

DESSERTS

VANILLA CURD 6.5

*with caramelized apple and green apple sorbet ice cream
Domaine des Baumard Chenin Blanc / Vedett Extra White*

HAZELNUT BROWNIE 6.5

*with hazelnut ice cream and red fruits
Bodegas Don P.X. / Kompaan Bloedbroeder*

MONCHOU PIE 7.5

*with red fruits and wild fruit sorbet ice cream
Quinta Do Passadouro Ruby Reserva / Liefmans Kriek*

MARINATED STRAWBERRIES 6.5

*marinated in limoncello, chiffonade of mint, citrus mousse and merengue
Domaine des Baumard Chenin Blanc / Jopen Hoppenbier*

CHEESE PLATTER 11

*selection of hard and soft cheese with homemade fig bread
Domaine des Baumard Chenin Blanc / Brand Saison
Quinta Do Passadouro LBV 2010 / Affligem Bland*

DESSERT WINE

DOMAINE DES BAUMARD, Carte d'Or (chenin blanc) 6.5
Coteaux du Layon, Loire, France

DON PX BODEGAS, Toro Albalá (pedro ximenez) 6.5
Montilla Mariles, Spain

GRANDS NOBLES, Luigi Bosca (gewürztraminer) 8.5
Mendoza, Argentina

WINE ARRANGEMENT

3-COURSES 19.5

*wines belonging to your
starter, main course and dessert*

4-COURSES 25

*wines belonging to your
starter, soup, main course and dessert*

5-COURSES 30

wines belonging to your

SPECIALS

IRISH COFFEE 6.7

Irish whiskey, brown sugar and unsweetened cream

ITALIAN COFFEE 6.7

Amaretto, brown sugar and unsweetened cream

FRENCH COFFEE 6.7

Grand Marnier and unsweetened cream

SPANISH COFFEE 6.7

Tia Maria and unsweetened cream

UBICA COFFEE 9.7

ABC- with Amaretto, Baileys and Cointreau

PORT

QUINTA DO PASSADOURO – ruby reserve 6.5
full-prunes-vanilla-soft tannin

QUINTA DO PASSADOURO – tawny reserve 7
ripe fruit-nuts-cinnamon

QUINTA DO PASSADOURO – LBV 2010 7.5
cherries-forest fruits-caramel-cacao-soft tannin

BEER ARRANGEMENT

3-GANGEN 14

*beers belonging to your
starter, main course and dessert*

4-GANGEN 18.5

*beers belonging to your
starter, soup, main course and dessert*

5-GANGEN 22.5

*beers belonging to your
starter, soup, entree, main course and dessert*

UBICA
— EST. 2014 —

In addition, we have a wide range of digestives. A nice addition to your coffee or tea

APPETIZERS

RANGE BEEF CARPACCIO 10.9

*with parmesan cheese, capers, pine nuts, red onion, rocket salad, balsamic dressing and basil pesto
Pieropan Soave Classico / Pauwel Kwak*

HOMEMADE RENDANG CROQUETTES 9.9

*with an Asian salad of papaya, little gem, spring onion, carrot, black sesame and an oriental dressing
Cañada Negra Syrah Tempranillo / Jopen Adriaan Wit*

RILETTE OF SMOKED MACKEREL 9.9

*served with a red beet salad and toast
Loimer Grüner Veltliner / Westmalle Dubbel*

SASHIMI OF RED SALMON 9.9

*with marinated glass noodles, sweet and sour green meat radish and lime mayonnaise
Weingut Weigand Der Wilde Trocken / Affligem Blond*

STUFFED SWEET PEPPER 8.9

*with olives, feta cheese, yellow zucchini and rocket
Clos de la Roilette Fleurie / Brand Imperator*

WATERMELON SALAD 9.9

*with grilled halloumi cheese, basil, asparagus, hazelnuts and a honey and thyme dressing
Corette Viagnier / Vedett Extra White*

SPRINGROLLS 8.9

*filled with tempeh, carrot, red cabbage, spring onion, pomegranate and a lacquer of carrot and ginger
Villa Wolf Pinot Noir / Gebrouwen door Vrouwen Gember Goud*

CLASSICS

CHICKEN SATE 16.5

*marinated chicken with sweet sour leek, prawn cracker, lettuce, sate sauce and frites
Cossatti Barbera d'Asti / Erdinger Hefeweizen*

HAMBURGER 14.5

*hamburger of 100% beef, onions, portobello, tomato, bacon, cheese, lettuce and frites
Dehesa La Granja Tempranillo / Ubica Weizen IPA*

SALAD WITH RANGE BEEF CARPACCIO 15

*with parmesan cheese, capers, pine nuts, rucola and truffle mayonnaise
Villa Wolf Pinot Noir / Brand Imperator*

SALAD WITH GOAT CHEESE 15

*mixed salad, goat cheese, apple, red onion, walnuts and honey dressing
Vincent Lacour Touraine Sauvignon Blanc / Straffe Hendrik Tripel*

SALAD WITH FISH 17.5

*fresh salad with various types of fish, shellfish and cucumber dressing
Weingut Weigand Der Wilde Trocken / La Chouffe Blond*

MAIN COURSES

MARINATED VEAL RIBEYE 19.9

*with puffed yams, field beans and beurre café de paris
Primalupa Merlat / Pauwel Kwak*

VEAL SPARERIBS 22.9

*with homemade garlic and barbecue sauce served with salad or seasoned fries
Cossatti Barbera d'Asti / Amstel Back*

POUSSIN 18.9

*young chicken with oven roasted roseval potatoes, salsa brava and a small salad
Enate Chardonnay 234 / Brugse Zot Blond*

JAMBALAYA 17.9

*with vegetables, shrimps, chorizo and chicken thighs also possible as a vegetarian dish 15.9
Villa Wolf Pinot Noir / Brand Saison*

DOVER SOLE 17.9

*with small potatoes, seasonal vegetables and herb oil
Enate Chardonnay 234 / Erdinger Hefeweizen*

SEA BASS FILLET 18.9

*sautéed on the skin, with creamy tagliatelle, seasonal vegetables and antiboise dressing
Enate Chardonnay 234 / La Chouffe Blond*

TAGLIATELLE 16.9

*with cherry tomatoes, spinach, pesto and crispy balls of mozzarella
Pieropan Soave Classico / Brand Saison*

GREEK SALAD 15.9

*with cucumber, tomato, feta cheese, red onion, olives and sweet peppers
Corette Viagnier / Ubica Weizen IPA*

CHEF'S CHOICE

CHEF'S CHOICE, 3-COURSES 29.5

starter, main course and dessert

CHEF'S CHOICE, 4-COURSES 32.5

starter, soup, main course and dessert

CHEF'S CHOICE, 5 -COURSES 37.5

starter, soup, second course, main course and dessert

EXTRA'S

SEASONED FRIES OR SALAD 2.8

order as a side dish

All our dishes are prepared with great care. In our dishes you might find traces of allergens such as nuts, gluten, fish, shellfish, egg, milk and soya. Our dishes are prepared with fresh produce. We will always, if brought to our attention, adjust to any allergies you might have.