

BAR · RESTAURANT

# THYM

BY PARKZICHT

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## 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

### BURRATINA

romesco | lightly spicy bell pepper jam | green olive

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*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 | cherry tomato | 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 pièces

#### 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.-

#### BURRATINA <sup>∇</sup>

romesco | lightly spicy bell pepper jam | green olive | 14.5

#### ASPARAGUS <sup>∇</sup>

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 <sup>∇</sup>

asparagus soup | hay ham | parsley | 11.5

### PLATS

#### TOURNEDOS *Thym's favorite*

seared tournedos | gnocchi | onion compote | 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 <sup>∇</sup>

Crispy fried oxheart cabbage | Parmesan cheese

crunchy peanut | chives | 19.5

### TOUT EST POSSIBLE

<sup>∇</sup> *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 pièces | *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](http://www.thym.nl)