

## DESSERTS

### TARTE TATIN 6.9

*with apple, vanilla sauce and apple-pear sorbet ice cream*  
Domaine des Baumard Chenin Blanc | Liefmans Kriek

### HAZELNUT BROWNIE 6.9

*with caramel sauce and caramel ice cream*  
Quinta Do Passadouro Ruby Reserva | Russian Imperial Stout JP

### CANDIED ORANGE 6.9

*with raspberry cookie and white chocolate ice cream*  
Domaine des Baumard Chenin Blanc | Vedett Extra White

### MANDARIN BAVAROIS 6.9

*with white chocolate drops and blood orange sorbet ice cream*  
Sauternes Grand-Jauga | Vedett Extra White

### CHEF'S DESSERT 8.9

*selection of our desserts,*  
chosen by the chef, price per person, minimum two persons

### CHEESE PLATTER 11

*selection of hard and soft cheese with homemade gingerbread*

## 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 Moriles, Spain*

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

## WINE PAIRING

### 3-COURSES 19.5

*Suggested wine pairing for  
appetizer, main dish and dessert*

### 4-COURSES 25

*Suggested wine pairing for  
appetizer, soup, main dish and dessert*

### 5-COURSES 30

*Suggested wine pairing for  
appetizer, soup, entree, main dish and dessert*

## SPECIALS

### IRISH COFFEE 6.7

*Irish whiskey, brown sugar a  
nd unsweetened cream*

### ITALIAN COFFEE 6.7

*Amaretto, brown sugar a  
nd unsweetened cream*

### FRENCH COFFEE 6.7

*Grand Marnier a  
nd unsweetened cream*

### SPANISH COFFEE 6.7

*Tia Maria a  
nd unsweetened cream*

### UBICA COFFEE 9.7

*ABC, Amaretto, Baileys and Cointreau*

## PORT

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

QUINTA DO PASSADOURO – tawny reserva 7  
*ripe fruit-nuts-cinnamon*

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

## BEER PAIRING

### 3-COURSES 14

*Suggested beer pairing for  
appetizer, main dish and dessert*

### 4-COURSES 18.5

*Suggested beer pairing for  
appetizer, soup, main dish and dessert*

### 5-COURSES 22.5

*Suggested beer pairing for  
appetizer, soup, entree, main dish and dessert*

# UBICA

EST. 2014



## Menukaart

In addition we have a wide range of digestives

## APPETIZERS

### RANGE BEEF CARPACCIO 10.9

*with parmesan cheese, capers, pine nuts, red onion, rocket salad and balsamic dressing*  
Villa Wolf Pinot Noir | Palm Spéciale Belge Ale

### SMOKED DUCK BREAST 9.9

*tin sliced served with apple-pear chutney, crispy parmesan and carrot-rosemary glaze*  
Alois Lageder Pinot Noir | Kikker JP

### SMOKED SALMON 9.5

*served with kale pesto, herring roe, radish and watercress*  
Touraine Sauvignon Blanc | Brand Urtyp Pilsener

### TUNA TARTAR 10.9

*with spicy srirachia mayonnaise, soy beans, spring onion and braccocress*  
Loimer Grüner Veltliner | Jopen Adriaan Wit

### TRUFFLE RISOTTO CROQUETTES 8.9

*served with pumpkin cream and shitake mushrooms*  
Pieropan Soave Classico | Brand Dubbelbock

### VEGETARIAN QUICHE 8.9

*small quiche from spinach, onion, feta cheese served with basil cream and crispy egg*  
Toques en Clochers Limoux | Affligem Dubbel

### BEETROOT CARPACCIO 8.9

*with green apple, goat cheese, caramelized walnuts and rocket*  
Der Wilde Wild Wild White Sylvaner | La Chouffe Blond

## CLASSICS

### CHICKEN SATE 16.5

*marinated chicken with sweet sour leek, prawn cracker, lettuce sate sauce and frites*  
Esperanza Verdejo Viura | Erdinger Hefeweizen

### HAMBURGER 14.9

*hamburger of 100% beef, onions, portobello, tomato, bacon, cheese, lettuce and frites*  
Canada Negra Tempranillo | Ulica Weizen IPA

### SALAD WITH RANGE BEEF CARPACCIO 16.5

*with parmesan cheese, capers, pine nuts, rucola and truffle mayonnaise*  
Villa Wolf Pinot Noir | Palm Spéciale Belge Ale

### SALAD WITH GOAT CHEESE 15.9

*mixed salad, goat cheese, apple, red onion, walnuts and honey dressing*  
Corette Viognier | Straffe Hendrik Tripel

### SALAD WITH FISH 17.9

*fresh salad with various types of fish, shellfish and cucumber dressing*  
Le Petiot Touraine Sauvignon Blanc | La Chouffe Blond

## MAIN COURSES

### VEAL RIBEYE 20.9

*with roseval potatoes from the oven, seasonal vegetables and jus de veau*  
Cossetti Barbera d'Asti | Erdinger Hefeweizen

### FLANK STEAK 24.9

*with dutch carrot, mousseline of celeriac, green pea and pepper sauce*  
Il Torro Petit Verdot en Syrah | Palm Spéciale Belge Ale

### BRAISED BEEF 22.9

*with purple hodgepodge of potatoes and carrot, seasonal vegetables and rosemary gravy*  
Dehesa La Granja Tempranillo | Westmalle Dubbel

### FRIED SALMON FILET 18.9

*with herb crust, saffron risotto, seasonal vegetables and spinach foam*  
Toques en Clochers Limoux | Brugse Zot Blond

### WOLFFISH FILET 18.9

*with vitelotte noir potatoes, cauliflower cream, crispy bacon, oyster mushroom and herbal vinaigrette*  
Fleurie Chardonnay Viognier | La Chouffe Blond

### GRILLED PORTOBELLO 16.9

*filled with blue cheese, marinated mozzarella and cherry tomatoes*  
Pieropan Soave Classico | Brand Dubbelbock

### RAVIOLI 15.9

*filled with spinach and ricotta cheese served with oyster mushrooms, seasonal vegetables, sweet potato chips and taleggio-cream sauce*  
Alois Lageder Pinot Noir | Tripel Karmeliet

## 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, entree, main course and dessert*

## EXTRA'S

### SEASONED FRIES OR SALAD 3.1

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.