

# EVENT FOLDER



CELEBRATE & ENJOY

# WELCOME TO JACOB!

Jacob - one of the most popular first names in the Mediterranean region.

The region, which is a wonderful model for our food.

**Whether it's a company party, birthday bash, wedding or any other occasion:  
We make your event an unforgettable experience!**

Our menus are designed for you by our chef in several varieties to meet your desires and please your guests.

They will be happy to exclusively adapt these to your individual wishes.

A light, italian cuisine – seasoned with a touch of Mediterranean.

**-pleasure, enjoyment, cosmopolitanism and exceptional-**

We are serving sharing menus, so everyone will enjoy „all the colors“ of our kitchen.

It is also the most communicative way of dining together.

-Like around the family table-

**Seasonal changes may apply.**

# Champagne & Bubbles

## Ayala – Sommeliers Choice

Brut Majeur

0.75 99 €

1.5 199 €

Blanc de Blancs

0.75 145 €

2018

1.5 299 €

Rosé Majeur

0.75 129 €

1.5 260 €

## Henri Kieffer

Crémant Blanc de Blancs

0.75 56 €

## Borgo Molina

Prosecco Extra Dry

0.75 46 €

# Jacob Tea Time

Our pre-dinner recommendations --- served in Jacob pot

14.90 € per person – pre-order price 12.90 €

## Gin-Basil Spritz

Gin / Basil lemonade

## Palomino

Tequila / Agave syrup / Lime juice / Pink Grapefruit lemonade

## Sun of a Peach

Vodka / Peach liqueur / Lemon / Prosecco

# Bubbles & More

12.50 € per person

## Jacob's Darling

Vodka / Hibiscus / Lime / Wildberry

## Lillet Berry

Lillet / Wildberry

## Apple-Pop

Vermouth / Elderflower / Verjus / Apple-Cider

## Apple Highball

Gin/ Lime / Apple / Prosecco

## Lemon Cake

Ice Tea "Lemon Cake" / Prosecco

## Sorbet Spritz

Limoncello / Lemon / Sugar / Prosecco

# Sharing Menu I

Focaccia bread basket | olives | pesto verde & rosso

Buffalo mozzarella | oxheart tomatoes | pine nuts | basil oil

Jacob's Fritto Misto | seafood | artichoke | cauliflower | lemon mayo

Surf & turf salad | grilled beef fillet tips & prawns | Mediterranean vegetables | herbs | pesto rosso

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Paccheri Pomodoro e Burrata

Royal sea bream | rosemary potatoes | baby broccoli

Tagliata di Manzo | rocket-tomato salad | aged balsamic demi-glace

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Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

**3-course 46,73 € net per person  
(incl. 7% tax = 50,00 € gross per person)**

**2-course 40,19 € net per person -without dessert-  
(incl. 7% tax = 43,00 € gross per person)**

# Top Seller Sharing Menu

Focaccia bread basket | olives | pesto verde & rosso  
Treccia (mozzarella braid) from hay milk cow | grilled green asparagus | basil-ricotta cream  
Beef tartare rolled in a mozzarella sheet & flambéed | fresh basil | tomato oil  
Vitello tonnato | veal | tuna cream | crispy mini capers | salted lemon | basil oil  
Grilled brine shrimps & courgettes | honey tomatoes  
Pinsa with San Daniele ham | rocket salad | pesto

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Jacobs truffle pasta | pecorino | parmesan crumble | fresh truffle  
Tagliata di Manzo | rocket-tomato salad | aged balsamic demi-glace  
Octopus alla Griglia | rosemary potato | pesto

**+ 1 wild-caught black tiger prawn in the main course 9 € gross / piece**

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Chocolate cake | vanilla ice cream | roasted almonds

**3-course 61,68 € net per person  
(incl. 7% tax = 66,00 € gross per person)**

**2-course 52,34 € net per person -without dessert-  
(incl. 7% tax = 56,00 € gross per person)**

# Sharing Menu „All In“

Treccia (mozzarella plait) from the hay milk cow | grilled green asparagus | basil-ricotta cream  
Buffalo mozzarella | oxheart tomatoes | pine nuts | basil oil  
San Daniele ham | burrata | fresh basil | cocktail figs  
Vitello Tonnato | veal | tuna cream | crispy mini capers  
Supersize prime beef fillet carpaccio | truffle cream & fresh truffle  
Pinsa with pecorino truffle cream | fresh truffle | parmesan cheese

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Jacobs truffle pasta | pecorino | parmesan crumble | fresh truffle  
Spaghetti al Ragù | 24 cooked short rib  
Beef tenderloin roast | cognac-pepper cream sauce  
Royal sea bream | rosemary potatoes | baby broccoli  
French fries with Italian herbs

**+ 1 wild-caught black tiger prawn in the main course 9 € gross / piece**

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Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini  
Cannoli piccoli | ricotta cream | orange zest | pistachios

**3-course 70,09 € net per person  
(incl. 7% tax = 75,00 € gross per person)**

**2-course 61,68 € net per person -without dessert-  
(incl. 7% tax = 66,00 € gross per person)**

# Single plate menu I

Oxheart tomatoes & buffalo mozzarella | roasted pine nuts | basil oil

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Brodetto: Italian fish soup | seafood | sea bream | grilled bruschetta

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Jacob's truffle pasta | seasonal truffle & espuma | parmesan crumble

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Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

+ 150 g beef fillet with the main course  
per person + 15,00 €

**51,40 € net per person**  
**(incl. 7% tax = € 55,00 gross per person)**

# Single plate menu II

San Daniele ham & burrata | fresh basil | cocktail figs

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Grilled seatwater prawns & zucchini | honey tomatoes

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Tagliata di Manzo | rocket-tomato salad | aged balsamic jus

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Chocolate cake | vanilla ice cream | roasted almonds

+ 1 king prawn with the main course.  
Per person + 9,00 €

**60,75 € net per person**  
**(incl. 7% tax = € 65,00 gross per person)**

# Single plate menu III

Bruschetta | diced tomatoes | stracciatella | basil pesto

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Vitello Tonnato | veal | tuna cream | crispy capers

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Filetto di Manzo & grilled shrimps | rosemary potatoes | mini broccoli | aged balsamic demi-glace

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Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

+ 1 king prawn with the main course.  
Per person + 9,00 €

**70,09 € net per person**  
**(incl. 7% tax = € 75,00 gross per person)**

# WINE RECOMMENDATIONS

## White wine

### Grauburgunder

2023 / Korrell / Nahe / Deutschland

0.75 43 €

1.5 88 €

### Jakobi / Sauvignon Blanc

2023 / Gross & Gross / Südsteiermark / Österreich

0.75 43 €

1.5 89 €

### Lugana

2024 / Cá Maiol / Lombardei / Italy

0.75 46 €

### Chardonnay

2024 / Terrazas de los Andes / Mendoza / Argentinien

0.75 44 €

### Sauvingon Blanc

2024 / Cloudy Bay / Marlborough / Neuseeland

0.75 69 €

Seasonal changes and price changes may apply.

## Rosé wine

### 11 Minutes Rosé

2023 / Pasqua / Venetien / Italy

0.75 39 €

## Red wine

### „NC“ Non Confunditur

Cabernet Sauvignon & Merlot & Sangiovese & Syrah  
2022 / Tenuta Di Argiano / Montalcino / Tuscany / Italy

0.75 45 €

### Primitivo „Lirica“

2022 / Manduria / Apulien / Italy

0.75 43 €

### Château Grand Village

Merlot & Cabernet Franc & Cabernet Sauvignon  
2022 / Bordeaux / France

0.75 65 €

Seasonal changes and price changes may apply.

# DECORATIONS

## Menu Cards

They not only fulfill their “purpose” but are also often taken home by guests as a souvenir. We can also customize them with your desired text, image or logo.

per menu card 3,00 €

## Decorations

We are happy to decorate according to your occasion.  
Please let us know which budget we can calculate for that.

**Our prices are gross prices and include the statutory value added tax.**

We are looking forward to your inquiry by phone or e-mail to [info@jacob-munich.com](mailto:info@jacob-munich.com)



**Jacob**

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