

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

VEAU MARBRE

marbre of calf | pickle | radish | artichoke | green apple

CREVETTE

Dutch shrimps | avocado | structures of tomato

GNOCCHI

gnocchi | burrata | peas | pistachio | mint | ♡

PINTADE

guinea fowl | spicy tomato | mabre of guinea fowl | sweet onions

THON

baked tuna steak | squid | bell pepper | antiboise

PARFAIT AU CITRON

lemon parfait | blackberries | elderflower | lime | almond

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.-

SOUP AU CARI

curry soup | green apple
smoked chicken | 8.5

FAVORI

STEAK TARTARE

steak tartare préparé
raw egg
starter 80 gram | 13.-
main 140 gram & fries | 19.5

PLATS

SOLE MEUNIÈRE

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

TOURNEDOS

tournedos | stuffed tomato | onion compote
sauce: madeira | pepper cream | rosemary gravy | hollandaise | 32.-

TOURNEDOS ROSSINI

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

PINTADE

guinea fowl | spicy tomato | mabre of guinea fowl | sweet onions
24.5

CANNELLONI

pumpkin cannelloni | ricotta | hummus | pomegranate | ♥ | 19.5

THON

baked tuna steak | squid | bell pepper | antiboise | 25.5

BOUILLABAISSE

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

ENTRÉES

PATÉ DE CANARD

duck liver pate | red onion marmalade | macadamia
brioche | 17.5

CARPACCIO DE BOEUF

truffle cream | parmesan cheese | pine nuts | 15.-

VEAU MARBRE

marbre of calf | pickle | radish | artichoke | apple | 16.5

CREVETTE

Dutch shrimps | avocado | structures of tomato | 16.5

FROMAGE DE CHÈVRE

goat cheese | watermelon | almond | paprika | ♥ | 14.-

GNOCCHI

gnocchi | burrata | peas | pistachio | mint | ♥ | 14.5

ESCARGOTS

escargot in house | herb butter | 12.5

FAUX-FILET

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

CHEESECAKE THYM

raspberry | white chocolate | 8.5

MORT AU CHOCOLAT

molten chocolate cake | raspberry | crumble | 8.5

PARFAIT AU CITRON

lemon parfait | blackberries | elderflower | lime | almond | 8.5

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

6.75

BONJOUR

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