

BAR · RESTAURANT

# THYM

BY PARKZICHT

**FOLLOW US**

@thymbyparkzicht

## APÉRO

## HUÎTRES

Geay oysters  
per piece | 4.5  
minimum order: 2 pieces

## PATA NEGRA

80 grams  
17.-

## APÉRITIF

Crémant de  
Bourgogne  
per glass | 9.5

## GOURMANDISE MENU

## FAUX-FILET FUMÉ

smoked rib-eye | melon | radish | basil | carrot

## THON

tuna tartare | peas | mint | yogurt

\* \* \*

## POITRINE DE PORC\*

pork belly | antiboise | mustard seeds | apricot

## CREVETTE\*

Argentinian shrimp | polenta | avocado | harissa

\* \* \*

## AGNEAU

three preparations of lamb | asparagus | vadouvan

## ÉGLEFIN

haddock | gnocchi | green asparagus | tarragon sauce

\* \* \*

## FRAISE

strawberry | yogurt | vanilla

## FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses | fruit loaf | grape | walnut | supplement: +5.-

\* \* \*

three courses | 39.5

four courses | 47.5

\*five courses | 55.-

Our Gourmandise menu is only available for the entire table.  
With pleasure, we can create a vegetarian Gourmandise menu upon request.  
With the five-course menu, we serve both intermediate courses.

## SOUPE

**BISQUE**

Lobster soup  
Dutch shrimps | rouille  
14.-

**SOUPE D'ASPERGES** <sup>✓</sup>

asparagus | boiled egg | ham  
9.5

## FAVORIT

**STEAK TARTARE**

steak tartare  
raw egg | mustard | onion  
capers | pickle  
starter 80 grams | 15.-  
main 140 grams & fries | 22.5

## PLATS

**SOLE MEUNIÈRE**

sole | lemon-caper butter | fries | 42.5

**TOURNEDOS**

beef tenderloin | beef cheek | Bimi | polenta | 32.-  
sauces: *pepper sauce* | *rosemary jus* | *Hollandaise*

**FILET DE VOLAILLE**

pullet fillet | shii-take mushrooms | creamy chicken jus | 25.5

**ÉGLEFIN**

haddock | gnocchi | green asparagus | tarragon sauce | 26.5

**BOUILLABAISSÉ**

bisque | mussels | razor clams | rouille | white fish | 32.-

**RISOTTO ALLA MILANESE** <sup>✓</sup>

green asparagus | saffron | cappuccetto | 19.5

**JARDINIÈRE EN DEUX TEMPS** <sup>✓</sup>

ratatouille quiche | polenta | avocado | harissa | 20.5

## ENTRÉES

**RIS DE VEAU**

veal sweetbread | sweet and sour shallot | onion jus  
yellow beet | 16.5

**FAUX-FILET FUMÉ**

smoked rib-eye | melon | radish | basil | 16.5

**ANGUILLE SUR TOAST**

Rijpelaal eel on toast | crème fraîche | green herbs | 18.5

**POITRINE DE PORC**

pork belly | antiboise | mustard seeds | apricot ketchup | 14.5

**THON**

tuna tartare | peas | mint yogurt | 17.5

**CREVETTE**

Argentinian shrimps | polenta | avocado | harissa | 15.-

**FROMAGE DE CHEVRE** <sup>✓</sup>

goat cheese crème brûlée | onion compote  
filo pastry | brioche | 13.5

**GAZPACHO** <sup>✓</sup>

cold soup | bell pepper | cherry tomato  
East-Indian cherry | 12.5

## DE LA SAISON

lamb fillet | lamb neck | sweatbread  
asparagus | vadouvan  
32.-

## AVEC

*Our main courses are served with fries.*

salad | 5.5  
fresh fries | mayonnaise | 5.-  
truffel cream | 3.-

## TOUT EST POSSIBLE

<sup>✓</sup> *This dish is vegetarian/vegan or can be made  
vegetarian/vegan upon request.*

*Do you have any dietary requirements or allergies? Please  
let us know.*

*We would be happy to assist you in choosing a wine from  
our fantastic wine list.*

## DESSERTS

### DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream | 9.5

### CLAFOUTIS

cherry clafoutis | vanilla ice cream | 9.5

### FRAISE

strawberry | yogurt | vanilla | 9.5

### MOUSSE AU CHOCOLAT

dark chocolate mousse | apricot | salted almond | 9.5

### CAFÉ GOURMAND

coffee or tea | three petits fours | 7.5

## FROMAGE

### FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses | fruit loaf | grape | walnut | 14.5

*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

Irish Coffee *with Jameson Whiskey*  
French Coffee *with Grand Marnier*  
Spanish Coffee *with Tia Maria or Licor 43*  
Italian Coffee *with Amaretto*  
Baileys Coffee

7.5

## 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](http://www.thym.nl).