

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 ^(a1, c)

4,70 €

Kalamata olives ^(a1)

with garlic bread

6,90 €

Egyptian flat bread ^(a1, c, 1)

filled with gouda, spicy seasoning,
plus aioli cream

7,90 €

Gratinated Feta ^(a1)

with tomatoes and onions, plus bread on the side

7,90 €

Shrimps skewers ^(a1, g, j)

with salad and aioli,
plus garlic bread on the side

13,90 €

Antipasti ^(a1, c, g, i, 2)

a journey through the mediterranean appetizers,
served with garlic bread

Ideal for 2 people

14,50 €



soups

Tomato soup ^(a1, g)

Seasoned with gouda, chili and honey

4,90 €

Onion soup ⁽¹⁷⁾

with Cheese-Croutons and refined with marjoram

4,90 €

„Lengericher“ potato soup ^(g)

with ham strips and garlic

4,90 €

Lobster soup ^(a1, d, g, 1, 17)

refined with a shot of Cognac

5,90 €

Fish soup ^(a1, b, g, 17)

with fresh vegetables, Pernod and „ocean“

5,90 €



salad bar

Mozzarella „Caprese” ^(a1, h3)

with tomatoes, mozzarella and homemade pesto-sauce

10,90 €

„Athens” ^(a1)

Farmers salad with tomatoes, cucumbers, onions,
pepperoni, feta and olives

12,90 €

„Joducus” ^(a1, 1, 2)

with fresh garden salad,
refined with gouda, tuna, ham and egg

14,90 €

„Caesars Salad”

Fried chicken fillet on fresh lettuce-Potpourri,
with a parmesan-vinaigrette dressing

15,90 €

Frutti di mare

Salad-mix with fried fish, fillet and shrimps

16,90 €

All salads are served with bread fresh from the oven

Dressings: *Herbs* ^(j), *French* ^(c, g, j),
Aceto Balsamico ^(j) or *mustard-honey* ^(c, g)

Salad as side dish

small 4,90 €

big 6,90 €

for the little hunger

Fried mushrooms ^(a1, g)

at a salad bouquet, with herbal cream and bread

9,90 €

Italian farmers bread ^(a1, h3, j, 2)

gratinated with ham and mozzarella,
plus a salad bouquet

9,90 €

Mediterranean-variation ^(a1, c, g)

Grilled sweet pepper (red), olives, feta and baked mozzarella,
plus aioli cream with bread

9,90 €

Gourmet-toast ^(a1, c, g, i, j)

fried on roasted bread, covered with mushrooms,
plus a salad bouquet on the side
and sauce-hollandaise

13,90 €

Lumberjack Steak ^(a1, j)

A little Rump-steak on roasted bread,
with braised onions and a salad bouquet

14,90 €



vege tarian

„The tubercle“ ^(g, j)

Huge oven potato with aioli
and a salad nest

9,90 €

Huge oven Potato

with salat and homemade aioli or herbal cream
with fried vegetables **11,90 €**
with chicken fillet **13,90 €**
with Roast-beef strips **15,50 €**

Ars Vivendi ^(a1, h3, j)

gratinated ciabatta-bread with fresh tomatoes,
mozzarella and homemade pesto-sauce,
plus a salad bouquet

11,90 €

Baked feta „Sagauki“ ^(a1, c, g, j)

on a colorful salad bed,
plus aioli cream and roasted bread

14,50 €

Pancake „Joducus“ ^(a1, c, g, i, j)

filled with spinach and feta,
covered with a tomato sauce,
plus a salad net on the side

14,50 €

Pasta bake ^(g, i, 1)

Broccoli, cauliflower, mushrooms,
and tomatoes, gratinated with gouda

14,50 €

wraps

El Vegetablo ^(a1, g, i, j)

with braised garden vegetables

12,90 €

El Porko ^(a1, g, j)

Pork fillet strips, mushrooms, carrots and snap peas

14,90 €

El Pollo ^(a1, g, i, j)

Chicken fillet strips with different vegetables

15,90 €

El Toro ^(a1, g, j)

Roast-beef strips, onions, sweet pepper and pepperoni


16,50 €

La Pesca ^(a1, g, i, j)

Fish fillet and market-fresh vegetables

16,50 €

this latin- american specialty will be served lukewarm
with fresh salad and garlic mayonnaise



pasta dishes

Penne al arrabiata ^(g, h3, 3)

Noodles with bacon, olives, pepperoni
and mediterranean vegetables
in a fruity tomato-sauce

13,50 €

Tortellini di tonno ^(g, h3)

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

15,50 €

Penne pimienta Verde ^(g, h3)

with chicken fillet strips, sweet pepper-courgettes,
in a basil-pepper-sauce

15,90 €

Penne con gamberetti ^(a1, d, g, 17)

Fried shrimps with wok vegetables and lemongrass,
served in a lobster sauce

16,50 €

Penne noodles „Diana“ ^(g)

Salmon filet with spinach and cheese sauce,
refined with lemon

21,90 €

Fresh-seasonal-personally coordinated with you let us spoil you at home.
Our Experience gives you all-around security to feel good.

Your Joducus-Catering Team

Soufflés Casseroles

Tomato-Zucchini-gratin „d'Italia“^(g, h3)

underlined with Béchamel-herbal potatoes
and gratinated with mozzarella

13,90 €

Joducus soufflé^(a1, g, i, 2)

Fresh Tortellini in a herbal-cream-sauce with
leaf spinach, ham and parmesan gratinated

16,90 €

Soufflé a la Tyrolean^(a1, g, i)

Noodles with chicken breast fillet strips, fresh
mushrooms and vegetables in a creamy sauce,
gratinated with mozzarella

17,50 €

Fish gratin „Marseille“^(a1, b, g, i, 1, 17)

Different fish fillets on Béchamel-potatoes,
with fresh vegetables in a lobster-cognac-sauce
and with gouda gratinated

17,90 €

„Accrued“^(a1, g, 17)

Braised lamb on sweet pepper,
zucchini-vegetable and rosemary potatoes,
gratinated with feta

19,50 €



fish & ocean

Giant Shrimps ^(a1, c, g)

fried in garlic butter,
plus salad and garlic bread on the side

1/2 lbs **17,50 €**

1 lbs **29,90 €**

Viktoria perch (piquant) ^(a1, g)

fried on oranges and served on fresh seasonal vegetables,
with a red-curry-sauce

19,50 €

Salmon fillet ^(a1, b, g, i, 17)

fried salmon fillet on fresh seasonal vegetables
in a lobster sauce

29,90 €

Fish platter ^(a1, b, g, h3, i, k, 17)

Everything the ocean has to offer.

for 2 people

30,90 € per persons

Side dishes:

boiled potatoes, fries, potato gratin ^(g, 2),
baked potatoes, fried potatoes, basmati rice,
butter noodles, rosemary potatoes, croquettes

rustical

Rump-steak ^(j)

Classical with homemade herbal butter
and a mixed salad

31,50 €

Meat Love ^(g, j)

Hearty Rump-steak served with a green-pepper-sauce,
with a salad bouquet

31,90 €

Rump steak „Texas Jack“

with braised onions and pepperoni,
plus a salsa-dip with a salad bouquet

32,90 €

Rump-steak „a la Tyrolean“ ^(a1, g)

with a creamy sauce, diced bacon,
mushrooms and braised onions

33,90 €

„Surf and Turf“ ^(a1, c, g, 17)

Rump-steak with shrimp sticks on a lobster sauce,
salad garnish and homemade garlic dip

35,50 €

All steaks (ca. 350g) are fried with and served with fat strips

Side dishes: boiled potatoes, fries, potato gratin ^(g, 2),
baked potatoes, fried potatoes, basmati rice,
butter noodles, rosemary potatoes, croquettes

residential food

Saddle steak „a la Milanese“ ^(g, h3, j)
gratinated with tomatoes and mozzarella,
plus a salad bouquet

16,90 €

„Laird schnitzel“ ^(a1, c, g, j, 17)
Breaded pork cutlet (Schnitzel) with a creamy sauce
and fresh mushrooms, plus a side dish salad

16,90 €

Alejandro saddle steak ^(a1, g, 17)
with braised onions and bacon beans
bathed in a creamy sauce

16,90 €

Berner fricassee ^(a1, g, i)
with fresh mushrooms in a creamy sauce,
covered with broccoli and cauliflower, gratinated with gouda

16,90 €

Winzer Pan
Three medallions of pork fillet, fried and wrapped in bacon,
with fresh seasonal vegetables and sauce-hollandaise

18,90 €

Pork fillet „Dijon“ ^(a1, g) (Cooking time acc. 25 min.)
with a Dijon-mustard-onions stuffing, fried and wrapped in bacon,
served on a creamy sauce, plus a mixed salad on the side

19,90 €

Side dishes: boiled potatoes, fries, potato gratin ^(g, 2),
baked potatoes, fried potatoes, basmati rice,
butter noodles, rosemary potatoes, croquettes

fine cuisine

Chicken breast fillet „a la Thai“^(g)
refined with wok-vegetables and coconut milk,
plus a timbale of rice (little spicy)

17,50 €

Chicken breast fillet „al pomodoro“ (Cooking time ca. 25 min.) (g, h3, 2)
stuffed with spinach, fried in a bacon coat,
served on a tomato-vegetable and pesto-sauce

17,90 €

Lamb stir-fry veals ^(a1, 17)
with Ratatouille vegetables, beans and red peppers
in juice of rosemary with a tembale of rice

19,90 €

Lamb leg „a la Andalusian“^(a1)
on hearty needle beans,
served with rosemary-sauce

19,90 €

Side dishes:

boiled potatoes, fries, potato gratin ^(g, 2),
baked potatoes, fried potatoes, basmati rice,
butter noodles, rosemary potatoes, croquettes

for children

Ernie und Bert (g, h3, i)
Penne with tomato sauce

4,90 €

Bibi Blocksberg
Fish fingers with fries

6,90 €

Benjamin Blümchen
Chicken schnitzel with fries

6,90 €

Pumuckel
Pork schnitzel with croquettes

6,90 €



des serts

Sylter Rote Grütze (red fruit dessert) ^(a1, g)
with vanilla sauce

5,90 €

Vanilla ice cream ^(a1, g)
with hot cherries or
hot chocolate sauce

6,90 €

Ice variation ^(g)
different kinds of ice cream
with fresh fruits

6,90 €

Chocolate-nut-parfait ^(c, g, h3)
with fresh fruit and whipped cream

7,90 €

