

MENU



CANARD

Thinly sliced smoked duck breast with creamy truffle cream, pumpkin, pumpkin seeds, and chestnut cream

SAUMON

Slow-cooked salmon with sauerkraut, potato mousseline, and an eel beurre blanc

CASSOULET

Beluga lentil cassoulet with oyster mushroom and porcini

VENISON FILLET

baked fillet of venison with a wild game meat croquette, potato marbré, beetroot, sautéed Brussels sprouts, parsnip cream, and Madeira jus

MILLEFEUILLE

millefeuille with dark chocolate, caramel, meringue, and yogurt ice cream

5-course menu 80.-

BAR · RESTAURANT

THYM

BY PARKZICHT

