





## APERITIF- MENU



<b>Aperol Spritz</b> Aperol · Prosecco · Soda	€8.50
<b>Rosato Mio</b> Ramazzotti Aperitivo Rosato Prosecco · Soda · Basilikum	€8.50
<b>Fiero Tonic</b> Martini Fiero · Tonic Water	€8.50
<b>Campari Amalfi</b> Campari · Schweppes Bitter Lemon Grapefruit	€8.50
<b>Pink Tonic</b> Gordon's Pink Gin Schweppes Tonic	€8.50
<b>Lillet Berry</b> Lillet Blanc Schweppes Wild Berry · Beeren	€8.50
<b>Bellini Spritz</b> Weißes Pfirsichpüree · Prosecco Pfirsichlikör	€8.50
<b>The Illusionist</b> The Illusionist Dry Gin Schweppes Dry Tonic	€10.80
<b>Sevilla Tonic</b> Tanqueray Sevilla Schweppes Dry Tonic	€10.80
<b>Gin Basil</b> BombayGin · Basilikum · Soda	€10.80
<b>San Bitter</b> San Bitter · Soda alcohol-free	€7.50
<b>Basil Spritz</b> Lime · Basilikum · Soda alcohol-free	€7.80



## DRAUGHT BEER

### Lübzer Pils 4,9%

Beer type: Pilsener  
Sun gold colored, mild-herb Pils with great balanced hops-malt mix. Brewed with very delicate raw material and clearly water from Mecklenburg-Vorpommerns

0,3l 0,5l  
€3.60 €5.50

### Poretti Originale 5,5%

Beer type: Lager  
Sunny yellow, italian Lager with fruity and aromatic notes from the hop

€4.00 €6.00

### Mythos 4,7%

beer style: lager  
mild and refreshing greek lager

€4.00 €6.00

### Somersby Apple 4,5%

Cider  
The fresh-fruity cider made from apples

€5.50

### Paulaner Hefeweizen trüb 5,5%

The connoisseur tastes a hint of mango and pineapple and praises the beautiful balance of sweetness and bitterness. Fine yeast aroma and wonderfully tangy mildness.

€3.60 €5.50

### Paulaner Münchner Helles 4,9%

A decidedly drinkable beer: mild, elegantly malty, with a slight sweetness.

€3.60 €5.50

### Radler

€3.60 €5.50

## BOTTLE BEER

### Lübzer alcohol-free

0,33l 0,4l 0,5l  
€3.70

### Paulaner Zwickl

€4.90

### Paulaner Kristallklar

€5.50

### Paulaner Weizen dunkel

€5.50

### Paulaner Natur Radler

€5.50

### Paulaner Weizen alcohol-free

€5.50

### Berliner Weiße · red or green

€3.90





## OUR STONE OVEN PIZZA

We import our tomato sauce directly from Sardinia and our original fior di latte from Naples.  
Importiamo la salsa di pomodoro dalla Sardegna e fior di latte da Napoli.

<b>MATTEO</b> · vegetarian tomatoes · mozzarella · basil pesto from Liguria pomodori · mozzarella · pesto genovese	€11.90
<b>JUDAS</b> tomatoes · mozzarella · hot salami from Calabria - liquid buffalo milk cheese pomodori · mozzarella · spianata calabrese piccante · straciatella	€13.90
<b>TADDEO</b> · vegan tomatoes · spinach · dried tomatoes · pine nuts · artichokes pomodori · spinaci · pomodori secchi · pinoli · carciofi	€15.50
<b>PAOLO</b> tomatoes · mozzarella · basil pesto from liguri a · rucola · parmesan cheese DOP 16 Months matured · matured San Daniele ham DOP 18 Monate pomodori · mozzarella · pesto pugliese · rucola · parmigiano reggiano DOP 16 mesi San Daniele DOP 18 mesi	€16.00
<b>SIMON</b> tomatoes · mozzarella · fresh salsiccia (italian sausage) · pomodori mozzarella · Nduja · salsiccia fresca · formaggio di pecora	€16.00
<b>GIOVANNI</b> tomatoes · mozzarella · anchovies · black olives · red onions · capers · pomodori mozzarella · funghi prataioli · pancetta · sour cream	€15.50
<b>TOMMASO</b> tomatoes · mozzarella · mushrooms · pancetta · sour cream · pomodori mozzarella · funghi prataioli · pancetta · sour cream	€17.40
<b>JAKOBUS (pizza bianca)</b> · vegetarian mozzarella · gorgonzola dolce DOP · pear · walnuts · fresh thyme · radicchio flakes mozzarella · gorgonzola dolce DOP · pera · noce · timo fresco · trucioli di radicchio	€17.50
<b>12 APOSTOLI</b> tomatoes · mozzarella · baby spinach · smoked tuna fish carpaccio from Sicily · freshly grated horseradish · sour cream · pomodori · mozzarella · spinach baby · carpaccio di tonno affumicato · panna fresca · barbaforte (rafano tedesco)	€18.50
<b>PETRUS</b> tomatoes · mozzarella · rucola · smoked salmon · sour cream · freshly grated horseradish pomodori · mozzarella · salmone affumicato · rucola panna fresca barbaforte (rafano tedesco)	€18.90
<b>ANDREAS (pizza bianca)</b> · vegetarian mozzarella · mountain cheese · black summer truffle mozzarella · formaggio di montagna · tartufo nero estivo	€18.50
<b>BARTOLOMEO</b> tomatoes · mozzarella · figs · goat cream cheese · rucola · bresaola (air dried beef) pomodori · mozzarella · fichi · tomino · rucola · bresaola	€18.50



## INSALATE · Salads

<b>Insalata di rucola</b> Rucola (rocket) salad with roasted pine nuts, cherry tomatoes, grated parmesan cheese and honey-balsamic vinaigrette · veg.	€12.50
- fried mushrooms with herbs · vegetarian	€14.50
- sauteed goats milk cream cheese wrapped in ham	€15.50
- corn fed chicken breast "supreme"	€18.50
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<b>Caesar Salad</b> Caesar salad - Cos lettuce hearts with cherry tomatoes, shaved parmesan, croutons, fried capers and Caesar dressing · veg	€13.50
- fried mushrooms with herbs · vegetarian	€16.00
- sauteed goats milk cream cheese wrapped in ham	€16.50
- corn fed chicken breast "supreme"	€19.50
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## ANTIPASTI · Starters

<b>Prosciutto San Daniele DOP · 18 mesi</b> San Daniele ham DOP 18 months (air-dried Italian ham), liquid buffalo mozzarella, cherry tomatoes and basil pesto	€14.50
<b>Burrata su insalata e pesto ligure</b> Burrata cheese with ox-heart tomatoes and basil pesto from Liguria · vegetarian	€14.80
<b>Crema di formaggio di capra</b> goat cream cheese grantinated with tomato jam, with fresh baked Foccacia	€14.80
<b>Antipasto di verdure miste</b> Mixed marinated vegetable · vegetarian	€16.80
<b>Vitello tonnato</b> Thinly sliced veal - cooked medium rare with pink centreserved with tuna sauce, red onions and deep-fried capers	€16.80
<b>Tagliata di manzo</b> Sliced rumpsteak (200g), served on rucola (rocket) salad, with grated parmesan cheese and cherry tomatoes	€22.50
<b>Pulpo tiedpido</b> Lukewarm Octopus with oliveoil and spiced pepper	€18.90
<b>Antipasto 12 Apostoli: misto di salumi, formaggi e verdure</b> Assorted startes 12 Apostles: Vitello tonnato, beef carpaccio, Italian sausages and ham, Italian cheese and marinated vegetables	un €24.50



## PRIMI PIATTI · PASTA DISHES

<b>Lasagne alla bolognese</b> Home-made beef lasagne	€16.50
<b>Fussiloni Giganti</b> Fresh Fusilloni pasta with salsiccia, Nduja (spicy raw sausage) and sheep cheese (spicy)	€17.00
<b>Triangolini</b> With beet dough filled with goat cheese and honey, artichokes, sundried tomatoes and basil pesto from Liguria	€18.50
<b>Gnocchi al Sugo Pomodori</b> Gnocchi stuffed with dried tomatoes, tomato sugo, Stracciatella and basil pesto from Liguria	€14.50
<b>Ravioli con Porcini</b> Ravioli stuffed with porcini mushrooms, cherry tomatoes and truffle cream	€19.50
<b>Gnocchi al formaggio di capra</b> Goat cheese stuffed gnocchi with herb mushrooms and parmesan cream	€19.00

## SECONDI CARNE · FISH & MEAT

<b>Fritto Misto</b> Fried seafood with two kinds of dip (aioli & lemon mayonnaise)	€19.50
<b>Dorade con spinaci e patate al rosmarino</b> Dorade mit Blattspinat und Rosmarinkartoffeln	€25.50
<b>Filetto di branzino con burro al lime, capesante imperatore e purè di patate</b> Sea bass fillets roasted on the skin with lime butter, snow peas and mashed potatoes	€27.50
<b>Pollo in cestino con valeriana e dip Café de Paris e mirtilli rossi</b> Rooster in basket served with lukewarm potato and cucumber salad and cranberries	€20.50
<b>Salsiccia fatta in casa su polenta al parmigiano con composta di cipolle rosse</b> Homemade salsiccia on parmesan polenta with red onion compote	€19.50
<b>Cotoletta alla milanese servita con insalata di cetrioli e patate lesse</b> Wiener Schnitzel - veal escalope in crispy breading with lemon and served with lukewarm potato-cucumber salad	€24.50
<b>Costoletta di maiale della nonna</b> Tomahawk from Bentheimer active pig- min. 500g animal-friendly pig husbandry with opportunities to play in the barn, plenty of space and run, transparent value chain with lukewarm potato-cucumber salad and cranberries	€27.50



## SECONDI CARNE · FISH & MEAT

- Spiedino di fesa a cubetti con patate al forno, insalata e sour cream** €33.50  
Cube skewer of rump steak from "Jack's Creek" - 300g - MS 3 - Black Angus - Australia with baked potato, lettuce and sour cream
- Spiedino di fesa a cubetti e gamberi, con patate al rosmarino e spinaci** €36.50  
Cube skewer Surf & Turf of rump steak "Jack's Creek" and shrimp, with rosemary potato, baby leaf spinach and sauce Batamog
- Gulasch di cervo con pera di mirtilli, pasta arrotolata e lattuga d'agnello** €27.50  
Grunewald venison goulash served in a cauldron with cranberry pears, Schupfnudeln and lamb's lettuce

## DOLCE · DESSERTS

- Tiramisù al caffè classico italiano** €6.00  
homemade Tiramisu
- Dolce tipico austriaco** €9.50  
Kaiserschmarrn with raisins, almonds, plum roast and vanilla ice cream



## "Andraschko" Coffee specialties

Café Crème 9	€4.00
Latte Macchiato 9	€5.50
Cappuccino 9	€4.50
Espresso 9	€3.20
Double Espresso 9	€4.80
Hot chocolate	€4.50
Hot chocolate with whipped cream	€5.00

## "Andraschko" Tea Selection

Early Grey 9	€4.00
China Sencha	€4.00
India Assam	€4.00
Mountain herbs	€4.00
Mint leaves	€4.00
Chamomile blossoms	€4.00
Red fruits	€4.00
Fruity Rooibos	€4.00
Fresh mint tea	€6.00
Fresh ginger and mint tea	€6.00

## Mineral water

	0,25l	0,75l
San Pellegrino	€3.20	€7.90
Acqua Panna (still)	€3.20	€7.90

## Non-alcoholic drinks

	0,4l
Coca Cola 1 2 9	€5.20
Coca Cola Light 1 2 4 9 14	€5.20
Fanta 1 3 14	€5.20
Sprite 1 3	€5.20
Fassbrause 1	€5.20
Tonic Water 1 0	€5.40
Bitter Lemon 1 0	€5.40
Ginger Ale 1 0	€5.40





## Juice

	0,4l
<b>Apfel-unfiltered 3</b>	€5.20
<b>Orange</b>	€5.20
<b>Cranberry</b>	€5.20
<b>Cheery</b>	€5.20
<b>Passion fruit</b>	€5.20
<b>Black currant</b>	€5.20
<b>Rhubarb</b>	€5.20
<b>Tomato</b>	€5.20
<b>Juice spritzer</b>	€5.20

## Open White wine & Prosecco 5

	0,2l	0,1l
<b>Pinot Grigio</b>	€7.50	
<b>Lugana Fossadel</b>	€7.50	
Valerio Zenato · 2020 · Doc	€7.50	
<b>Wine spritzer</b>		€6.50
<b>Prosecco</b>		

## Open Rosé wine 5

	0,2l
<b>Bardolino Chiaretto Classico</b>	€8.50
Valerio Zenato · 2020 · Doc	

## Open Red wine 5

	0,2l
<b>Merlot</b>	€7.50
<b>Primitivo di Manduria</b>	€8.50



## Brandy & Geister & Grappa

	2cl
<b>Haus Obstler</b>	€5.50
<b>Haus cherry water</b>	€5.50
<b>Haus plum brandy</b>	€5.50
<b>Haus Williams pear brandy</b>	€5.50
<b>Haus mirabelle plum brandy</b>	€5.50
<b>Nonino Williams</b>	€7.00
<b>Nonino Fragolino</b>	€7.00
<b>Ziegler matured plum</b>	€8.00
<b>Ziegler Williams pear brandy</b>	€8.00
<b>Grappa Nardini</b>	€4.50
<b>Nonino Haus-Grappa</b>	€5.50
<b>Jacopo Poli Big Mama</b>	€7.00
<b>Jacopo Poli Big Mama - Barrique</b>	€7.00

## Liqueur

	2cl	4cl
<b>Nonino Prunella</b>		€7.00
<b>Frangelico</b>	€4.50	
<b>Sambuca</b>	€4.50	
<b>Amaretto</b>	€4.50	
<b>Licor 43</b>		€5.50
<b>Galliano Vanilla</b>		€5.50
<b>Pimm's</b>		€6.00
<b>Baileys 1 9</b>		€6.00

## Cordial & Aquavit

	2cl	4cl
<b>Averna</b>		€5.50
<b>Ramazotti</b>		€5.50
<b>Nonino Amaro</b>		€5.50
<b>Cynar 1</b>		€5.50
<b>Jägermeister</b>	€3.50	
<b>Fernet Branca</b>	€4.50	

## Cognac & Brandy

	2cl
<b>Hennessy Fine de Cognac</b>	€5.00
<b>Vecchia Romana</b>	€5.00
<b>Cardenal Mendoza</b>	€7.00



## Gin

	4cl
<b>Bombay Sapphire</b>	€7.00
<b>Hendricks</b>	€7.50
<b>Whobertus</b>	€8.00
<b>Illusionist</b>	€8.00
<b>Gin Mare</b>	€8.00
<b>Monkey 47</b>	€8.00

## Rum

	4cl
<b>Havana Club 3 Jahre, Cuba</b>	€6.50
<b>Havana Club 7 Jahre, Cuba</b>	€8.50
<b>Botucal Reserva, Venezuela</b>	€9.50
<b>Appleton, Jamaica</b>	€6.50
<b>Ron Zacapa 23, Guatemala</b>	€9.50

## Malt & Scotch & Bourbon

	4cl
<b>Jim Beam</b>	€5.50
<b>Jack Daniel's</b>	€6.50
<b>Wild Turkey</b>	€7.00
<b>Tullamore Dew</b>	€7.00
<b>Monkey Shoulder</b>	€9.00
<b>The Glenlivet 12 Jahre</b>	€8.00
<b>Glenfiddich 12 Jahre</b>	€7.00
<b>Glenfiddich 15 Jahre</b>	€9.00
<b>Aberlour 15 Jahre</b>	€9.00

## Vodka & Tequila

	4cl
<b>Absolut Vodka</b>	€6.00
<b>Beluga Vodka</b>	€8.00
<b>Espolón blanco Tequila</b>	€6.00
<b>Espolón agave Tequila</b>	€6.00

### INHALTSSTOFFE

1. mit Farbstoff(en) 2. mit Konservierungsstoff(en) 3. mit Antioxidationsmittel  
4. mit Geschmacksverstärker(n) 5. mit Schwefeldioxid  
6. mit Schwärzungsmittel 7. mit Phosphat 8. mit Milcheiweiß 9. koffeinhaltig  
10. chininhaltig 11. gewachst (Oberfläche von frischen Früchten)  
12. mit Taurin 13. enthält eine Phenylalaninquelle 14. mit Süßungsmittel

Informationen zu Allergenen erhalten Sie auf Nachfrage bei unseren Service-MitarbeiterInnen. Diese stellen Ihnen auch gerne eine schriftliche Dokumentation zur Verfügung.

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