

BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

APÉRO

OYSTERS

3 pcs | 11.-

6 pcs | 20.-

SALMON TARTARE

on corn crisp | 4 pieces | 11.-

TUNA TARTARE

on corn crisp | 4 pieces | 11.-

PATA NEGRA

80 grams | 16.-

CAVIAR

26 grams with blini's and crème fraîche | 55.-

ENTRÉES

BEEF CARPACCIO

thinly sliced beef tenderloin with basil mayonnaise, Parmesan cheese, arugula and pine nuts | 17.5

SHRIMP COCKTAIL

shrimp with homemade cocktail sauce, avocado and romaine lettuce | 17.5

PATÉ EN CROÛTE

pâté in crispy puff pastry with cornichons | 15.-

BISQUE

our classic lobster soup with fresh river crayfish and rouille | 15.-

SWEETBREAD

sweetbread with green asparagus and madeira sauce | 21.-

LOBSTER CROQUETTES

lobster croquettes with romaine lettuce and lime mayonnaise | 16.-

BURRATA [✓]

creamy burrata with grilled peach, basil and yellow tomato | 14.5

HOUSE-SMOKED SALMON

house-smoked salmon with crème fraîche and brioche | 17.5

ESCARGOTS

escargots in garlic butter | 14.-

LES BRIOCHES

EEL BRIOCHE

Rijpelaal eel w/ crème fraîche | 22.5

MUSHROOMS BRIOCHE [✓]

arugula salad | 15.5

STEAK TARTARE

Steak tartare with finely chopped pickle, shallot, egg and capers

starter 80 grams | 14.5

main course 140 grams | 19.5

DIETARY REQUIREMENTS

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

PLATS

TOURNEDOS

seared tournedos with mashed potatoes and broccolini | 32.-
sauce: *madeira* | *pepper cream* | *rosemary gravy* | *hollandaise*
supplément: *sweetbread* | 7.5

SEA BASS

sea bass fillet with mussels, creamy poultry sauce and fennel salad | 23.-

MOULES FRITES

steamed mussels in white wine with fennel, fries, homemade 'cocktail sauce' and mayonnaise | 24.5

STEAK FRITES

steak with fries and little gem lettuce | 23.-
sauce: *madeira* | *pepper cream* | *rosemary gravy* | *hollandaise*

GRILLED CHICKEN

grilled chicken with thyme, lemon and a creamy poultry sauce | 24.5

TARTE TATIN SHALLOT [✓]

shallot tarte tatin with creamy blue cheese and onion compote | 15.5

TARTE FINE AUX TOMATES [✓]

puff pastry tart with tomatoes, basil and black olives | 15.5

LES CLASSIQUES

SOLE MEUNIÈRE

pan-fried sole in butter with capers and lemon | *daily price*

LOBSTER

grilled lobster with lobster sauce, green salad and spinach
whole | 50.-
half | 30.-

RIBEYE

600 grams for 2 persons
grilled ribeye with peppercorn sauce and grilled little gem lettuce | 75.-

LINGUINE

DE LA MER

linguine with crayfish, lobster sauce and spinach | 19.5
supplément: *half lobster* | 25.-

PARMESAN & TRUFFLE [✓]

linguine with Parmesan sauce, fresh truffle and chives | 19.5

SIDE DISHES

frites | homemade mayonnaise | 5.-
roast potatoes | bacon | onion | 5.-
haricots verts | herb oil | 6.-
romaine salad | French dressing | 3.5
green asparagus | lemon | hollandaise | 11.-
truffle sauce | 1.5

SALADES

SALADE NIÇOISE

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

SALADE CAESAR

Caesar salad with grilled chicken breast, romaine lettuce, bacon, anchovies and egg | 18.-

DESSERTS

CRÈME BRÛLÉE

classic crème brûlée | 7.-

PROFITEROLES

cream puffs filled with creamy vanilla ice cream and warm chocolate sauce | 9.-

TARTE AU CITRON

classic lemon pie with meringue | 7.5

CAFÉ GOURMAND

coffee or tea with three petit fours | 5.-

ESPRESSO MARTINI

vodka | espresso | vanilla | 11.-

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

Irish Coffee with Jameson Whiskey

French Coffee with Grand Marnier

Spanish Coffee with Tia Maria of Licor 43

Italian Coffee with Amaretto

Baileys Coffee

8.75

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