

BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

GOURMANDISE MENU

SAUMON ET BETTERAVE

salmon | red beet | yogurt | grapefruit | herring caviar

of

PASTRAMI DE CANARD

duck pastrami | pumpkin | pistachio | Dutch onions | mushroom

COQUILLE

cauliflower | macadamia | watercress | beurre blanc

of

RIS DE VEAU

sweetbread | green asparagus | lentils | red chicory

FILET CLASSIQUE

tenderloin | carrot | potato mabre | caramelized onion | red wine gravy

of

MORUE AU FENOUIL

cod | sweet potato | fennel | sauce of langoustine

CAFÉ ET ARGOUSIER

coffee | mascarpone | dulce de leche | sea buckthorn

of

FROMAGE DE LA FROMAGERIE GUILLAUME

three cheeses | "kletzenbrood" | fig compote

three courses | 35.-

four courses | 42.-

Our Gourmandise menu can only be ordered per table.
If you wish we would love to make you a fully vegetarian Gourmandise Menu.
We would like to serve our wine recommendations with your dishes.
Three courses includes starter, main course and dessert.

APÉRO

Oysters
par pièce | 3.-

Pata Negra
board 80 gram | 14.5

Rilette of duck
cornichons | crostini | 7.5

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APÉRITIF FAVORIT

Crémant
per glass | 7.5

ENTRÉES

FOIE GRAS DE CANARD

fig | brioche | 15.-
Sauternes Chateau Violet | Bordeaux | France | 8.25

BISQUE

Dutch shrimps | rouille | 10.-
Bourgogne Tradition Deux Roches | Bourgogne | France | 7.5

PETITE TARTE TATIN

onion | celeriac | salted almond | ♡ | 9.-
Viognier Vallée Blanche | Languedoc | France | 5.5

CARPACCIO DE BOEUF

truffle | Parmesan cheese | pine nuts | 14.-
Chardonnay Beauvignac | Pays d'Oc | France | 5.-

PLATS

SOLE MEUNIÈRE

sole | frites | green salad | 36.-
Bourgogne Tradition Deux Roches | Bourgogne | France | 7.5

TOURNEDOS

parsnip | pommes fondant | bimi | red wine gravy | 28.-
Estivals Domaine L'Ostal Cazes | Minervois | France | 6.5

BOUILLABAISSE

classic French fish soup | rouille | 26.-
Syrah Grenache Domaine L'Ostal Cazes | Pays D'Oc | France (rosé) | 6.-

CORVINA

tomato compote | gnocchi | carrot | beurre blanc | 21.5
Bourgogne Tradition Deux Roches | Bourgogne | France | 7.5

RATATOUILLE

artichoke | antiboise | basil | ♡ | 18.-
Viognier Vallée Blanche | Languedoc | France | 5.5

AVEC

frites | mayonnaise | 3.-
salad | sweet 'n sour vegetables | croutons | 3.5
truffle cream | 3.-
warm vegetables | 4.5

FAVORIT

STEAK TARTARE

(raw) steak tartare préparé
raw egg | frites

starter 80 grams | 12.-
main 140 grams & frites | 19.5

*Pinot Noir Maison Barboulot
Languedoc | France | 5.25*

CÔTE DE BOEUF

frites | Hollandaise
little gem salad

preparation time +/- 35 min
per 2 pers
price p/p | 37.5

*Club Privado Tempranillo
Rioja | Spain | 7.-*

TOUT EST POSSIBLE

♡ This dish is vegetarian or we can serve it as such. Do you have any dietary needs or allergies? Please let us know and we will serve you a suitable dish. .

DESSERTS

CHEESECAKE THYM

passion fruit | vanilla cream | 8.-

Semillon Noble Viu Manent | Colchagua Valley | Chili | 6.5

MORT AU CHOCOLAT

warm chocolate tart | raspberry | chocolate sorbet | 8.-

Casa de la Ermita Vïno Dulce | Jumilla | Spain | 5.5

TARTE AU CITRON

classic lemontart | 8.5

Côteaux du Layon | Loire | France | 6.-

CAFÉ GOURMAND

Coffee or tea | three sweet treats | 7.5

CAFÉ GOURMAND d'EINDHOVEN

Coffee or tea | three sweet treats | three liquors from Eindhoven | 12.5

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses | "kletzenbrood" | fig compote | 12.5

Taylors Ten Years Old Tawny Port | Douro | Portugal | 7.5

CAFÉ

Irish Coffee *Jameson Whiskey*

French Coffee *Grand Marnier*

Spanish Coffee *Tia Maria*

Italian Coffee *Amaretto*

Baileys Coffee

6.5

Do you prefer a few scoops of ice cream?

Ask our staff for the available flavors.

BONJOUR

Want to stay updated about events, new dishes and all our possibilities? Please follow us on Facebook or Instagram @thymbyparkzicht or visit www.thym.nl

WHISKY

More choice on our drinks menu

Laphraoig 10 jaar Islay | 11.-

Springbank 15 jaar

Campbeltown | 14.-

Highland Park 18 jaar | 17.5

COGNAC

Joseph Guy V.S. | 4.5

Hennessy VSOP | 9.-

Delamain Pale & Dry XO | 13.-

Hennessy XO | 17.5

ARMAGNAC

Cles des Ducs V.S. | 6.-

Château Vagni 1979 | 11.5

CALVADOS

Busnel V.S.O.P. | 6.-

Château du Breuil 15 ans | 9.5

GRAPPA

Grappa Moscato Nonino | 6.5

Grappa Chardonnay Barrica

Nonino | 7.5

COFFEE

espresso | 2.5

coffee | 2.75

double espresso | 3.2

cappuccino *or* latte | 3.-

latte macchiato | 3.25

TEA

tea | 2.75

fresh mint- *or* ginger tea | 3.-