

## ENTRÉES

### BEEF CARPACCIO

thinly sliced beef tenderloin with basil mayonnaise, Parmesan cheese, arugula, and pine nuts | 18.5

### SHRIMP COCKTAIL

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

### SMOKED BEEF PASTRAMI

thinly sliced entrecôte on brioche with chive mayonnaise, pickled red onion, popped mustard seeds and frisée | 16.5

### EEL IN GREEN

Dutch eel with potato and kohlrabi salad, chives, crème fraîche, horseradish, crispy potato and eel herb oil | 18.5

### BISQUE *Thym's favorite*

our classic lobster soup with fresh river crayfish, and rouille | 17.5

### SEASONAL SOUP

homemade seasonal soup | 11.5

### SWEETBREAD

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

### BURRATA

creamy burrata with marinated tomatoes, basil cream, and arugula | 14.5

### SCALLOPS *Thym's favorite*

seared scallop with pea cream, 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


### CAULIFLOWER

crispy cauliflower with vadouvan foam, smoked almonds, lemon and cauliflower cream | 14.-  
supplement: *burrata* | 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 | BIERES | 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.

## PLATS

### TOURNEDOS

seared tournedos with pea cream, green asparagus, garden peas, broad beans and chive mayonnaise | 42.-

Sauce: *pepper cream gravy* | *hollandaise* | *tarragon butter*

*Madeira* | *thyme gravy*

Supplement: *sweetbread* | 8.-

### SOLE MEUNIÈRE

pan-fried sole in caper and lemon butter cream | 45.-

### 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*

pastry filled with chicken ragout, truffle, roasted wild mushrooms, and tarragon | 19.5  
supplément: *sweetbread* | 8.-

### SALADE CÉSAR

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

### SALADE NIÇOISE

Niçoise salad with tuna, haricover, potato, and egg | 22.5

### POISSON DU JOUR *Thym's favorite*

catch of the day with asparagus, potato mousseline, sea vegetables and poultry jus | 26.5

### STEAK TARTARE PRÉPARÉ

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

### PASTA À 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's cheese, walnut, truffle honey, frisée and onion compote | 17.5

### TARTE À LA TOMATE

puff pastry filled with roasted tomatoes, basil cream, apricot chutney and arugula | 18.-

### SALADE AU FROMAGE DE CHÈVRE

warm goat cheese with grilled vegetables, walnut, fresh lettuce, and onion compote | 18.5

## AVEC

FRITES WITH MAYONNAISE  | 5.5

FRITES WITH TRUFFLE CREAM & PARMESAN  | 7.5

GREEN SALAD WITH FRENCH DRESSING | 5.-

ROASTED CARROTS WITH TARRAGON  | 6.-

OVEN-ROASTED POTATOES | 6.-

HARICOVERTS  | 6.5

SWEETBREAD  | 8.-

## 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)

## DESSERTS

CRÊPE SUZETTE  

warm crêpes with orange and creamy vanilla ice cream | 9.-

CRÈME BRÛLÉE  

classic crème brûlée | 8.-

PROFITEROLES *Thym's favorite*  

cream puffs filled with creamy vanilla ice cream, served with warm chocolate sauce | 9.-

STRAWBERRIES ROMANOFF  

marinated strawberries with strawberry cream, strawberry gel, white chocolate pearls and creamy vanilla ice cream | 8.5

CAFÉ GOURMAND   

coffee or tea with three petit fours | 7.-

## FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME   

five cheeses with grapes and cheese bread | 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 liquor,  
and cream | 8.75

BAR · RESTAURANT

THYM

BY PARKZICHT

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