

BAR · RESTAURANT

THYM

BY PARKZICHT

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@thymbyparkzicht

MENU GOURMANDISE

SEABASS

seabass ceviche | roasted avocado | crispy corn | chives

ASPARAGUS

baked white asparagus | soft-boiled egg | fresh truffle | roasted mustard

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DUCK CONFIT

duck confit | apricot ketchup | crispy potato

RED POINTED CABBAGE

cashew nut | candied lemon | 36 months aged Comté

* * *

These dishes are applicable for the five-course menu.

RAY WING

ray wing fried in butter | potato mousseline | samphire

SWEETBREAD

sweetbread | green asparagus | madeira gravy | pickled onions

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LAMB FILET

seared lamb filet | vadouvan gravy | polenta | peas

MONKFISH

monkfish fillet | marbré potato | antiboise | pine nuts

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STRAWBERRY

strawberry | rhubarb | aceto balsamico | yogurt

FROMAGE DE LA FROMAGERIE GUILLAUME

five French cheeses | fruit loaf | grape | walnut

supplement: 7.- as an additional course: 15.-

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five-courses 62.5 | four-courses 52.- | three-courses 44.5

Our Menu Gourmandise is only available for the entire table.

Would you like a vegetarian menu? Please let us know.

Fries with the Menu Gourmandise | 6.-

À LA CARTE

PLATS APÉRITIFS

OYSTERS

oysters Geay

each | 5.5

can be ordered from 2 pieces

PATA NEGRA

80 grams

17.-

SAUCISSON SEC

dried French sausage

5.-

ENTRÉES

STEAK TARTARE CLASSIQUE *Thym's favorite*

steak tartare | raw egg | mustard | onion | caper | pickle

80 grams | 16.5

SWEETBREAD

sweetbread | green asparagus | madeira gravy

pickled onions | 23.-

RED POINTED CABBAGE [∇]

cashew nut | candied lemon | 36 months aged Comté | 14.5

ASPARAGUS [∇]

baked white asparagus | soft-boiled egg | fresh truffle

roasted mustard | 18.5

CLASSIC BISQUE *Thym's favorite*

lobster soup | crayfish | rouille | 15.-

CREAMY WHITE ASPARAGUS SOUP [∇]

asparagus soup | hay ham | parsley | 11.5

PLATS

TOURNEDOS *Thym's favorite*

seared tournedos | potato mousseline | bell pepper | 34.5

sauce: madeira | pepper cream | rosemary gravy | Hollandaise

supplément: sweetbread | 7.5

STEAK TARTARE CLASSIQUE *Thym's favorite*

steak tartare | raw egg | mustard | onion | caper | pickle

fries | 140 grams | 24.-

SOLE MEUNIÈRE

sole fried in butter | lemon caper butter | fries | *price of the day*

RAY WING

ray wing fried in butter | potato mousseline | samphire | 29.5

OXHEART CABBAGE [∇]

tarte tatin of shallot | Lazuli | pear | 19.5

TOUT EST POSSIBLE

[∇] *This dish is vegetarian or can be ordered as vegetarian.*

Are you vegetarian and would you like other options?

Please let us know.

Do you have any dietary requirements or allergies?

Please let us know

AVEC

Our main courses are served with fries.

salad | 5.5

extra fries | mayonnaise | 6.-

white asparagus | egg | Hollandaise sauce

3 pieces | *price of the day*

DESSERTS

DAME BLANCHE

creamy vanilla ice cream | hot chocolate sauce | whipped cream | 9.5

STRAWBERRY

strawberry | rhubarb | aceto balsamico | yogurt | 9.5

FRENCH TOAST

brioche French toast | crème fraîche | lemon | creamy vanilla ice cream | caramel | 9.5

CAFÉ GOURMAND

coffee or tea | three petits fours | 9.5

ESPRESSO MARTINI

vodka | espresso | vanilla | 11.-

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME

five French cheeses | fruit loaf | grape | walnut | 15.-

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.

CAFÉ

Irish Coffee with Jameson Whiskey

French Coffee with Grand Marnier

Spanish Coffee with Tia Maria of Licor 43

Italian Coffee with Amaretto

Baileys Coffee

8.75

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