

BAR · RESTAURANT

THYM

BY PARKZICHT

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GOURMANDISE MENU

STEAK TARTARE PRÉPARÉ

seasoned steak tartare | apricot | beef cheek

MAQUEREAU

mackerel | red endive | ponzu | avocado

OEUF MOLLET [✓]

soft-boited egg | mushroom | Parmesan cheese

AGNEAU

lamb neck stew | vadouvan | sunflower seed

GNOCCHI*

potato pads | eel | bisque

CHOU BLANC [✓]

white cabbage | cashews | Parmesan cheese

CANARD

duck breast | beet | jus d'orange

VICTORIA PERCHE

victoria perch | leek | curry

LASAGNE DE LÉGUMES [✓]

vegetable lasagne | ratatouille

MILLEFEUILLE

puff pastry | chocolate mousse | pumpkin seed

MYRTILLES

panna cotta | blueberry | basil

three courses | 42.-

four courses | 49.5

*five courses | 55.-

Our Gourmandise menu is only available for the entire table.
With the five-course menu, we serve both intermediate courses.

APÉRO

APÉRITIF

Thym G&T
per glass | 12.5

MOUSSEUX

Crémant de
Bourgogne
per glass | 9.5

CHAMPAGNE

Laurent Perrier
per bottle | 75.-

PLATS APÉRITIFS

HUÎTRES

oysters Geay
each | 4.5
can be ordered from 2
pieces

PATA NEGRA

80 grams
17.-

TOUT EST POSSIBLE

✔ This dish is vegetarian or can be made
vegetarian 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.

ENTRÉES

RIS DE VEAU

sweetbread | yellow beet | madeira gravy
sweet and sour shallot | 18.5

STEAK TARTARE CLASSIQUE

steak tartare | raw egg | musterd | onion | capers | pickle
80 grams | 15.-

ANGUILLE SUR TOAST

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

BISQUE

lobster soup | Dutch prawns | rouille | 14.-

SOUPE DE POTIRON ✔

pumpkin | coconut | pork belly | 9.5

OEUF MOLLET ✔

soft-boited egg | mushroom | truffle | Parmesan cheese | 15.5

PLATS

SOLE MEUNIÈRE

sole | lemon caper butter | fries | *price of the day*

TOURNEDOS

tournedos | beef cheek | French beans | rösti | 32.-
sauce: *pepper cream* | *rosemary gravy* | *Hollandaise*

STEAK TARTARE CLASSIQUE

steak tartare | raw egg | musterd | onion | capers | pickle
fries | 140 grams | 22.5

CANARD

duck breast | beet | jus d'orange | 26.5

VICTORIA PERCHE

victoria perch | leek | curry | 26.5

LASAGNE DE LÉGUMES ✔

vegetable lasagne | ratatouille | 19.5

DE LA SAISON

THON

steak de thon | ratatouille
capers
29.5

AVEC

Our main courses are served with fries.
salad | 5.5
extra fries | mayonnaise | 5.-

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream | 9.5

MYRTILLES

panna cotta | blueberry | basil | 9.5

MILLEFEUILLE

puff pasrty | chocolate mousse | pumpkin seed | 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.