18 - € 23,90

Small salad plate with egg and pastry
Consommé with sliced pancake
Roast pork with dumplings, cabbage-bacon salad
Kaiserschmarren (shredded pancakes & stewed plums)

Menü 20 - € 24,90

Small salad plate with egg and pastry
Consommé with semolina dumpling
Suckling pig, dumplings, cabbage-bacon salad
Viennese Pancakes filled with apricot jam

12A Speciality

12A House platter & 2 x 1/4l Apostelwine € 31,90 (price for 2 persons)
(meat & grave dumplings, smoked pork, caraway roast, black pudding and pork-sausage (Frankfurter) with hot cabbage salad and bacon pieces)

12A Wine-Tastings

Wine Tasting „Heuriger“ € 15,50

Variation of Viennese spreads, brown bread & pastry

accompanied with:

1/8 Grüner Veltliner
1/8 Zweigelt
1/8 Spätlese

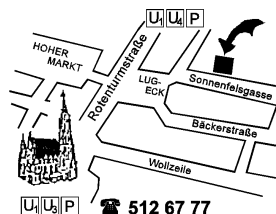
Wine Tasting „Gourmet“ € 31,50

Gourmet platter, brown bread & pastry

accompanied with:

1/8 Sauvignon Blanc, Selection
1/8 Blaufränkisch Barrique, Salon, Goldmedal
1/8 Gewürztraminer, Auslese

We are looking forward to welcome you!
Daily from 11.00 to 24.00 o'clock
(Live Heurigen-Music at 19.00 o'clock)



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