

BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

APÉRO

OYSTERS

3 pcs | 11.-

6 pcs | 20.-

TUNA TARTARE

on corn crisp | 4 pieces | 11.-

SALMON TARTARE

on corn crisp | 4 pieces | 11.-

PATA NEGRA

80 grams | 16.-

CAVIAR

26 grams with shallot, crème fraîche, and blini's | 55.-

ENTRÉES

BEEF CARPACCIO

thinly sliced beef tenderloin with basil mayonnaise, Parmesan cheese, arugula, and pine nuts | 18.5

SHRIMP COCKTAIL

shrimp with homemade cocktail sauce, avocado, and romaine lettuce | 17.5

CANARD *Thym's favorite*

smoked duck breast, confit duck leg, and duck pâté with red beets and balsamic vinegar | 16.5

EEL BRIOCHE

Rijpelaal eel with crème fraîche | 22.5

SWEETBREAD

sweetbread with cauliflower, and madeira gravy | 24.5

LOBSTER CROQUETTES

lobster croquettes with romaine lettuce, and lime mayonnaise | 17.-

BURRATA *Thym's favorite*

creamy burrata with grilled pumpkin, sweet potato, and chili oil | 14.5

HOUSE-SMOKED SALMON

house-smoked salmon with crème fraîche, cornichons, and brioche | 17.5

OEUF MOLLET *Thym's favorite*

poached egg with parsnip cream, charred salsify, and Parmesan foam | 16.-

PARIS AUTHENTIQUE

ESCARGOTS

escargots in garlic butter | 16.

BISQUE *Thym's favorite*

our classic lobster soup with fresh river crayfish, and rouille | 17.5

STEAK TARTARE

Thym's favorite

steak tartare with finely chopped pickle, shallot, egg, and capers

starter 80 grams | 14.5

main course 140 grams | 21.5

DIETARY REQUIREMENTS

Thym's favorite
This dish is vegetarian or can be ordered as vegetarian. Do you have any dietary requirements or allergies? Please let us know

PLATS

TOURNEDOS

seared tournedos with potato mousseline, onion compote, and broccolini | 32.-
sauce: *madeira* | *pepper cream* | *rosemary gravy* | *hollandaise*
supplément: *sweetbread* | 7.5

SEA BASS

sea bass fillet with mussels, creamy poultry sauce, and sauerkraut | 24.5

MOULES FRITES

steamed mussels in white wine with fennel, frites, homemade 'cocktail sauce,' and mayonnaise | 24.5

STEAK FRITES

steak with frites, and a fresh little gem salad | 28.5
sauce: *madeira* | *pepper cream* | *rosemary gravy* | *hollandaise*

GRILLED CHICKEN *Thym's favorite*

grilled chicken with thyme, lemon, and a creamy poultry sauce | 24.5

TARTE TATIN SHALLOT [✓]

shallot tarte tatin with creamy blue cheese, pear, and onion compote | 17.5

TARTE FINE AUX TOMATES [✓]

puff pastry tart with tomatoes, basil, and black olives | 16.5

SIDE DISHES

frites | homemade mayonnaise | 5.-
roast potatoes | bacon | onion | 5.-
haricots verts | herb oil | 6.-
romaine salad | French dressing | 5.-
crunchy cauliflower | spicy mayonnaise | 5.-
truffle sauce | 1.5

LES CLASSIQUES

SOLE MEUNIÈRE

pan-fried sole in butter with capers, and lemon | *daily price*

RIBEYE

600 grams for 2 persons
grilled ribeye with creamy pepper saus, and grilled little gem lettuce | 75.-

LINGUINE

DE LA MER

linguine with crayfish, lobster sauce, and spinach | 25.5

PARMESAN & TRUFFLE

linguine with Parmesan sauce, truffle, and chives | 22.5

AU RAGÙ

linguine with slow-cooked beef cheek, pickled onion, and mushroom | 26.5

SALADS

SALADE AU FROMAGE DE CHÈVRE [✓]

warm goat cheese with grilled vegetables, walnut, fresh lettuce, and onion compote | 18.5

SALADE CÉSAR

pan-fried chicken breast with romaine lettuce, anchovies, Parmesan cheese, bacon, croutons, and Caesar dressing | 18.5

DESSERTS

CRÈME BRÛLÉE

classic crème brûlée | 8.-

PROFITEROLES

cream puffs filled with creamy vanilla ice cream,
served with warm chocolate sauce | 9.-

MOUSSE AU CHOCOLAT

chocolate mousse with salted caramel | 9.-

CAFÉ GOURMAND

coffee or tea with three petit fours | 6.-

ESPRESSO MARTINI

vodka with espresso, and coffee liqueur | 11.-

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses with grapes, and cheese bread | 17.5

Would you prefer a selection of ice cream scoops instead?

Please ask our staff for the available flavors.

We would be delighted to serve you paired wines with our desserts.

BONJOUR

To stay updated on exciting events, new dishes, and all our offerings, follow us on Facebook or Instagram @thymbyparkzicht, or visit www.thym.nl

CAFÉ

COFFEE

espresso | 2.8
coffee | 3.-
double espresso | 3.75
cappuccino | 3.5
café latte | 3.75
babyccino | 2.-
flat white | 4,25
latte macchiato | 3.75
affogato | 4.5

THÉ

TEA

tea | 3.-
fresh mint or ginger tea | 3.5
fresh mint & ginger tea | 3.75
chai latte | 4.75

CAFÉ AVEC

Irish Coffee *with Jameson Whiskey* | 8.75
French Coffee *with Grand Marnier* | 8.75
Spanish Coffee *with Tia Maria of Licor 43* | 8.75
Italian Coffee *with Amaretto* | 8.75
Baileys Coffee | 8.75