

# LUNCH MENU

29.50

## BEEF CARPACCIO

With pesto, Grana Padano and mixed salad.  
W La Solatia, Pinot Grigio, Italy [4,95]

of

## ROCKET CREAM SOUP

Cream with garden rocket, smoked garlic  
and blue cheese.



## GERMAN BEEF

Minced tenderloin, rare.  
With onion and piccalilly.

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

of

## COD

Fried on the skin, with a sauce of saffron.

W Zanzibar, Chardonnay, France [4,25]



## DESSERT OF THE DAY

of

## COFFEE OR TEA

With sweets.

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



# LUNCH MENU



# SOUPS

## TOMATO SOUP FROM POMODORI

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

6.00

## ROCKET CREAM SOUP

Cream with garden rocket, smoked garlic and blue cheese.

6.00

## SPRING MINISTRONE SOUP

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

NORMAL 6.00  
LARGE 9.00

# SALADS

All salads will be served with sourdough bread from local bakery VerLoop, with butter.

## 1834

With scampi, smoked salmon and shrimps, homemade garlic croutons of sourdough bread, mixed salad and a thick vinaigrette.

NORMAL 14.00  
LARGE 17.00

## CAESAR SALAD

Mixed salad, Little gem, warm chicken thigh, Grana Padano, boiled free range egg, homemade garlic croutons of sourdough bread and creamy caesardressing.

NORMAL 11.00  
LARGE 14.00

## VEGETARIAN

With grilled zucchini, tzaziki of Greek yoghurt, cumin and garlic, feta cheese and roasted cashew nuts.

NORMAL 11.00  
LARGE 14.00

Local quality is what our recipes are based on. We work with bakery VerLoop from Oranjewoud, farmer Bertus from Oosthem, dairy farm De Gelder from Tijnje and De Molkerij from Sint Annaparochie.

# WÅLD BREAK

15.00

## YOUR CHOICE OF SOUP



## 1 FRISIAN BEEF CROQUETTE

Made of Frisian beef from Local farmer 'Boer Bertus'. Served on whole wheat or white bread.



## SMALL CAESAR SALAD

With mixed salad, Little gem, warm chicken thigh, Grana Padano, boiled free range egg, home made garlic croutons of sourdough bread and a creamy caesar dressing.



## GLASS OF FARMERS YOGHURT WITH GRANOLA

# BREAD FROM LOCAL BAKERY VERLOOP

Royal spreaded, thick slices of white or brown sourdough bread.

## TARTARE OF OX SAUSAGE

10.00

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

## FRISIAN GOAT CHEESE

10.00

From Sint Annaparochie, served warm with vig syrup and walnuts.

## NORWEGIAN SALMON

10.00

Rilette of hot smoked salmon with fresh cream and homemade mayonnaise, chives and slices of fresh apple.

# CLASSICS

## HAMBURGER 1834

15.00

Multigrain sandwich with a beef hamburger, bacon of free range pig, crispy onion crumble and ras al hanout mayonnaise. Served with steak fries.

## CROQUE 1834

6.75

Triple sandwich with gammon ham and/or cheese from dairy farm 'De Gelder'.

## CROQUE MOLKEREI

7.75

Triple sandwich with goat cheese from 'De Molkerei' and walnut marmelade from 'Hummelhüs'.

## FISH & TOAST

16.00

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

## FRIED EGGS 1834

8.00

Three fried eggs on white or whole wheat bread, with ham and/or cheese. Served with stir fried bacon, onion and mushrooms.

## FRISIAN CROQUETTES

9.00

Two croquettes made of beef from the herd of Farmer Bertus from Oosthem, with French mustard.