

BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

APÉRO

Creuses
par pièce | 3.-

Gillardeau
par pièce | 4.5

Pata Negra
board 80 grams | 14.5

duck rilette
cornichons | crostini | 7.5

PARK MENU

please find the menu at your table

THREE COURSES

starter – main – dessert | 32.5

starter – intermediate – main | 36.-

FOUR COURSES

starter – intermediate – main – dessert | 39.5

FIVE COURSES

starter – intermediate – intermediate – main – dessert | 45.5

fromage | cheese instead of dessert | +4.5

ENTRÉES

BEEF CARPACCIO

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

VITELLO TONNATO

calf roast beef | cream of tuna | red onion | fried capers | 12.5
Pinot Grigio Farina | Veneto | Italy | 5.5

STEAK TARTARE

steak tartare préparé | 12.-
Spätburgunder Trocken Ellerman-Spiegel | Pfalz | Germany | 5.5

SALMON IN CITRUS

fennel | citrus | couscous | 12.5
Grüner Veltliner Steininger | Kamptal | Austria | 6.25

FROMAGE DE CHÈVRE

couscous | goat cheese from Heeze | celery | radish | ♡ | 9.-
Pinot Grigio Farina | Veneto | Italy | 5.5

NUTS AND SPINACH PIE

spinach | hazelnuts | almonds | avocado | ♡ | 9.5
Chardonnay Beauvignac | Pays d'Oc | France | 5.-

SOUPE AU APSERGES

asparagus soup | egg | parsley | ♡ | 7.5
Chardonnay Beauvignac | Pays d'Oc | France | 5.-

CLASSIQUES

DUCK LIVER PAN FRIED

grilled asparagus | mango
vanilla gravy | pecannut
17.-

*Sauternes Chateau Violet
Bordeaux | France
8.25*

SCALLOPS

carrot | ginger
Granny Smith
12.5

*Grüner Veltliner Steininger
Kamptal | Austria
6.25*

BISQUE

homemade lobster soup
crème fraîche | chives
10.-

*Chardonnay Beauvignac
Pays d'Oc | France
5.-*

RECOMMENDATIONS

**SOLE
MEUNIÈRE**

sole | frites
green salad
36.-

*Mâcon-Villages Tradition Deux
Roches | Burgundy | France*
7.5

TOURNEDOS

red wine sauce | ratatouille
bimi | potato waffles
supplément: duck liver | +5.-
28.-

*Ramon Bilbao Crianza
Tempranillo | Rioja | Spain*
6.5

**STEAK
TARTARE**

steak tartare
préparé | frites
19.5

*Spätburgunder Trocken
Pfalz | Germany*
5.5

PLATS

CAT FISH

eel | puree | spinach | beurre blanc | 22.5
Chardonnay Beauvignac | Pays d'Oc | France | 5.-

LAMB

asparagus | rump and stew | lamb gravy | couscous | 23.5
Estibals Domaine L'Ostal Cazes | Minervois | France | 6.-

COTE DE BOEUFF

frites | bearnaise | little gem salad
preparation time +/- 35 min | per 2 pers | price p/p | 37.5
Ramon Bilbao Crianza Tempranillo | Rioja | Spanje

POUSSIN

spring chicken | celeriac | carrot | roseval | truffle sauce | 21.-
Quinta do Cabriz | Dao | Portugal | 4.75

QUICHE

Brie de Meaux | apple | leek | celery | walnut | ♡ | 17.-
Esprit de Grenache Domaine de Grangeneuve | Rhône | France | 5.5

PULLED PADDO

bbq style wild mushrooms | sweet potato | asparagus | ♡ | 19.50
Esprit de Grenache Domaine de Grangeneuve | Rhône | France | 5.5

LOBSTER

frites | green salad
grilled
half 22.5
whole 38.5

*Mâcon-Villages Tradition Deux
Roches | Burgundy | France*
7.5

BOUILLABAISSE

classic French fish soup
mussels | vongole | scampi
fish fillet | bisque | fennel
tomato | crostini | rouille
25.-

*Syrah Grenache Domaine L'ostal
Cazes | Pays D'Oc | Frankrijk* |
(rosé)
6.-

SIDES

frites | mayonnaise | 3.-
salad | sweet-sour vegetables | croutons | 3.5
truffle cream | 3.-

♡ This dish is vegetarian or can be served as vegetarian dish.
Do you have dietary needs or allergies? Please let us know and
we will find you a suitable dish.

DESSERTS

FROMAGE DE LA FROMAGERIE GUILLAUME

five different cheeses | "kletzenbrood" | fig compote | 12.5
Taylors Ten Years Old Tawny Port | Douro | Portugal | 7.5

PÈCHE MELBA

vanilla | raspberry | peach | almond | 7.-
Vino dulce Casa de la Ermita | Jumilla | Spain | 6.25

TARTE AU CITRON

lemon tart | yoghurt ice cream | meringue | 8.5
Semillon Noble Viu Manent | Colchagua Valley | Chili | 6.5

TARTE TROPEZIENNE

white chocolate cake | orange | mascarpone | crème suisse | 8.-
Muscat de Frontignan Prestige | Languedoc | France | 5.5

CHEESECAKE

passion fruit | spiced biscuit | crème d'épices | 8.-
Muscat de Frontignan Prestige | Languedoc | France | 5.5

CRÈME BRÛLÉE

classic crème brûlée | 8.-
Semillon Noble Viu Manent | Colchagua Valley | Chili | 6.5

CAFÉ

Café or Thé Gourmand | 7.5
 (coffee or tea with three sweet treats)

Café or Thé Gourmand
 Special d'Eindhoven | 11.-
 (coffee or tea with three sweet treats
 and three Eindhoven liqueurs)

*Do you prefer a few scoops of ice cream?
 Ask our staff for the available flavors.*

SPÉCIAL

Irish Coffee *Jameson Whiskey*
 French Coffee *Grand Marnier*
 Spanish Coffee *Tia Maria*
 Italian Coffee *Amaretto*
 Baileys Coffee
 6.5

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

coffee *or* espresso | 2.5
 double espresso | 3.2
 cappuccino *or* latte | 2.75
 latte macchiato | 3.-
 affogato | 4.5

TEA

tea | 2.5
 fresh mint- *or* ginger tea | 3.-