

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 <sup>✓</sup>

soft-boiled egg | mushroom | Parmesan cheese

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### AGNEAU

lamb neck stew | vadouvan | sunflower seed

### GNOCCHI

potato pads | eel | bisque

### CHOU BLANC <sup>✓</sup>

white cabbage | cashews | Parmesan cheese

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### CANARD

duck breast | beet | jus d'orange

### VICTORIA PERCHE

victoria perch | leek | curry

### LASAGNE DE LÉGUMES <sup>✓</sup>

vegetable lasagne | ratatouille

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### MILLEFEUILLE

puff pastry | chocolate mousse | pumpkin seed

### MYRTILLES

panna cotta | blueberry | basil

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three courses | 42.-

four courses | 49.5

five courses | 55.-

Our Gourmandise menu is only available for the entire table.  
If you choose the five-course menu, you can make a selection from the first six dishes  
for the first three 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-boiled 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](http://www.thym.nl).