FOOD & DRINKS

WI-FI
thoms restaurant & underground bar
neverleavethoms
PIN ONLY

HOT

Coffee	3.8
Espresso	3.3
Double Espresso	4.5
Ristretto	3.3
Cappuccino oatmilk + 0.5	3.9
Flat White oatmilk + 0.5	4.0
Espresso Macchiato oatmilk + 0.5	3.5
Latte Macchiato oatmilk or syrup + 0.5	4.3
Iced Latte Macchiato oatmilk or syrup + 0.5	4.5
Hot Chocolate with whipped cream + 0.8	4.5
Tea	3.6
Fresh Mint Tea	4.5
Fresh Ginger Tea	4.5

NESPRESSO *What else?*

WITH YOUR COFFEE

Apple pie with whipped cream + 0.8	5.8
New York Cheesecake with whipped cream + 0.8	6.5

JORDY'S BAKERY

SOFT DRINKS

Still Water	3.9 / 8.0
Sparkling Water	3.9 / 8.0
Coca Cola / Zero	3.9
Fanta	3.9
Sprite	3.9
Cassis	3.9
Fuze Tea Sparkling / Mango	3.9
Tonic	4.5
Pink Grapefruit Soda	4.5
Ginger Beer	4.5
Ginger Ale	4.5
Royal Bliss Bitter Lemon	3.9

JUICES & DAIRY

Apple Juice	3.5
Orange Juice	4.5
Tomato Juice	3.5
Milk	3.0
Chocomel	3.3
Fristi	3.3

HANDMADE LEMONADES

Citrus Smash *citrus and basil*	6.3
Golden Ginger *ginger, apple and habanero*	6.3
Berry Blossom *raspberry, rosemary and lime*	6.3

Served with still or sparkling water 25cl

BEER

THOMS X NOORDT
Lichtblond (0.3L) 6.5

Heineken in THOMS glass (0.3L)	4.9
Heineken Vase (0.25L)	4.1
Heineken Draft Small (0.18L)	3.7
Paulaner (0.3L)	6.5
Witpils (0.25L)	6.0
Oedipus Thai Thai (0.3L)	6.8
Oedipus Pais Tropical (0.3L)	6.5
Kasteel Rouge (0.25L)	6.3
THOMS Rosé Beer (0.3L)	6.5
THOMS Radler (0.3L)	6.5
THOMS Rosé Beer 0.0 % (0.3L)	6.0
THOMS Radler 0.0 % (0.3L)	6.0

Bottles / Cans

Noordt Dubbel	7.0
Desperados	5.5
Noordt Pomelow (0.5%)	6.5
Magners Cider (gluten-free)	5.5
Affligem Blond 0.0 %	5.5
La Trappe Nillis 0.0 %	6.0
Heineken 0.0 %	3.8

ROTATING TAP 0.3L
Ask our staff about the rotating beers!

DISTILLED

Ketel 1 Dutch Gin	4.5
Bobby's Gin	8.0
THOMS Gin	6.0
Bacardi White Rum	6.0
Abuelo Rum	6.5
Tequila	6.0
Jägermeister	5.0

WHISKEY

Jameson	6.0
Four Roses	6.5
Monkey Shoulder	7.0
Glenfiddich 12 jr.	9.0
Laphroaig 10 jr.	9.5

It is not possible for groups and during busy moments to pay seperately - THOMS is not responsible for lost or damaged properties

P.S.V. & LIQUEURS

Pedro Ximenez (Old Sherry)	6.5
Rode Port (LBV)	6.0
Martini Rosso	5.0
Amaretto	5.7
Cointreau	5.7
Baileys	5.7
Tia Maria	5.7
Licor 43	5.7
Frangelico	5.7
Sambuca	5.7
Limoncello	5.7
Campari	5.0
Southern Comfort	5.7
Salmari	5.0

MIXERS & COCKTAILS

STËLZ Hard Seltzer Raspberry	6.5
STËLZ Hard Seltzer Mango	6.5
STËLZ Hard Lemonade Cassis	6.5
Bozu Hard Iced Tea Peach	6.5
Bozu Hard Iced Tea Mango	6.5
Bozu Hard Iced Tea Green	6.5

Pornstar Martini *Vanilla Vodka | Passion Fruit Juice | Vanilla Sugar Syrup*	12.0
Espresso Martini *Vanilla Vodka | Coffee Liqueur | Espresso | Sugar Syrup*	12.0
Bobby's Spiced *Bobby's Gin | Pumpkin Spice | Apple Juice | Orange*	11.0
Moscow Mule *Vodka | Ginger Beer | Bitters*	11.0
Dark & Stormy *Brown Rum | Ginger Beer*	11.0
Negroni *Gin | Campari | Martini Rosso*	11.0
Aperol Spritz *Aperol | Cava | Sparkling Water*	10.0
THOMS Spritz *Licor 43 | Cava | Lemon Juice | Pink Grapefruit*	10.0
Paloma *Tequila | Pink Grapefruit Soda*	11.0
Classic Sangria (1L) *Red Wine | Cointreau | Cognac | Mint | Orange Juice | Fresh Fruit*	26.5
Cava Sangria (1L) *Cava | Cointreau | Cognac | Mint | Orange Juice | Fresh Fruit*	28.5

WINE

Every wine on our list has been carefully selected for its unique character, flavour, and style.

SPARKLING WINE

Cava Brut | Clos Amador | Spain
Fruity | Citrus | 7.8
75cl - 31.5 / 1.5L Magnum - 59

Brut Rosé | Bodegas Salentein | Argentina | Fresh | Elegant | 42.5

Champagne Brut | Bollinger | France
Vibrant | Mineral | 85

WHITE WINE

Chardonnay | Viognier | France
Fruity | Full and Soft | 6.4 - 34.5

Chardonnay | Kendall Jackson | USA
Wood | Creamy | 8.2 - 46

Sauvignon | Laurent Miquel | France
Fresh | Grassy | 5.9 - 32

Pinot Grigio | Farina | Italy
Floral | Refreshing | 5.6 - 31

Verdejo | Ramon Bilbao | Spain
Aromatic | Soft | 6.4 - 36

Grüner Veltliner | Steininger | Austria
Fruity | Lively | 7.0 - 38.5

Chardonnay | Chablis | France
Mineral | Smooth | 56

Sauvignon | Sancerre | France
Elegant | Mineral | Fresh Dry | 40

Sauternes | France
Honey | Tropical Fruit | 6.8

ROSE WINE

Père et Fils | Laurent Miquel | France
Fruity | Dry | 5.6 - 29.5

La Vie en Rosé | Provence | France
Fresh | Light | 7.4
75cl - 39 / 1.5L Magnum - 72

RED WINE

Malbec | Bodegas Salentein | Argentina
Ripened | Round Tannines | 5.7 - 31.5

Rioja | Ramón Bilbao | Spain
Black Fruit | Herbal | 6.4 - 36

Pinot Noir | Spätburgunder | Germany
Forest Fruit | Cherry | 5.7 - 31.5

Amarone | Farina | Italy
Strong Aftertaste | Herbal | 75

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RESTAURANT
ESTº THOMS 2015
UNDERGROUND BAR

LUNCH EVERY DAY 11.00 - 16.30

BEEF CARPACCIO SANDWICH
RUSTIC BREAD | TRUFFLE MAYONNAISE | PARMESAN CHEESE | PINE NUTS | CAPERS | CHIVES | ROCKET | 16

SMOKED SALMON SANDWICH
RUSTIC BREAD | AVOCADO | WHIPPED FETA | PUFFED QUINOA | MESCLUN | 16.5

UITSMIJTER HAM & CHEESE
RUSTIC BREAD | SHOULDER HAM | YOUNG GOUDA CHEESE | 13.5

UITSMIJTER SMOKED SALMON
RUSTIC BREAD | AVOCADO | COLD-SMOKED SALMON | 19

UITSMIJTER CARPACCIO
RUSTIC BREAD | BEEF CARPACCIO | TRUFFLE MAYONNAISE | PARMESAN CHEESE | PINE NUTS | CAPERS | CHIVES | ROCKET | 18

CROQUETTES *(BEEF, SHRIMP OR VEGAN)*
RUSTIC BREAD | CHOICE OF BEEF, VEGAN OR SHRIMP CROQUETTES | BEETROOT MUSTARD | 14

SMASHED AVOCADO
ARUSTIC BREAD | VOCADO | WHIPPED FETA | PUFFED QUINOA | 12.5

GRILLED CHORIZO SANDWICH
CHORIZO | CHEDDAR | JALAPEÑO | CHILI MAYONNAISE | 12.5

PUMPKIN SOUP (V)
ROASTED PUMPKIN | HAZELNUT | BALSAMIC GLAZE | 9.5

CRISPY CHICKEN SALAD
MESCLUN | CRISPY CHICKEN | SWEET & SOUR RED ONION | CARROT | RADISH | CUCUMBER | CASHEW | 18

BURRATA SALAD *(VEGETARIAN OPTION AVAILABLE)*
GREEN ASPARAGUS | GUANCIALE | BASIL OIL | ROCKET | PARMESAN CHEESE | 18

SMASH BURGER *(VEGETARIAN OPTION AVAILABLE)*
BRIOCHE BUN | PICKLE | LITTLE GEM | CHEDDAR | CARAMELISED ONION | BURGER SAUCE | FRIES | 22.5

DELUXE LUNCH (FROM 2 PEOPLE)
PUMPKIN SOUP | RUSTIC BREAD | SMOKED SALMON | WHIPPED FETA | SMASHED AVOCADO | TUNA SALAD | OEUF MAYONAISE (3PCS.) | SLOW-COOKED BEEF RIB | 19.5 P.P.
CROQUETTE SUPPLEMENT + 4.5

FOCACCIA

FOCACCIA SPICY TUNA SALAD
TUNA SALAD | TOMATO | CUCUMBER | RED ONION | CAPERS | SPICY MAYONNAISE | 14

FOCACCIA PINK ROASTED BEEF RIB
SLOW-COOKED BEEF RIB | MUSTARD MAYONNAISE | LITTLE GEM | PICKLE | PARMESAN CHEESE | 17.5

FOCACCIA CHICKEN SUPREME
PULLED CHICKEN | PARMESAN CHEESE | CHEDDAR | ONION COMPOTE | LITTLE GEM | 15

VEGETARIAN

ALL OUR DISHES ARE PREPARED IN THE SAME KITCHEN. WHERE WE ALSO ACCOMMODATE DIETARY REQUIREMENTS. UNFORTUNATELY, WE CANNOT GUARANTEE THAT ANY DISH IS COMPLETELY ALLERGEN-FREE.

DINNER EVERY DAY 17.30 - 22.00

TO SHARE

THOMS APERITIF
FOCACCIA | WHIPPED FETA | ROASTED GARLIC BUTTER | PATA NEGRA | OEUF MAYONNAISE | 19.5

FOCACCIA
WHIPPED FETA | ROASTED GARLIC BUTTER | 8

OEUF MAYONNAISE 3 PCS / 6 PCS
ANCHOVIES | TRUFFLE | PANGRATTATO | 7 / 11.5

PATA NEGRA 50G / 100G
SPANISH IBÉRICO HAM | 12 / 21

OYSTER CLASSIC 1 PC / 6 PCS
RED WINE VINEGAR | SHALLOT | LEMON | 3.5 / 19

BRUSCHETTA
TOMATO | ONION | GARLIC | ANCHOVIES | 9.5

STARTERS

BLACK ANGUS BEEF CARPACCIO
TRUFFLE MAYONNAISE | PARMESAN CHEESE | PINE NUTS | CAPERS | CHIVES | ROCKET | 16

BURRATA *(VEGETARIAN OPTION AVAILABLE)*
GREEN ASPARAGUS | GUANCIALE | ROCKET | PARMESAN CHEESE | 16

BABY CAESAR
LITTLE GEM | PARMESAN CHEESE | CROUTONS | ANCHOVIES | CAESAR DRESSING | 13

SEA BASS CEVICHE
LECHE DE TIGRE | AVOCADO | RED ONION | JALAPEÑO | CORIANDER | PUFFED CORN | 16

TUNA TACOS
SPICY TUNA TARTARE | RADISH | LIME MAYONNAISE | GOMASIO | BORAGE | 14.5

STEAK TARTARE
CORNICHONS | SHALLOT | MUSTARD | EGG YOLK | WORCESTERSHIRE SAUCE | CHIVES | 14.5

PUMPKIN SOUP
ROASTED PUMPKIN | HAZELNUT | BALSAMIC GLAZE | 9.5

MAINS

HOUSE STEAK
DIAMOND STEAK | CELERIAC PURÉE | ROASTED CELERIAC | RED WINE JUS | 28

ROASTED CHICKEN
PAK CHOI | TRUFFLE PONZU JUS | LIME | 24

SMASH BURGER *(VEGETARIAN OPTION AVAILABLE)*
BRIOCHE BUN | PICKLE | LITTLE GEM | CHEDDAR | CARAMELISED ONION | BURGER SAUCE | FRIES | 22.5

SALMON FILLET
MISO | TENDERSTEM BROCCOLI | POTATO MOUSSELINE | SESAME VINAIGRETTE | 26

SEA BASS
PUMPKIN CREAM | ROASTED PUMPKIN | SAFFRON BEURRE BLANC | 28

TRUFFLE RISOTTO
FOREST MUSHROOMS | ROCKET | PARMESAN CHEESE | 21

RICOTTA & GREEN ASPARAGUS RAVIOLI
HANDMADE | HAZELNUT | SAFFRON BEURRE BLANC | 26

MUSSELS WITH FRIES
AVAILABLE IN TWO STYLES | 26.5
CLASSIC – GARLIC | THYME | ROSEMARY | BUTTER | SHALLOT
THOMS – TRUFFLE | CREAM | SHALLOT | MUSHROOMS

SIDES

FRESH SALAD
MIXED LETTUCE | TOMATO | CUCUMBER | RED ONION | PINE NUTS | CHIVES | 6

FRIES
MAYO | 6

ITALIAN FRIES
TRUFFLE MAYO | PARMESAN | 8

LOADED FRIED
PULLED CHICKEN | CHEDDAR | TOMATO SALSA | CHILI MAYONNAISE | 14.5

BITES TILL 22.00 / FRIDAY & SATURDAY TILL 00.00

FOCACCIA
WHIPPED FETA | ROASTED GARLIC BUTTER | 8

PATA NEGRA 50G / 100G
SPANISH IBÉRICO HAM | 12 / 21

OYSTER CLASSIC 1 PC / 6 PCS
RED WINE VINEGAR | SHALLOT | LEMON | 3.5 / 19

OEUF MAYONNAISE 3 PCS / 6 PCS
ANCHOVIES | TRUFFLE | PANGRATTATO | 7 / 11.5

BOURGONDIER BITTERBALLEN
BEETROOT MUSTARD | 9

CAS & KAS BITTERBALLEN
VEGAN | OYSTER MUSHROOM | BEETROOT MUSTARD | 9

CHORIZO CROQUETAS
GARLIC-LIME MAYONNAISE | 12.5

SHRIMP GYOZA'S
COCONUT | SESAME | DAIKON | 12

CHEESE STICKS
CHILI MAYONNAISE | 8.5

CALAMARI
AIOLI | LEMON | 12.5

NACHOS *(PULLED CHICKEN +3.5)*
GUACAMOLE | CHEDDAR | SPRING ONION | JALAPEÑO | TOMATO SALSA | CRÈME FRAÎCHE | 13

MIXED BAR SNACKS
BITTERBALLEN | CHEESE STICKS | CHORIZO CROQUETTES | SHRIMP GYOZA'S | CRISPY CHICKEN | 18

KARAAGE CHICKEN
CASHEW NUTS | SESAME | ORIENTAL GLAZE | 12.5

FRESH FRIES
MAYONNAISE | 6.0

ITALIAN FRIES
TRUFFLE MAYONNAISE | PARMESAN CHEESE | 8.0

LOADED FRIES
PULLED CHICKEN | TOMATO SALSA | CHEDDAR | SWEET & SOUR RED ONION | CHILI MAYONNAISE | 14.5

THOMS SHARING PLATTER
BITTERBALLEN | KARAAGE CHICKEN | FOCACCIA WITH DIPS | CHEESE STICKS | CHORIZO CROQUETTES | OEUF MAYONAISE (3PCS.) | SMOKED SALMON | PATA NEGRA | CALAMARI | 31.5

INFO ABOUT ALLERGENS