

TO SHARE

WOODLAND BREAD

7.50

Bread made from our brewed Woudster beer with aioli and olive tapenade with a touch of cognac

SOUPS

POMODORI TOMATO SOUP

8.00

With tomato and parsley

STRONG BEEF BROTH

8.00

With shiitake mushrooms, spring onion and thinly sliced roasted beef

MUSSEL SOUP

8.00

With smoked bacon and saffron



STARTERS

CARPACCIO 1834

With basil mayonnaise, arugula and dried cherry tomatoes

13.50

SMOKED NORWEGIAN SALMON

With wakame and a citrus ponzu vinaigrette

14.50

BEETROOT TARTARE

*With granny smith apple, goat cheese from "de Molkerei"
and potato popcorn*

12.50

3-COURSE MENU

A changing 3-course menu presented by our staff

36.00



FROM THE SEA

NORWEGIAN COD FILET

With sauce "Veronique" a classic fish gravy based on white wine muscat grapes and a little black pepper

30.00

CLASSIC COOKED MUSSEL PAN

*Prepared in white wine, leeks, celery and parsley
Served with fries and lemon herb mayonnaise*

25.00

VEGETARIAN

RAVIOLI

*Filled with spinach and ricotta cheese, with mushrooms
And a parsley butter sauce*

25.00

VEGAN CURRY PIE

*Stuffed with organic lentils and with
Indian yellow masala curry*

18.00

"CHEF'S CHOICE"

*Changing special composed by the
chef*

From 19.50



TJAARDA

ORANJEWOUW

1874



CLASSICS

BLACK ANGUS STEAK

*Steak of honest Irish beef from the grill
with red port gravy*

31.00

GUILD HEN

*Chicken thigh satay and pulled chicken
served with mango pineapple chutney
and noodles*

24.00

MARINATED SPARE RIBS

*Delicious tender meat that falls off the bone
served with a smokey BBQ Sauce*

28.00

*OUR MAIN COURSES ARE ALL SERVED WITH
SEASONAL VEGETABLES (ON PLATE), FRIES AND A CHANGING SALAD OF
LOCAL INGREDIENTS*

**DO YOU HAVE DIETARY REQUIREMENTS OR ALLERGENS?
PLEASE CONSULT OUR STAFF**

DESSERT

FRISIAN CHEESE PLATTER

12.50

*Tynjetaler, Honey clover, Morbier, Opsterlander and roquefort from cheese farm "De Gelder"
Served with fig bread and apple pear compote*

"SUMMER KINGS"

10.50

Marinated strawberries in crème de cassis, balsamic vinegar, mascarpone, creamy vanilla ice cream and whipped cream

SORBET TERRINE

10.00

3 types of sorbet ice cream with fresh fruit, farmer's yoghurt from "Buurvrouw Durkje" and whipped cream

PANNA COTTA

10.50

White chocolate Panna Cotta with a rhubarb compote and yogurt ice cream

DAME BLANCHE 2.0

10.50

Creamy vanilla ice cream with brownie, chocolate curls and dark chocolate sauce

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 accommodation 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.