

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

VITELLO TONNATO

thinly sliced veal with creamy tuna sauce, capers, olives, red onion, and mizuna | 13.5

EEL

Dutch eel with crispy potato, fresh apple, a light eel foam, and herb salad | 18.-

SWEETBREAD

veal sweetbread with celeriac cream, roasted carrots, and Madeira jus | 24.5

BURRATA

creamy burrata with tomatoes dressed in basil oil, romesco cream, and charred nectarine | 14.5

SCALLOPS

Thym's favorite
seared scallops with celeriac cream, eel foam, samphire, and Serrano ham crumble | 17.5

POINTED CABBAGE

grilled pointed cabbage with a poached egg, hazelnuts and hollandaise sauce | 14.5
supplément: *smoked salmon* | 5.-

PARIS AUTHENTIQUE

ESCARGOTS

escargots in garlic butter | 16.-

BISQUE

Thym's favorite
our classic lobster soup with fresh river crayfish, and rouille | 17.5

VELOUTÉ DE CHAMPIGNONS

rich soup with baked champignons, garlic croutons, and thyme | 11.5

STEAK TARTARE

STEAK TARTARE PRÉPARÉ

prepared steak tartare with egg yolk cream, Parmesan crisp, and herb salad
starter 80 grams | 16.5
main course 140 grams | 22.5

PLATS

TOURNEDOS

seared tournedos with roasted carrots, potato marbré, green peas, broad beans, and shallot mayonnaise | 33.-
sauce: *madeira* | *pepper cream* | *thyme gravy* | *hollandaise* | *herb butter*
supplément: *sweetbread* | 7.5

SOLE MEUNIÈRE

pan-fried sole in butter with capers and lemon | 45.-

POISSON DU JOUR

catch of the day with braised spinach, potato mousseline, and a creamy poultry jus | 25.5

MOULES FRITES

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

Thym's favorite
pastry filled with chicken ragout, truffle, baked wild mushrooms, and tarragon | 19.5
supplément: *sweetbread* | 7.5

TARTE TATIN SJALOT

shallot tarte tatin with creamy blue cheese, pear, and an onion compote | 17.5

CHARRED LEEK

charred leek with Parmesan foam, shallot mayonnaise, olive crumble, and chive oil | 16.5

DIETARY REQUIREMENTS

This dish is vegetarian or can be ordered as vegetarian.
Do you have any dietary requirements or allergies?
Please let us know

LINGUINE

DE LA MER

linguine with crayfish, lobster sauce, and spinach | 25.5

PARMESAN & TRUFFLE

linguine with Parmesan sauce, truffle, and chives | 22.5

AVEC

FRITES WITH TARRAGON

MAYONNAISE | 5.-

FRITES WITH MAYONNAISE | 5.-

FRITES WITH TRUFFLE CREAM &

PARMESAN | 7.-

POMMES DUCHESSE | 6.--

HARICOTS VERTS | 6.-

ROMAINE SALAD WITH FRENCH

DRESSING | 5.-

ROASTED CARROTS | 6.-

SWEETBREAD | 7.5

SALADS

SALADE AU FROMAGE
DE CHÈVRE

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

SALADE CÉSAR

pan-fried chicken breast with romaine lettuce, anchovies, Parmesan cheese, bacon, croutons, Caesar dressing, and egg | 18.5

SALADE NIÇOISE

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

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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

STRAWBERRY ROMANOFF

fresh strawberries in liqueur with creamy vanilla ice cream, and strawberry gel | 9.-

CRÈME BRÛLÉE

classic crème brûlée | 8.-

PROFITEROLES

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

MOUSSE DE LA PASSION

passion fruit mousse with creamy vanilla ice cream, white chocolate, and meringue | 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 scoops instead?

Please ask our staff for the available flavors.

We would be delighted to serve you paired wines with our desserts.

CAFÉ

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

THÉ

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

CAFÉ AVEC

special coffee with liqueur, and cream | 8.75

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