

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	55	€
-------------------------	------	----	---

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

Paccheri Pomodoro e Burrata

Royal sea bream | rosemary potatoes | baby broccoli

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

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

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

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

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

Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini
Cannoli picoli | 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

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

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

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

Grilled seatwater prawns & zucchini | honey tomatoes

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

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

Vitello Tonnato | veal | tuna cream | crispy capers

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

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



Jacob

Your Jacob Team
LP 2 Gastronomie GmbH
Lenbachplatz 2a
80333 München
Tel. +49 152 233 4 4 4 20