

JODUCUS

WEINSTUBE • RESTAURANT • GALERIE • CATERING



Öffnungszeiten:

Dienstag bis Sonntag ab 18:00 Uhr

Montags Ruhetag

(außer nach Vereinbarung für geschlossene Gesellschaften)

Weingarten von April bis September geöffnet

Tel: 0541-86530 Fax: 0541-5804680

www.joducus.de

appe tizers

Bread with aioli

4,20 €

Kalamata olives
with garlic bread

5,30 €

Egyptian flat bread
with gouda-cheese⁽¹⁾, spicy,
rolled and served with aioli sauce

5,90 €

Baked feta cheese
with tomatoes and onions, served with bread

7,90 €

Shrimps-sticks
with salad and herb-cream, served with garlic bread

8,50 €

Antipasto
a journey through the world of the mediterranean entrees,
served with garlic bread
Ideal for 2 people

12,90 €

1. colorant
2. preservation

soups

Tomato soup

with gouda-cheese⁽¹⁾, seasoned with chili and honey

4,90 €

Onion soup

refined with marjoram, served with cheese croutons

4,90 €

„Lengericher“ potato soup

with strips of ham⁽²⁾ and garlic

4,90 €

Lobster soup⁽¹⁾

with a good shot Cognac

5,50 €

Fish soup

with fresh vegetables, Pernod and „sea“

5,90 €

1. colorant

2. preservation

salad bar

„Athens“

salad with tomatoes, cucumbers,
onions, feta cheese and olives

10,90 €

Mozzarella „Caprese“

tomatoes, mozzarella cheese, with homemade pesto

10,90 €

„Joducus“

with fresh garden vegetables, refined with Gouda-cheese⁽¹⁾,
egg, ham⁽²⁾ and tuna

11,50 €

„Caesars Salad“

roasted chicken breast fillet
on salad potpourri, with parmesan⁽²⁾ vinaigrette

12,40 €

Frutti di mare

mixed salad with roasted fish fillets and shrimps

12,60 €

All salads are served with freshly baked bread.

Dressings:

herb, french, balsamic vinegar or honey mustard.

Salad as a side dish

small 4,90 €

large 6,50 €

1. colorant

2. preservation

for a snack

Roasted Mushrooms
on salat, served with herb cream sauce and bread

7,70 €

Italian bread
with ham and baked mozzarella,
to a salad.

8,90 €

Mediterranean-variation
grilled peppers, black olives, feta-cheese and baked
mozzarella served with aioli sauce and bread

8,90 €

„Gourmet Toast“
a small cutlet on toasted bread,
with mushrooms, salad and Hollandaise-sauce

10,90 €

„Lumberjack Steak“
a small steak on toasted bread,
with fried onions and salad

12,90 €

1. colorant
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vege tarian

„The Spud“

giant baked potato with herbal cream
and salad

8,90 €

Giant baked potato

with salat, homemade aioli sauce or herbal cream
with roast vegetables **8,90 €**
with chicken breast **9,90 €**
or with Roastbeef **10,30 €**

Ars Vivendi

baked ciabatta bread with fresh tomatoes,
Italian mozzarella and homemade pesto to a salad

10,90 €

Noodle casserole

broccoli, cauliflower, mushrooms,
with tomatoes topped with Gouda-cheese⁽¹⁾

11,50 €

Baked feta cheese „Sagauki“

on mixed salat, served with aioli cream and toast

11,80 €

Pancake „Joducus“

stuffed with spinach and feta-cheese
served with tomato sauce and salad

12,50 €

*1. colorant
2. preservation*

wraps

El Vegetablo

braised with garden vegetables

9,30 €

El Pollo

chicken breast fillet with mixed vegetables

10,50 €

El Porko

pork strips, mushrooms, carrots and sugar snap peas

10,90 €

El Torro

beef strips, onions, peppers and hot peppers

11,50 €

La Pesca

salmon fillet, shrimp and fresh vegetables

11,90 €

This latin-american cuisine
served lukewarm with fresh salad and
garlic mayonnaise

*1. colorant
2. preservation*



pasta

Penne al arrabiata

Pasta with Italian sausages⁽²⁾,
olives, peppers and mediterranean vegetables in a
fruity tomato sauce

11,20 €

Spaghetti Matriciana

with chicken breast strips, peppers-zucchini vegetable
in green pepper sauce

11,90 €

Spaghetti con aglio e gamberetti

prawns fried in fresh garlic oil and pesto
served with mild pepperoni and vegetable strips

12,30 €

Tortellini di tonno

with mushrooms, peas, onions and
tuna in a tomato-basil sauce

12,30 €

Penne Pasta „Diana“

salmon fillet with spinach and cheese sauce⁽²⁾,
refined with lemon

13,30 €

*1. colorant
2. preservation*

cas seroles

Tomato and zucchini gratin „d'Italia“
onto béchamel-herb-potatoes
baked with mozzarella

11,90 €

Joducus Casserole
fresh tortellini in cream-herbs-sauce with
spinach and ham⁽²⁾ baked with parmesan-cheese⁽²⁾

12,90 €

„Accumulated“
braised lamb with pepper-zucchini vegetables
and rosemary potatoes, baked with feta cheese.

13,50 €

Fish gratin „Marseille“
different fish fillets with béchamel potatoes,
and fresh vegetables in a lobster⁽¹⁾-cognac sauce
baked with gouda-cheese⁽¹⁾

13,50 €

Casserole „Tiroler style“
noodles with chicken breast stripes,
fresh mushrooms and vegetables in cream sauce,
baked with mozzarella

14,50 €

1. colorant
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fish & sea

Prawns

fried in garlic butter,
served with salad and garlic bread

1/2 lbs **10,90 €**

1 lbs **18,30 €**

Irish salmon fillet

roasted salmon fillet with mixed vegetables
and lobster sauce⁽¹⁾

16,90 €

Catfish Strindberg

with onion and mustard crust
on mushroom broccoli vegetable,
served with rosemary sauce

16,90 €

Brook trout (in the whole)

roasted in glazed onion butter,
with mixed salat

16,90 €

Fish plate

everything what the sea has to offer.

from 2 people

18,90 € per persons

1. colorant

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rustic

Rumpsteak

classic with homemade herb butter
and a mixed salad

21,90 €

„Surf and Turf“

rumpsteak with prawns on skewers in lobster sauce⁽¹⁾,
salat garnish and homemade garlic dip

21,90 €

Rump Steak „Tyrolean style“

in a cream sauce with bacon cubes,
mushrooms and roasted onions

21,90 €

Meat Love

hearty steak in a green-pepper sauce,
with a side garnish

21,90 €

Rump steak „Texas Jack“

served with sweet sour sauce, pepper dip
and salad garnish

21,90 €

Side dishes:

Boiled potatoes, french fries, potatoes au gratin,
oven potato, baked potatoes, rice,
noodles, rosemary potatoes, croquettes, dumplings

*1. colorant
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resid ential

Landlords cutlet

breaded pork cutlet with cream sauce and fresh mushrooms served with salad

15,50 €

„Berner“ cream sliced

sliced pork with fresh mushrooms in cream sauce covered with broccoli and cauliflower, topped with gouda-cheese⁽¹⁾

15,90 €

„Winzer“ pan

three medallions of pork, wrapped in bacon fried with fresh vegetables and hollandaise-sauce

16,90 €

Pork fillet „Dijon“ (Cooking time acc. 25 min.)

pork tenderloin with dijon mustard-onions-centerpiece-filled, fried in ham⁽²⁾, served with a cream sauce, and a mixed salad

16,90 €

Side dishes:

Boiled potatoes, french fries, potatoes au gratin, oven potato, baked potatoes, rice, noodles, rosemary potatoes, croquettes, dumplings

*1. colorant
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fine cooking

Chicken breast fillet „Thai art“
to wok vegetables, flavored with coconut milk,
on a rice timbale (slightly spicy)

15,50 €

Chicken breast fillet „al pomodoro“
stuffed with spinach, fried in ham⁽²⁾,
on tomato-vegetable and pesto sauce

15,90 €

Lamb Sliced
with ratatouille vegetables, beans and peppers
in a rice timbale

15,90 €

Lamb „andalusian way“
in a hearty bean confetti,
served with rosemary sauce

16,90 €

Lamb fillet with delicious way
with zucchini-tomatoes vegetable
on a rosemary-olive sauce

22,90 €

Side dishes:

Boiled potatoes, french fries, potatoes au gratin,
Oven potato, baked potatoes, rice,
Noodles, rosemary potatoes, croquettes, dumplings

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kids menu

Ernie und Bert
spaghetti with tomato sauce

5,30 €

Benjamin Blümchen
chicken cutlet with French fries

6,50 €


Pumuckel
pork cutlet with potato croquettes

6,50 €

Bibi Blocksberg
fish fingers with french fries

6,50 €

*1. colorant
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des sert

Sylt red berry compote
with vanilla sauce⁽¹⁾

4,90 €

Vanilla ice cream
with hot cherries or
hot chocolate sauce

5,90 €

Chocolate Nut Parfait
with fresh fruit and whipped cream

6,90 €

Ice variation
of different ice cream flavors
with fresh fruit

6,90 €

Cheese variations⁽¹⁾
with fruit garnish and freshly baked bread.

9,90 €

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