

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 ^{ve}

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 ^{ve}

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

TOURNEDOS

seared tournedos with potato mousseline, onion compote, and broccolini
sauce: *madeira* | *pepper cream* | *thyme gravy*
hollandaise | *herb butter*
32.-

SIDES

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

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 [∇]
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,

MENU

CREAMY WHITE ASPARAGUS SOUP [∇]
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.

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 | +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

coffee 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.