

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 | 17.5

SMOKED DUCK

thinly sliced duck breast with truffle cream, pumpkin, pumpkin seeds, chestnut, and mizuna | 13.5

EEL

Dutch eel with crispy potato, sauerkraut, and jus de volaille | 18.-

BISQUE *Thym's favorite*

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

VELOUTÉ DE MOUTARDE

creamy soup with wholegrain mustard, garlic croutons, chives, and crème fraîche | 11.5

SWEETBREAD

veal sweetbread with potato mousseline, sauerkraut, and jus de volaille | 24.5

ESCARGOTS

escargots in garlic butter | 16.-

SCALLOPS *Thym's favorite*

seared scallops with parsnip cream, eel foam, and roasted salsify | 17.5

STEAK TARTARE PRÉPARÉ

prepared steak tartare with egg yolk cream, Parmesan crisp, and herb salad | 16.5

BURRATA

creamy burrata with truffle honey, pear, pumpkin, and walnut | 14.5

OEUF MOLLET

poached egg, chestnut cream, sauerkraut, hazelnut, and hollandaise sauce | 14.5
supplément: *smoked salmon* | 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

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 winelist.

PLATS

TOURNEDOS

seared tournedos with potato marbré, baked Brussels sprouts, and shallot mayonnaise | 39.5
sauce: *madeira* | *pepper cream* | *thyme gravy* | *hollandaise* | *herb butter*
supplément: *sweetbread* | 7.5

SOLE MEUNIÈRE

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

MOULES FRITES

steamed mussels in white wine and cream with fennel, onion, frites, homemade mayonnaise, and cocktail sauce | 24.5

STEAK FRITES

steak with frites, and a fresh little gem salad | 28.5
sauce: *madeira* | *pepper cream* | *thyme gravy* | *hollandaise* | *herb butter*

VOL AU VENT

pastry filled with chicken ragout, truffle, roasted wild mushrooms, and tarragon | 19.5
supplément: *sweetbread* | 7.5

SALADE CÉSAR

pan-fried chicken breast with romaine lettuce, anchovies, Parmesan cheese, bacon, croutons, and Ceasar dressing | 17.5

SALADE NIÇOISE

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

POISSON DU JOUR *Thym's favorite*

catch of the day with braised sauerkraut, potato mousseline, and jus de volaille | 25.5

STEAK TARTARE PRÉPARÉ

prepared steak tartare with egg yolk cream, 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 creamy blue cheese, basil cream, pear, and onion compote | 17.5

MUSHROOM WELLINGTON

puff pastry filled with mushrooms and truffle, chestnut cream, shallot mayonnaise, and confit pearl onions | 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.-
FRITES WITH TRUFFLE CREAM & PARMESAN   | 7.-
POMMES DUCHESSE   | 6.-
HARICOVERTS  | 6.5

ROMAINE SALAD WITH FRENCH DRESSING | 5.-
BAKED BRUSSELS SPROUTS  | 6.-
SWEETBREAD | 7.5

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THYM

BY PARKZICHT

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

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.-

TARTE BOURDALOUE POIRE

pear tart with almond filling and yogurt 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.-
fresh mint & ginger tea | 4.-
chai latte | 4.75

CAFÉ AVEC

special coffee with liqueur,
and cream | 8.75

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