

BAR · RESTAURANT

THYM

BY PARKZICHT

DESSERTS

TARTE AU CITRON

lemon tart | merengue | yoghurt ice-cream | 7.-

GATEAU AU CHOCOLAT

chocolate cake | raspberry | chocolate sorbet | 9.-

CHEESECAKE THYM

passion fruit | vanilla cream | 8.-

CAFÉ GOURMAND

coffee or tea | three sweet treats | 7.50

CAFÉ GOURMAND d'EINDHOVEN

coffee or tea | three sweet treats | three liqueurs from Eindhoven | 12.50

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses | nutbread | apple syrup | 12.50

CAFE

Irish coffee *with Jameson Whiskey*

French coffee *with Grand Marnier*

Spanish coffee *with Tia Maria*

Italian coffee *with amaretto*

Baileys coffee

6.50

Do you prefer a few scoops of ice-cream?

Ask the service for the possible flavours.

VIN

Do you want to complete your diner with a bottle of nice wine? Ask us our wine menu or scan the QR-code.



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BY PARKZICHT

FOLLOW US

@thymbyparkzicht

APERERO

OYSTERS

par pièce

3.50

DUCK RILETTE

pickles | toast

9.-

PATA NEGRA

shelf 80 grams

15.50

PLATS

TOURNEDOS

potato | onion compote | stuffed tomato | thymgravy | 29.-
supplément: ducklever | baked: 6.50 | shavings: 4.50

GARDIEN

farm chicken | 3 colors of carrot | poultry juice | 18.50

SOLE MEUNIÈRE

sole fried in butter | fresh salad | french fries | 39.50

BAR

sea bass | stewed leek | bimi | white butter | 22.-

STEAK TARTARE

mustard | egg | capers | shallot | pickle | 19.50
supplément: ducklever | baked: 6.50 | shavings: 4.50

QUICHE AU CHEVRE

goat cheese | fig | walnuts |  16.-

TORTELLINI RICOTTA

courgette | dragon sauce |  18.-

ENTREES

FOIE GRAS DE CANARD

baked duck lever | fig | brioche | 15.-

PÂTÉ d'IBERICO

pistachio | fig | brioche | 13.50
supplément: ducklever | baked: 6.50 | shavings: 4.50

STEAK TARTARE

mustard | egg | capers | shallot | pickle | 13.-
supplément: ducklever | baked: 6.50 | shavings: 4.50

CARPACCIO DE BOEUF

truffle cream | Parmesan | pine nuts | arugula | 15.-
supplément: ducklever | baked: 6.50 | shavings: 4.50

SAUMON

home smoked salmon | basil | herring roe | alga | 11.50

TRUITE

trout | dill | sour cream | potato | 10.50

BISQUE

lobster soup | Dutch schrimps | rust | 11.-


TOMATE

structures of tomato | buratta | basil |  8.50

AVEC

french fries | mayonnaise | 3.-
salad | vegetables | croutons | 3.50
truffle cream | 3.-
warm vegetables | 4.50

TOUT ES POSSIBLE

 *This dish is vegetarian. Do you have dietary requirements or allergies? Let us know and we will look with you for an appropriate dish.*

GOURMANDISE MENU

TRUITE

trout | dill | sour cream | potato

PÂTÉ d'IBERICO

pistachio | fig | brioche

TOMATE

buratta | basil | 

MORUE

codfish | langoustine sauce | aubergine | paprika

JOUE DE VEAU

gently cooked veal cheek | mustard | courgette

TORTELLINI

courgette | ricotta | dragon | 

BAR

sea bass | stewed leek | bimi | white butter

GARDIEN

farm chicken | 3 colors of carrot | poultry juice

QUICHE AU CHEVRE

goat cheese | fig | walnuts | 

TARTE AU CITRON

lemon tart | merengue | yoghurt ice-cream

FROMAGE DE LA FROMAGERIE GUILLAUME

three cheeses | nutbread | grapes

three courses: 35.-

four courses: 42.-

Our Gourmandise menu can only be ordered per table
We are happy to serve you matching wines with the dishes.
Three courses are a starter, a main course and a dessert.