

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 €

Lychee Lady

Tanqueray | Lychee | Elderflower | Lemon | Wildberry

Jacob's Cucumber Basil Fizz

Tanqueray infused Cucumber-Lemon | Sugar | Lemon | Basil

Sharing Menu I

Focaccia bread basket | olives | pesto verde & rosso

Buffalo mozzarella | oxheart tomatoes | pine nuts | basil

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

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

Paccheri Pomodoro con Burrata

Royal sea bream | rosemary potatoes | baby broccoli

Tagliata di Manzo | beef filet | arugula-tomato salad | aged balsamico-jus

Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

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

Top Seller Sharing Menu

Focaccia bread basket | olives | pesto verde & rosso
Burrata | grilled green asparagus | aged balsamico | pesto
Vitello tonnato | veal | tuna cream | mini capers | basil-oil
Grilled saltwater prawns | zucchini | honey tomatoes

Pinsa with creamy mozzarella cheese | 12h tomatoe-sauce | fresh tomatoes | basil-pesto
Beef tartare rolled in a mozzarella sheet & flambéed | fresh basil | tomato oil

Jacobs truffle pasta | pecorino | parmesan crumble | fresh truffle
Tagliata di Manzo | arugula-tomato salad | aged balsamic-jus
Royal sea bream | rosemary potatoes | baby broccoli

Optional: + 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% VAT = 66,00 € gross per person)**

Sharing Menu „All In“

Bufalo mozzarella | oxheart tomatoes | pine nuts | basil-oil
Grilled Gamberi | zucchini | tomato-herb sauce
Vitello Tonnato | veal | tuna cream | mini capers
Supersize prime beef fillet carpaccio | truffle cream & fresh truffle
Pinsa with pecorino-truffle cream | fresh truffle | parmesan cheese

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

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

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

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

Single plate menu I

Oxheart tomatoes & buffalo mozzarella | pine nuts | basil oil

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

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

Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

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

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

Single plate menu II

Burrata | grilled green asparagus | aged balsamico | pesto

Grilled Gamberi | zucchini | tomatoe-herb sauce

Tagliata di Manzo | arugula-tomato salad | truffle-potatoe puree | aged balsamico-jus

Chocolate cake | vanilla ice cream | roasted almonds

+ 1 king prawn with the main course + 9,00 € gross per person

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

Single plate menu III

Bruschetta | diced tomatoes | stracciatella | basil pesto

Vitello Tonnato | veal | tuna cream | mini capers

Filetto di Manzo & grilled gamberi | rosemary potatoes | mini broccoli | aged balsamic-jus

Homemade Tiramisù | Valrhona cocoa | chocolate pearls | Pavesini

+ 1 king prawn with the main course + 9,00 € gross per person

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

WINE RECOMMENDATIONS

White wine

Grauburgunder

2025 / Korrell / Nahe / Deutschland

0.75 43 €

1.5 88 €

Jakobi / Sauvignon Blanc

2025 / Gross & Gross / Südsteiermark / Österreich

0.75 43 €

1.5 89 €

Lugana

2025 / Cá Maiol / Lombardei / Italy

0.75 46 €

Chardonnay

2025 / Terrazas de los Andes / Mendoza / Argentinien

0.75 44 €

Sauvingon Blanc

2025 / Cloudy Bay / Marlborough / Neuseeland

0.75 69 €

Seasonal changes and price changes may apply.

Rosé wine

The ROSE Rosé by Ralf Schumacher

2024 / Goriska Brdz / Slowenien

0.75 43 €

Red wine

„NC“ Non Confunditur

Cabernet Sauvignon & Merlot & Sangiovese & Syrah
2024 / Tenuta Di Argiano / Montalcino / Tuscany / Italy

0.75 45 €

Primitivo „Lirica“

2023 / 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 3,50 € gross.

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



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