



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

<b>Prawn Saganaki</b>	15.90
Feta cream / Tomato chutney / Herbs / Lemon Oil	
<b>Jacob's Fritto</b> <i>(also Vegetarian available)</i>	15.90
Sepia / Shrimps / Artichokes / Lemon Mayo	
<b>Sardines From The Can</b>	15.90
Pita Bruschetta / Salted Lemons	
<b>Jerusalem Chicken</b>	15.90
Cocktail Tomato / Pine Nuts / Avgolemono	
<b>Fish "Crudo" Jacob Style</b>	18.90
Daily changing fish starter from our Chefs	
<b>Saisonal Beef Salad</b>	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

<b>Whole Lettuce From The Market</b>	14.90
Frozen Yogurt Dressing / Chives / Filo Crunch	
<b>Jacob's Greek Salad</b>	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

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### How about a palate cleanser?

Homemade Sorbet with Vodka or Champagne (11.50 / 18.50)

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# 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

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### Sharing is Caring

Roasted Vegetables 6.50

Pommes à la Provence / Green Herbal Salt 6.50

Trüffel Fries / Saisonal Truffle / Aged Pecorino 14.90

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# Main Courses

## Surf

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

## Turf

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

### Surf & Turf

**Add a Prawn 3.50 €**

**Add a Baby Calamaro 4.50 €**

Vegan Flank Steak Grilled Asparagus / Artischocke Purée / Porcini Jus	34.90
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**