BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

BAR · RESTAURANT **THYM** BY PARKZICHT

PAIN

CLUB SANDWICH
bacon, chicken breast, tomato, egg, and chips* | 18.-
**frites instead of chips: supplement 3.-*

PAIN STEAK TARTARE
prepared steak tartare with pickle, capers,
and toasted sourdough bread | 18.5

BABA GANOUSH
eggplant spread with grilled vegetables,
on toasted sourdough bread | 13.5

CROQUETTES DE VIANDE
two beef croquettes with wholegrain mustard
mayonnaise on sourdough bread | 13.5

CROQUETTES VÉGÉTARIENNES
two vegetarian croquettes with wholegrain mustard
mayonnaise on sourdough bread | 13.5

CROQUETTES DE HOMARD
two lobster croquettes with lime mayonnaise
on sourdough bread | 18.-

BRIOCHE SAUMON
smoked salmon with a cream cheese spread
on brioche bread | 17.5

BRIOCHE EEL
Dutch eel with crème fraîche
on brioche bread | 22.5

STEAK SANDWICH
thinly sliced beef brisket with piccalilli, onion, and
pickle on brioche bread | 17.5

FROMAGE DE CHÈVRE
goat cheese with onion compote, and walnuts
on toasted sourdough bread | 15.5

CROQUE MADAME
toasted brioche bread with melted Gruyère,
ham, fried egg, and Mornay sauce | 16.5

CROQUE MONSIEUR
toasted brioche bread with melted Gruyère,
ham, and Mornay sauce | 14.5

OEUFS

EGGS BENEDICT
poached egg with spinach, bacon,
and hollandaise sauce on brioche bread | 18.5

EGGS ROYALE
poached egg with spinach, smoked salmon,
and hollandaise sauce on brioche bread | 21.5

PLATS

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

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

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

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

SIDES

frites with mayonnaise | 6.-
frites with truffle cream
and Parmesan | 8.5
green salad with French dressing | 5.-
homemade truffle cream | 1.5

BAR · RESTAURANT **THYM** BY PARKZICHT

SOUPE

Our homemade soups are served with bread, and salted butter. Bon appétit!

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

SEASONAL SOUP
homemade seasonal soup | 12.5

SALADS

Our salads are served with bread and salted butter. Bon appétit!

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

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

SALADE AU SAUMON
house-smoked salmon with chicory salad, mustard-dill, capers, and red onion | 20.-

SALADE NIÇOISE
salad with tuna, haricots verts, potato, and egg | 22.5

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

ENFANTS

American pancakes | 7.5
kids' ham and cheese toast | 5.5
party skewer with frites, and apple sauce | 9.5
traditional local sausage roll | 3.25
bowl of chips | 1.-
Raket ice lolly | 1.5

MENU

SEASONAL SOUP
homemade seasonal soup
or
PASTRAMI DE BOEUF
thinly sliced ribeye on brioche with chive mayonnaise, pickled red onion, popped mustard seeds and frisée

* * *

POISSON DU JOUR
Thym's favorite
catch of the day with braised leek, spinach, samphire, and poultry jus
or
BAVETTE
bavette steak with parsnip purée, salsify, baked mushrooms, and chive mayonnaise
supplement: 2.5

* * *

CRÈME BRÛLÉE
classic crème brûlée

2 courses | 35.5
3 courses | 41.-

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.

BAR · RESTAURANT **THYM** BY PARKZICHT

COFFEE
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
special coffees | 8.75

C'EST BON
hot chocolate | 3.5
whipped cream | +0.75
Monin caramel | +1.-

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

ENFANTS
Fristi | chocolate milk | 3.7
milk | 2.5
fruit squash | 1.-

SODA
Coca-Cola | Coca-Cola Zero | 3.7
Fanta | Sprite | Ginger Ale | 3.7
Royal Bliss Bitter Lemon | 3.9
Royal Bliss Tonic | 3.9
Fever-Tree Indian Tonic | 4.7
Ice Tea | Ice Tea Green | 3.9
Homemade iced tea | 4.75
Crodino | 4.75
Rivella | Cassis | 3.7
Apple juice | Tomato juice | 3.9
Fresh orange juice | 5.5
Fever-Tree Ginger Beer | 4.75
Fever-Tree Pink Grapefruit | 4.75
Still | sparkling water | *35 cl* | 3.-
Still | sparkling water | *70 cl* | 4.5

APRÈS LE DÉJEUNER

CHEESECAKE
our classic | 5.5

PARFAIT À LA NOUGATINE
nougatine ice cream cake | 5.5

TARTE AUX POMMES
warm apple pie | 5.5

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

CRÈME BRÛLÉE
classic crème brûlée | 9.5

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

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

BITES | 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 have an extensive wine list.

BONJOUR
Stay updated on events, menus, and all the possibilities by following us on Facebook or Instagram @thymbyparkzicht, or visit our website www.thym.nl