



**One of the most popular first names in the Mediterranean region.
The region, which is a wonderful model for our food.**

There are two interpretations:

**„Jacob --- May God protect“
Blessings from the top are never bad.**

**„Jacob --- The twin who was born second.“
Our BLB is happy about his sibling.**

Frère Jacques, Frère Jacques
Schläfst du noch? Schläfst du noch?
|: Morning bells are ringing, :|
N τ ι ν , ν τ α ν , ν τ ο ν . N τ ι ν , ν τ α ν , ν τ ο ν

Achinu Jaacov, Achinu Jaacov
dormi tu? dormi tu?
|: Toca la campana, :|
Din din dan, din din dan.

Dear Guests, if you are affected by allergies, we are happy to bring you our
separate allergen menu.

All prices are in euros and include the statutory value added tax.

Starters

Prawn Saganaki	15.90
Feta Cream / Tomato Chutney / Herbs / Lemon Oil	
Jacob's Fritto <i>(also Vegetarian available)</i>	15.90
Sepia / Shrimps / Artichokes / Lemon Mayo	
Sardines From The Can	15.90
Pita Bruschetta / Salted Lemons	
Jerusalem Chicken	15.90
Cocktail Tomato / Pine Nuts / Avgolemono	
Fish "Crudo" Jacob Style	18.90
Daily changing fish sarter from our Chefs	
Saisonal Beef Salad	18.90
Beef filet tender tails / Grilled vegetables / Tomami dressing Manchego / Cauliflower cream / Smoked almonds	

Jacob Loves To Share

For two people or simply in the middle of the table

Jacob's Meze	
Crispy Gyros Fritters	
Crispy Eggplant Fritters	
Feta Cream / Baba Ganoush / Tomato-Chili-Salsa / Tzatziki	p. P. 8.90
Whole Lettuce From The Market	14.90
Frozen Yogurt Dressing / Chives / Filo Crunch	
Jacob's Greek Salad	15.90
Vegetables / Olives / 2 Types Of Feta / Croutons	

Appetizers

Vegetarian

Antipasti Vegetables <i>(also Vegan available)</i> Marinated and roasted vegetables / Tomato Tahini / Feta	12.90
Burrata From Apulia Tomato 4 ways / Olive soil / Kalamata mayo / Filo / Basil oil	15.90
Homemade Hummus & Falafel <i>(Vegan)</i> Pickles / Za'atar / Salsa	13.90
Baked Sweet Potato Gratinated Feta / Pomegranate / Fresh Oregano / Grilled Cos Lettuce / Peanut – Tahini	13.90

Meze

Mediterranean Bread Selection	3.50
Avva's Tzatziki	4.50
Olives	5.50
Baba Ghanoush	5.50
Crispy Eggplant Fritters	2.50 / piece
Crispy Gyros Fritters	2.50 / piece

How about a palate cleanser?

Homemade Sorbet with Vodka or champagne (11.50 / 18.50)



Jacob

Main Courses

We Love It

Tim's Truffle Pasta 26.90

Mafalde Corte / Creamy Truffle sauce / Saisonal Truffle / Aged Pecorino Romano

Mario's Bouillabaisse 31.90

Saffron / Scallop / Seafood / Fish / Pita / Sauce Rouille

Jacob's Gyros 23.90

Avva's Tzatziki / Pickled Onions / Pita Bruschetta with Tomato Salsa

Richard's Prime Rib Eye Steak 49.90

Cooked Sous-Vide / 350g / Seasonal Supergreens / Bénaise Espuma

Sharing is Caring

Roasted Vegetables 6.50

Pommes à la Provence / Green Herbal Salt 6.50

Trüffel Fries / Saisonal Truffle / Aged Pecorino 14.90

Main Courses

Surf

Grilled Octopus	25.90
Foul from Fava Beans / Smoked Tomato / Pimientos / Black Beans	
Baby Calamari "a la Plancha"	23.90
Salsa Verde / Tomato - Celeriac Cream / Rucola / Chili-Oil	
Catch Of The Day	26.90
Artischocke Purée / Grilled Asparagus / Avgolemono / Saffron-Oil	

Turf

Beef tenderloin Skewer (add Prawns 3,50€ a piece)	28.90
150g / Superfood Greens / Sweet Potato Cream / Salsa / Pomegranate Balsam	
Corn Poularde Suprême	24.90
Baked Veggies / Tomato - Celeriac Creme / Poultry Reduction	
Lamb Steak	29.90
Leek & Pine Nuts - Mousse / Grilled Asparagus/ Lamb Gravy	

Surf & Turf

Add a Prawn 3.50 €

Add a Baby Calamaro 4.50 €

Vegan Flank Steak	34.90
Grilled Asparagus / Artischocke Purée / Porcini Jus	
Peppe's Pasta Creation - (vegetarian)*	21.90

Side Dishes

Rosemary Potatoes	6.50
French Fries À La Provence / Green Herbal Salt	6.50
Truffle Fries / Black Truffle / Aged Parmesan	13.90
Green Superfood Vegetables	6.50
Roasted Vegetables	6.50

Sauces

3.50 each

Salsa Verde
Tomato - Chili Salsa
Rouille Sauce
Pickled Lemon Mayo
Kalamata Mayo
Red S'chug (HOT)*
Truffle Mayo 4.90



Dessert

Mario's Chocolate Dream Chocolate 5 ways / Seasonal Fruits	13.90
Lemon Tart Pistachio Ice Cream / Lemoncurd / Pistachio Crumble	11.50
Knafeh (levantine dessert) Kadaif/ Ricotta-Mascarpone Cream / Seasonal Fruits & Eis Cream	11.50
Homemade Ice Cream / 2 Scoops Vanilla / Honey / Pistachio	5.50
Homemade Sorbet / 2 Scoops Lemon / Strawberry / Basil	5.50

Add Vodka to your Sorbet + 6.00
Add Champagne to your Sorbet + 13.00