

BAR · RESTAURANT

# THYM

BY PARKZICHT

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@thymbyparkzicht

## APÉRO

### OYSTERS

3 pcs | 11.-  
6 pcs | 20.-

### TUNA TARTARE

on corn crisp | 4 pieces | 11.-

### SALMON TARTARE

on corn crisp | 4 pieces | 11.-

### PATA NEGRA

80 grams | 16.-

### CAVIAR

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

## ENTRÉES

### BEEF CARPACCIO

thinly sliced beef tenderloin with basil mayonnaise, Parmesan cheese, arugula, and pine nuts | 18.5

### SHRIMP COCKTAIL

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

### CANARD *Thym's favorite*

smoked duck breast, confit duck leg, and duck pâté with red beets and balsamic vinegar | 16.5

### EEL BRIOCHE

Rijpelaal eel with crème fraîche | 22.5

### SWEETBREAD

sweetbread with cauliflower, and madeira gravy | 24.5

### LOBSTER CROQUETTES

lobster croquettes with romaine lettuce, and lime mayonnaise | 17.-

### BURRATA *Thym's favorite*

creamy burrata with grilled pumpkin, sweet potato, and chili oil | 14.5

### HOUSE-SMOKED SALMON

house-smoked salmon with crème fraîche, cornichons, and brioche | 17.5

### OEUF MOLLET *Thym's favorite*

poached egg with parsnip cream, charred salsify, and Parmesan foam | 16.-

## PARIS AUTHENTIQUE

### ESCARGOTS

escargots in garlic butter | 16.

### BISQUE *Thym's favorite*

our classic lobster soup with fresh river crayfish, and rouille | 17.5

## STEAK TARTARE

*Thym's favorite*

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

starter 80 grams | 14.5

main course 140 grams | 21.5

## DIETARY REQUIREMENTS

*Thym's favorite*  
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 potato mousseline, onion compote, 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 sauerkraut | 24.5

### 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* | *rosemary gravy* | *hollandaise*

### GRILLED CHICKEN *Thym's favorite*

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

### TARTE TATIN SHALLOT <sup>✓</sup>

shallot tarte tatin with creamy blue cheese, pear, and onion compote | 17.5

### TARTE FINE AUX TOMATES <sup>✓</sup>

puff pastry tart with tomatoes, basil, and black olives | 16.5

### SIDE DISHES

frites | homemade mayonnaise | 5.-  
roast potatoes | bacon | onion | 5.-  
haricots verts | herb oil | 6.-  
romaine salad | French dressing | 5.-  
crunchy cauliflower | spicy mayonnaise | 8.-  
truffle sauce | 1.5

### LES CLASSIQUES

#### SOLE MEUNIÈRE

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

#### RIBEYE

*600 grams for 2 persons*  
grilled ribeye with creamy pepper saus, and grilled little gem lettuce | 75.-

### LINGUINE

#### DE LA MER

linguine with crayfish, lobster sauce, and spinach | 25.5

#### PARMESAN & TRUFFLE

linguine with Parmesan sauce, truffle, and chives | 22.5

#### AU RAGÙ

linguine with slow-cooked beef, pickled onion, and mushroom | 26.5

### SALADS

#### SALADE AU FROMAGE DE CHÈVRE <sup>✓</sup>

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

## DESSERTS

### CRÈME BRÛLÉE

classic crème brûlée | 8.-

### PROFITEROLES

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

### MOUSSE AU CHOCOLAT

chocolate mousse with salted caramel | 9.-

### CAFÉ GOURMAND

coffee or tea with three petit fours | 6.-

### ESPRESSO MARTINI

vodka with espresso, and coffee liqueur | 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.*

### 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)

## CAFÉ

### COFFEE

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

tea | 3.-  
fresh mint or ginger tea | 3.5  
fresh mint & ginger tea | 3.75  
chai latte | 4.75

## CAFÉ AVEC

Irish Coffee *with Jameson Whiskey* | 8.75  
French Coffee *with Grand Marnier* | 8.75  
Spanish Coffee *with Tia Maria of Licor 43* | 8.75  
Italian Coffee *with Amaretto* | 8.75  
Baileys Coffee | 8.75