

BAR · RESTAURANT

THYM

BY PARKZICHT

FOLLOW US

@thymbyparkzicht

APÉRO

HUÎTRES

oysters Geay
per piece | 4.5
can be ordered from 2
pieces

SAUCISSE

dried french sausage
8.-

PATA NEGRA

80 gram
17.-

APÉRITIF

Blanc de Blancs
per glas | 8.75

GOURMANDISE MENU

PÂTÉ EN CROÛTE

pistachio | pickle | carrot

ANGUILLE AU VERT

eel | green herbs | potato

POITRINE DE PORC

pork belly | sauerkraut | Amsterdam/pickled onions | almond

HOMARD

lobster ravioli | lobster sauce | palm cabbage | chive

CÔTELETTES

short rib | chuck tender | oxheart cabbage | black garlic

DORADE

dorade | Israeli couscous | chorizo | gremolata | olive

PARFAIT PISTACHE

parfait pistache | poached figs | mascarpone

FROMAGE DE LA FROMAGERIE GUILLAUME

three cheeses | Raisin bread | grape | walnut

three courses | 39.5

three courses | for-between-main | 42.-

four courses | 45.5

Our Gourmandise menu can only be ordered per table.

If desired, we can make a vegetarian Gourmandise menu.

We are happy to serve you accompanying wines with our dishes

Would you like to enjoy a wine arrangement? three courses | 19.5 | four courses | 26.-

SOUPE

BISQUE

Dutch shrimps | rouille
14.-

LA SOUPE AU POTIRON [✓]

spicy pumpkin soup
bacon | 8.5

FAVORI

STEAK TARTARE

steak tartare | raw egg
mustard | onion | capers
pickle
starter 80 gram | 13.-
main 140 gram & fries | 19.5

PLATS

SOLE MEUNIÈRE

sole | lemon capers butter | fries | *daily rate*

TOURNEDOS

tournedos | carrot cream | oxheart cabbage
sauce: madeira | pepper cream | rosemary gravy | hollandaise | 32.-

TOURNEDOS ROSSINI

tournedos | brioche | madeira sauce | truffle | duck liver | 39.5

CÔTELETTES

short rib | chuck tender | oxheart cabbage | black garlic | 26.5

DORADE

dorade | Israeli couscous | chorizo | gremolata | olive | 25.5

PANAIS & FROMAGE DE CHÈVRE [✓]

parsnip | goat cheese | pear | 19.5

BOUILLABAISSE

bisque | mussel | razor clam | rouille | 32.-

ENTRÉES

PATÉ DE CANARD

duck liver pate | plum | red meloeskes | brioche | 17.5

RIB EYE FUMÉ

smoked beef rib-eye | old Amsterdam | basil | 16.5

PÂTÉ EN CROÛTE

pistachio | pickle | carrot | 16.5

ANGUILLE AU VERT

eel | green herbs | potato | 16.5

CHAMPIGNON [✓]

oyster mushroom | slowly cooked egg | Parmesan cheese
cèpes | 14.-

POITRINE DE PORC

pork belly | sauerkraut | Amsterdam onions | almond 16.5

HOMARD

lobster ravioli | lobster sauce | palm cabbage | chive | 17.5

ESCARGOTS

escargot in house | herb butter | 12.5

RIB EYE

Dubble Dutch Grain-fed 250 gr.
herb butter | salad
32.5.

AVEC

Our main courses are served with fries

salad | 4.-
fries | mayonnaise | 4.-
truffle cream | 3.-
supplement: duck liver
curls | 5.- | baked | 7.5

TOUT EST POSSIBLE

[✓] *This dish is vegetarian or can be served
vegetarian. Do you have dietary requirements or
allergies? Let us know.*

*We are happy to help you choose a wine from
our fantastic wine list.*

DESSERTS

DAME BLANCHE

vanilla ice cream | chocolate sauce | whipped cream | 8.5

BABA AU RHUM

brown rum | orange | whipped cream | 8.5

MOUSSE AU CHOCOLAT

dark chocolate mousse | apricot | salted almond | 9.5

PARFAIT PISTACHE

parfait pistache | poached figs | mascarpone | 9.5

CAFÉ GOURMAND

coffee or tea | three different sweets | 7.5

CAFÉ GOURMAND d'EINDHOVEN

coffee or tea | three friandises | three Eindhoven liqueurs | 12.5

FROMAGE

FROMAGE DE LA FROMAGERIE GUILLAUME

five cheeses | raisin bread | grape | walnut | 13.-

Would you rather have a few scoops of ice cream?

Ask the waiter about the available flavors.

We are happy to serve you accompanying wines with our desserts.

CAFÉ

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

7.5

BONJOUR

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