

DESSERTS

CHEESE PLATTER

Four cheeses from our region with rye bread and a marmalade of vig.

Y Dow's Masterblend, Tawny Port 10 y/o, Portugal [4,95]

1834 SORBET

A lemon, raspberry and mango sorbet with fresh fruits, yogurt from dairy 'De Gelder', whipped cream and cotton candy.

Y Gandia Fusta Nova, Moscatel, Spain [3,25]

PARFAIT SIBÉRIENNE

Ice cream parfait from vanilla and Frysk Famke (coffee liquor) from Distillery Us Heit in Bolsward with meringue.

Y Frysk Famke, Liquor, Friesland [2,95]

BELGIAN CHOCOLATE

Homemade brownie with white chocolate ice cream, chocolate crumble and orange jelly.

Y EL Candado, Valdespino PX, Spain [4,45]

FRANGEPINO

Frysk Famke koffielikeur, espresso en een bolletje vanilleroomij.

COFFEE OR TEA

With sweets.

IRISH COFFEE

SPANISH COFFEE

ITALIAN COFFEE

FRENCH COFFEE

AMELANDER COFFEE

FOOD AND DRINKS WITH CHARACTER



We would like to welcome you in our Grand Café 1834, located in the beautiful forest of Oranjewoud.

We opened the doors of our restyled Grand Café 1834 in March 2016. The new name arises from the history of Tjaarda and has been a hospitality business ever since. Hotel "Heidewoud" was founded in 1834 by accomodation owner and gardener Johan Meijer. The Tjaarda family took over the hotel in 1877.

Our kitchen, led by Joram van der Staaij, is internationally oriented. We use a lot of the high quality products of local suppliers because of our distinct roots in the Frisian forest.

Riekele Heida and his team would like to give you a warm welcome in the Grand Café.

We are open 7 days a week.

We serve lunch from 12.00 until 17.00 hours.

You are welcome for dinner from 17.00 until 21:30 hours.

ALLERGY OR SPECIAL DIETARY REQUESTS?
PLEASE INFORM OUR STAFF.

Golden Tulip Tjaarda Oranjewoud
Koningin Julianaweg 98
8453 WH Oranjewoud

Phone: 0513 433 533
E-mail: reserveringen@tjaarda.nl
Website: www.tjaarda.nl
Facebook: www.facebook.com/1834grandcafe



GOLDEN TULIP
Tjaarda Oranjewoud



DINNER MENU



TO SHARE

TOURNESOL BAGUETTE

7.00

Artisan baguette of local bakery Verloop with herb butter, tapenade of black olives, sun-dried tomatoes and a hint of cognac.

Y Hoya de Cadenas Organic, Cava, Spain [6,25]

FRISIAN CHEESE FONDUE

PER 2 PERSONS
19.50 PER PERSON

Of blue cheese 'Bleu de Wolvega' with vegetables and ham, dried sausage and mushroom cooked in white wine.

Y Grüner Veltliner, Austria [4,95]

STARTERS

ROYAL BEEF CARPACCIO 1834

9.95

Of marinated beef. With pesto, fresh roasted sunflower seeds, Grana Padano, rocket and mayonnaise of oven baked garlic.

Y La Solatia, Pinot Grigio, Italy [4,95]

STEAK TARTARE OF OX

9.95

With thin sliced onion, capers and pickle. Served with egg and chips.

Y Grüner Veltliner, Austria [4,95]

FISH AND TOAST

16.00

Homemade toast with smoked eal, trout, salmon and fresh cream with chopped herbs.

Y Zanzibar, Chardonnay, France [4,25]

CRUNCHY GOAT CHEESE

10.00

Frisian goat cheese from 'De Molkerei', baked in bread crumbs, served with date syrup and rocket.

Y El Oro, Sauvignon Blanc, Chili [3,95]

The 'Friberne' pig keepers are local farmers that feed their pigs a special mix of food with herbs. It contains oak, juniper, garlic and chestnut. The pigs love this herb mix of food which is good for their health as well.

SOUPS

TOMATO SOUP FROM POMODORI

6.00

Cream of roma tomatoes with basil oil, leak and poached chicken.

ROCKET CREAM SOUP

6.00

Cream with garden rocket, smoked garlic and blue cheese.

SPRING MINISTRONE SOUP

NORMAL 6.00
LARGE 9.00

Italian bouillon filled with vegetables, basil and red potato from 'Hummelhûs'.

3 COURSE MENU

29.50

Choose your 3 courses from our changing menu!

CLASSICS

VEAL LIVER

21.00

Fried in butter with garnish of caramelized apple, cipollini onion and bacon.

Y El Oro, Cabernet Merlot, Chili [3,95]

CHICKEN IN WINE SAUCE

20.00

Stew of free range grouse from Nes, based on the classic dish Coq au Vin, in wine from the Frisian winery 'De Heideplaets' in Sint Nicolaasga.

Y Laroche, Pinot Noir, France [4,95]

'FRIBERNE' PIG FROM GAASTERLAND

22.00

'Pork butt' (first piece behind the pigs head), cooked for 24 hours at 58 degrees Celsius and grilled afterwards.

With gremolata of lemon zeste, parsley and garlic. Served with a gravy of thyme, honey and balsamic onion.

Y Hoya de Cadenas, Merlot, Spain [4,25]

CHEF'S CHOICE

UP FROM
15.50

Changing menu composed by our Chef.

IRISH BLACK ANGUS BEEF

The Irish cattle lives outside most of the year. All the fresh grass, ideal climate and good exercise results in delicious tender beef.

Y Hoya de Cadenas, Tempranillo Reserva, Spain [4,45]

GERMAN BEEF

23.00

Minced tenderloin, rare. With onion and piccalilly.

ANGUS STEAK 1834

26.00

FILET MIGNON

30.00

Our steaks are 180 grams and are marinated with a herb rub. We cook the meat slowly at low temperature and serve this with a full bodied red wine gravy with roasted garlic.

FROM THE SEA

SEA BASS

25.00

Whole bass, oven baked, of 300 to 400 grams. Served with a green salsa.

Y El Oro, Sauvignon Blanc, Chili [3,95]

CODFISH 'SPIANATA ROMANA'

23.00

With a green herb crust, spianata romana and green asparagus.

Y Zanzibar, Chardonnay, France [4,25]

VEGETARIAN

GROAT RISOTTO

18.00

With mushrooms, blue cheese 'Bleu de Wolvega' and a salad of green asparagus.

Y Grüner Veltliner, Austria [4,95]

GNOCCHI

20.00

Baked with garlic and walnuts. With a salad of rocket and Grana Pandano.

Y La Solatia, Pinot Grigio, Italy [4,95]

All of our hot dishes will be served with roasted Roseval potatoes, vegetables and salad.