

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

SCALLOP *Thym's favorite*

seared scallop with celeriac cream, eel foam, samphire, and Serrano ham crumble | 17.5

ASPARAGUS [✓]

braised asparagus with a poached egg, sea lavender, 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

CREAMY WHITE ASPARAGUS SOUP

asparagus soup with egg, ham, and parsley | 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 asparagus, 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 white asparagus, sea lavender, potato mousseline, and a creamy poultry jus | 25.5

MOULES FRITES

steamed mussels in white wine with fennel, frites, homemade 'cocktail sauce,' and 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 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 TRUFFLE CREAM & PARMESAN | 7.-

ROSEVAL POTATOES | 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 onion compote | 18.5

SALADE CÉSAR

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

SALADE NIÇOISE

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

DESSERTS

STRAWBERRY ROMANOFF

fresh strawberries in liqueur with vanilla ice cream,
and raspberry gel | 8.5

CRÈME BRÛLÉE

classic crème brûlée | 8.-

PROFITEROLES

cream puffs filled with creamy vanilla 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

BONJOUR

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