

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,

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

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fijne events, nieuwe gerechten
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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

THÉ

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 | 8.75

BAR · RESTAURANT

THYM

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