BAR · RESTAURANT

# THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

# PAIN

#### **CLUB SANDWICH**

bacon with chicken breast, tomato, egg, and chips\* | 18.-

\*French fries instead of chips: supplement 3.-

#### STEAK TARTARE PRÉPARÉ AVEC PAIN

prepared steak tartare with pickle, capers, and toasted sourdough bread | 16.5

#### BABA GANOUSH V

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 DE HOMARD**

two lobster croquettes with lime mayonnaise, on sourdough bread | 18.-

#### **BRIOCHE SAUMON**

smoked salmon with cream cheese spread, on brioche bread | 17.5

#### **BRIOCHE EEL**

Dutch eel with crème fraîche, on brioche bread | 22.5

#### STEAK SANDWICH

beef brisket with piccalilli, onion, pickle, on brioche bread | 16.5

# FROMAGE DE CHÈVRE 🗸

goat cheese with caramelized onions, walnut, on toasted sourdough bread | 15.5

# **CROQUE MADAME**

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

# **CROQUE MONSIEUR**

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

# **OEUFS**

#### **EGGS BENEDICT**

poached egg with spinach, bacon, Hollandaise sauce, on brioche bread | 16.5

#### **EGGS ROYAL**

poached egg with spinach, smoked salmon, Hollandaise sauce, on brioche bread | 19.5

# **PLATS**

# STEAK TARTARE PRÉPARÉ

prepared steak tartare with egg yolk cream, Parmesan crisp, and herb salad 22.5

#### POISSON DU JOUR

catch of the day with braised white asparagus, sea lavender, potato mousseline, and a creamy poultry jus 24.5

#### STEAK FRITES

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

**VOL AU VENT** Thym's favorite pastry filled with chicken ragout, truffle, baked wild mushrooms, and tarragon supplément: sweetbread | 7.5

#### **SIDES**

frites with tarragon mayonnaise | 5.frites with truffelcream en Parmesan | 7.romaine salad with french dressing | 5.home made truffle cream | 1.5

# BAR·RESTAURANT THY BY PARKZICHT

# SOUPE

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

**CLASSIC BISQUE** *Thym's favorite* homemade lobster soup with crayfish, and chives | 17.5

**CREAMY WHITE ASPARAGUS SOUP** ♥ asparagus soup with egg, ham, and parsley | 11.5

# SALADES

Our salads are served with bread and salted butter.

#### **CARPACCIO**

carpaccio with truffle cream, Parmesan cheese, pine nuts, and fresh lettuce | 18.5

## SALADE AU FROMAGE DE CHÈVRE V

Thym's favorite

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

## SALADE AU SAUMON

in house-smoked salmon with chicory salad, mustard-dill dressing, capers, and red onion | 19.5

# **SALADE NIÇOISE**

Niçoise salad with tuna, haricots verts, potatoes, and egg | 22.5

# SALADE CÉSAR

pan-fried chicken breast with romaine lettuce, anchovies, Parmesan cheese, bacon, croutons,

# M E N U

#### CREAMY WHITE ASPARAGUS SOUP V

asparagus soup with egg, ham, and parsley

or

#### VITELLO TONNATO

thinly sliced veal with creamy tuna sauce, capers, olives, red onion, and mizuna

\* \* \*

# POISSON DU JOUR

catch of the day with braised white asparagus, sea lavender, potato mousseline, and a creamy poultry jus

or

#### **BAVETTE**

bavette with carrots, green asparagus, pommes fondant, and thyme jus supplément: 2.5

\* \* \*

# STRAWBERRY ROMANOFF

fresh strawberries in liqueur with vanilla ice cream, and raspberry gel

2 courses | 39.5 3 courses | 44.5

# **ENFANTS**

American pancakes | 7.5 kids' ham, and cheese toastie | 5.5 party skewer | fries | applesauce | 8.5 Typical local sausage roll | 3.- bag of chips | 1.- Raketje ice lolly | 1.-

♥This dish is vegetarian or can be made vegetarian upon request.Do you have any dietary requirements or allergies?

Please let us know.

#### BAR·RESTAURANT THY M BY PARKZICHT

#### **COFFEE**

espresso | 2.8 coffee | 3.double espresso | 3.75 cappuccino | 3.5 café latte | 3.75 babyccino | 2.flat white | 4,25

latte macchiato | 3.75 affogato | 4.5

special coffees | 8.75

#### C'EST BON

hot chocolate | 3.5 whipped cream  $\mid +0.75$ Monin caramel | +1.-

#### **TEA**

tea | 3.fresh mint or ginger tea | 3.5 fresh mint & ginger tea | 3.5 chai latte | 4.75

#### **ENFANTS**

Fristi | chocolate milk | 3.3 milk | 2.5 fruit squash | 1.-

#### **FRIS**

Coca-Cola | 3.3 Coca-Cola Zero | 3.3 Fanta | Sprite | 3.3 Royal Bliss Bitter Lemon | 3.5 Royal Bliss Tonic | 3.5 Ice Tea | Ice Tea Green | 3.5 Crodino | 4.7 Ginger Ale | 3.3 Rivella | Cassis | 3.3 Appelsap | 3.5 Tomatensap | 3.5 Fresh orange juice | 5.-Fever Tree Ginger Beer | 4.7 still | sparkling water | 35 cl | 2.75 still | sparkling water | 70 cl | 4.25

# APRÈS LE DÉJEUNER

# **CHEESECAKE**

our classic | 5.-

#### PARFAIT À LA NOUGATINE

nougatine ice cream cake | 5.-

#### TARTE AUX POMMES

warm apple pie | 5.-

#### **PROFITEROLLES**

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

#### **CAFÉ GOURMAND**

coff ee or tea with three petit fours | 7.-

# FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses with fruit loaf, grape, and walnut | 17.5

# SNACKS | BIERES | COCKTAILS | VINS

have a look at our drink menu, featuring a variety of snacks 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.