BAR · RESTAURANT

لو

THYM

BY PARKZICHT

FOLLOW US@thymbyparkzicht

PAIN

CLUB SANDWICH (*) (1) (1)

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

*Frites instead of chips: supplement 3.-

PAIN STEAK TARTARE

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

BABA GANOUSH ♥(*) ⊖

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

CROQUETTES DE VIANDE \$\\[\begin{aligned} \bigcup \leftrightarrow{\text{o}}{\text{o}} \end{aligned}

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 a cream cheese spread on brioche bread | 17.5

BRIOCHE PALING

Dutch eel with crème fraîche on brioche bread | 22.5

STEAK SANDWICH (*)

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

FROMAGE DE CHÈVRE ♥(⊖)(*)↑

goat cheese with caramalized onions, and 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, and Hollandaise sauce on brioche bread | 16.5

EGGS ROYAL (*)

poached egg with spinach, smoked salmon, and 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 (1)

Thym's favorite catch of the day with braised sauerkraut, potato mousseline, and jus de volaille 25.5

STEAK FRITES (*)

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

VOL AU VENT ♦ ↑

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

SIDES

frites with mayonnaise \$| 5.frites with truffle cream
and Parmesan \$| 0 | 7.romaine salad with french dressing ♥ | 5.homemade truffle cream \$| 0 | 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

VELOUTÉ DE MOUTARDE 🗸 🛊 🖺 creamy soup with wholegrain mustard, garlic croutons, chives, and crème fraîche | 11.5

SALADS

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

CARPACCIO (*) (*) carpaccio with truffle cream, Parmesan cheese, and pine nuts | 18.5

SALADE AU FROMAGE DE CHÈVRE ♥(⊖) (♣) [] Thym's favorite warm goat cheese with grilled vegetables, walnut, and onion compote | 18.5

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

SALADE NIÇOISE (*) Niçoise salad with tuna, haricovert, potato, and egg | 22.5

SALADE CÉSAR (*) pan-fried chicken breast with romaine lettuce, anchovies, Parmesan cheese, bacon, croutons, and Ceasar dressing | 18.5

ENFANTS

American pancakes ♥ ♦ 🖺 | 7.5 kids ham and cheese toast (*) 🗓 | 5.5 party skewer | frites | apple sauce \$ | 8.5 Tipical local sausage roll ♣ 🖺 | 3.bag of chips ♥ | 1.-Raketje ice lolly ♥ | 1.-

VELOUTÉ DE MOUTARDE 🎺 🛊 🏲 creamy soup with wholegrain mustard, garlic croutons, chives, and crème fraîche

SMOKED DUCK (1)(1)

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

* * *

POISSON DU JOUR



Thym's favorite catch of the day with braised sauerkraut, potato mousseline, and jus de volaille or

BAVETTE (*)

bavette with potato marbré, baked Brussels sprouts, and shallot mayonnaise supplément: 2.5

* * *

CRÊPE SUZETTE ♥ (*) 🗓

warm crêpes with orange and creamy vanilla ice cream

> 2 courses | 34.5 3 courses | 39.5

DIETARY PREFERENCES

- This dish is vegetarian
- *This dish contains nuts*
- (i) 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 crosscontamination or traces of allergens

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- σr ginger tea | 4.-fresh mint & ginger tea | 4.-chai latte | 4.75

ENFANTS

 $\label{eq:fristi} Fristi \mid chocolate \ milk \mid 3.5 \\ mik \mid 2.5 \\ fruit \ squash \mid 1.- \\$

FRIS

Coca-Cola | 3.5 Coca-Cola Zero | 3.5 Fanta | Sprite | 3.5 Royal Bliss Bitter Lemon | 3.75 Royal Bliss Tonic | 3.75 Ice Tea | Ice Tea Green | 3.75 Crodino | 4.75 Ginger Ale | 3.5 Rivella | Cassis | 3.5 Apple juice | 3.75 Tomato juice | 3.75 Fresh orange juice | 5.-Fever Tree Ginger Beer | 4.75 Fever Tree Pink Grapefruit | 4.75still | sparkling water | 35 cl | 2.75still | sparkling water | $70\,cl$ | 4.25

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* \checkmark \clubsuit \Box cream puffs filled with creamy vanilla ice cream served with warm chocolate sauce | 9.-

FROMAGE DE LA FROMAGERIE GUILLAUME ♥ (*) [] () five cheeses with fruit loaf, grape, and walnut | 17.5

BITES | 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 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