BAR·RESTAURANT THY BY PARKZICHT

APÉRO

OYSTERS

TUNA TARTARE

3 pcs | 11.-

on corn crisp | 4 pieces | 11.-

6 pcs | 20.-

PATA NEGRA

SALMON TARTARE on corn crisp | 4 pieces | 11.-

80 grams | 16.-

EEL ON TOAST

Rijpelaal eel with herring caviar and crème fraîche | 14.-

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 №

poached egg with parsnip cream, baked mushrooms, 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

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

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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 ♥

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

TARTE FINE AUX TOMATES >

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

BIJGERECHTEN

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 | 42.5

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 ♥

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,

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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.

CAFÉ

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

BONJOUR

Op de hoogte blijven van fijne events, nieuwe gerechten en alle mogelijkheden? Volg ons op Facebook of Instagram @thymbyparkzicht of bezoek www.thym.nl

ТИÉ

tea | 3.-

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

CAFÉ AVEC

special coffee with liqueur and cream $\mid 8.75$

BAR · RESTAURANT

THYM

BY PARKZICHT

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