BAR · RESTAURANT

THYM

BY PARKZICHT

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BAR · RESTAURANT **THYM** BY PARKZICHT

ENTRÉES

BEEF CARPACCIO
thinly sliced beef tenderloin with truffle cream, Parmesan cheese, arugula, and pine nuts | 18.5

SHRIMP COCKTAIL
Dutch shrimps and crispy shrimp with homemade cocktail sauce, tomato, egg, and romaine lettuce | 18.-

PASTRAMI DE BOEUF
thinly sliced ribeye on brioche with chive mayonnaise, pickled red onion, popped mustard seeds and frisée | 16.5

SMOKED EEL
Dutch eel with potato and kohlrabi salad, crispy potato, and crème fraîche | 18.5

BISQUE *Thym's favorite*
our classic lobster soup with fresh river crayfish, and rouille | 17.5

SEASONAL SOUP
homemade seasonal soup | 12.5

SWEETBREAD
veal sweetbread with roasted baby carrots, mashed potatoes, Madeira gravy, and popped mustard seeds | 24.5

BURRATA
creamy burrata with pear, honey, pumpkin and walnuts | 15.-

SCALLOPS *Thym's favorite*
seared scallops with parsnip purée, green asparagus, and lemon beurre noisette | 19.-

STEAK TARTARE PRÉPARÉ
prepared steak tartare with egg yolk cream, popped mustard seeds, Parmesan crisp and herb salad | 16.5

ESCARGOTS
escargots in garlic butter | 16.5

OEUF MAYONAISE
boiled eggs with creamy mayonnaise and crispy croutons | 12.5

DIETARY PREFERENCES

This dish is vegetarian
This dish contains nuts
This dish can be ordered nut-free
This dish contains lactose
This dish can be ordered lactose-free
This dish contains (traces of) gluten
This dish can be ordered gluten-free

We do everything we can to take dietary preferences and allergies into account. Nevertheless, we cannot guarantee that our dishes are completely free from cross-contamination or traces of allergens. Please feel free to ask us for the full allergen list.

APÉRO | BIÈRES | COCKTAILS |VINS
Have a look at our drink menu, featuring a variety of bites as well as cocktails, beers, and gin and tonics.

We also offer an extensive wine list.

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PLATS

TOURNEDOS
seared tournedos with parsnip purée,
salsify, baked mushrooms, and chive mayonnaise | 42.-
sauce: *pepper cream gravy | hollandaise | tarragon butter*
Madeira | thyme gravy
supplement: *sweetbread* | 8.-

SOLE MEUNIÈRE
pan-fried sole in butter with capers and lemon | 49.5

MOULES FRITES
steamed mussels in white wine and cream with fennel,
frites, homemade cocktail sauce, and mayonnaise | 25.5

STEAK FRITES
seared steak with frites, and a fresh little gem salad | 29.5
sauce: *pepper cream gravy | hollandaise | tarragon butter*
Madeira | thyme gravy

VOL AU VENT *Thym's favorite*
puff pastry filled with wild mushroom ragout,
truffle, and tarragon | 19.5
supplement: *sweetbread* | 8.-

SALADE CÉSAR
pan-fried chicken breast with romaine lettuce,
anchovies, Parmesan cheese, bacon, croutons,
egg, and Caesar dressing | 19.5

POISSON DU JOUR *Thym's favorite*
catch of the day with braised leek, spinach, samphire,
and poultry jus | 27.5

STEAK TARTARE PRÉPARÉ
prepared steak tartare with egg yolk cream,
popped mustard seeds, Parmesan crisp
and herb salad | 22.5

PASTA DE LA MER
linguine with crayfish, lobster sauce, and spinach | 25.5

PASTA PARMESAN & TRUFFLE
linguine with Parmesan sauce, truffle, and chives | 23.5

SHALLOT TARTE TATIN
shallot tarte tatin with goat cheese, walnut, truffle honey,
frisée and onion compote | 18.5

SALADE AU FROMAGE DE CHÈVRE
fresh salad with warm goat cheese, grilled vegetables,
walnuts, and onion compote | 19.5

AVEC

FRITES WITH MAYONNAISE | 6.-
FRITES WITH TRUFFLE CREAM & PARMESAN | 8.5
GREEN SALAD WITH FRENCH DRESSING | 5.-
ROASTED CARROTS WITH TARRAGON | 6.5
OVEN-ROASTED POTATOES | 6.-
HARICOTS VERTS | 6.5
SWEETBREAD | 8.-

DESSERTS

CRÊPES SUZETTE
warm crêpes with orange and creamy vanilla ice cream | 9.5

CRÈME BRÛLÉE
classic crème brûlée | 9.5

PROFITEROLES *Thym's favorite*
cream puffs filled with creamy vanilla ice cream,
served with warm chocolate sauce | 9.-

TARTE BOURDALOUE
poached pear tart with creamy vanilla ice cream | 10.5

CAFÉ GOURMAND
coffee or tea with three petits fours | 7.-

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

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME
five cheeses with fruit-and-nut bread, grapes, and walnuts | 17.5

Would you prefer a selection of ice cream or sorbet scoops instead?
Please ask our staff for the available flavors.
We would be delighted to serve you paired wines with our desserts.

CAFÉ

espresso | 3.-
coffee | 3.5
double espresso | 4.-
cappuccino | 3.75
café latte | 4.-
babyccino | 2.-
flat white | 4.5
latte macchiato | 4.-
affogato | 4.5

THÉ

tea | 3.5
fresh mint *or* ginger tea | 4.25
fresh mint & ginger tea | 4.25
chai latte | 4.75

CAFÉ AVEC

special coffee with liqueur
and cream | 8.75