

FOOD AND DRINKS WITH CHARACTER

**WALDBREAK** S

16.50

**YOUR CHOICE OF SOUP**

+

**FRISIAN CROQUETTE OR SMOOTHY** S

*(Possible to order vegetarian)*

+

**SALAD 1834 CAESAR**

+

**FARM YOGHURT**

*With granola*

**CHOOSE CONSCIOUSLY AND GO FOR OUR HEALTHY  
SKIN IN BALANCE OPTIONS**

**S**



## SOUPS

### POMODORI TOMATO SOUP

*With tomato and parsley*

8,00

### STRONG BEEF BROTH

*With shiitake mushrooms, spring onion  
and thinly sliced roasted beef*

8,00

### MUSSEL SOUP

*With smoked bacon and saffron*

8,00

## TIP FOR THE SOUP

### WOODLAND BREAD

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

7,50

CHANGING 3 COURSE MENU

36.00



TJAARDA

ORANJEWOUW

1874



## 1834 SPECIALITIES

### HAMBURGER 1834

*Burger of honest Frisian beef from Katlijk  
Prepare on our Woudster bread with caramelized onion,  
Frisian cheese, tomato, pickle.  
Served with fries  
(can also be ordered vegetarian)*

19.50

### EGG FLORENTINE

*Poached egg with smoked salmon, baby spinach and  
Hollandaise sauce served on toasted brioche bread*

14.50

### SMOKED EEL

*100 grams smoked eel lacquered with apple syrup,  
served with mixed salad from "De Broerderij" from de Knipe,  
horseradish mayonnaise and crispy Miller's bread*

19.50

### BOWL YOGURT & GRANOLA **S**

*With farmhouse yogurt, forest fruit and granola made from coconut,  
nuts, seeds, berries, honey and date syrup*

9.00



## SALADS

*Our salads are served with butter and stone-baked white or brown bread enriched with rye*

### CHOICES:

#### GOAT CHEESE SALAD

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

14.75  
XL 16.75

#### SMOKED SALMON SALAD

*With wakame and a citrus ponzu vinaigrette*

15.75  
XL 17.75

#### BEEF CARPACCIO SALAD

*Truffle mayonnaise, Grana Padano cheese and roasted pine nuts*

15.75  
XL 17.75

**DO YOU HAVE DIETARY REQUIREMENTS OR ALLERGENS?  
PLEASE LET US KNOW**

## CLASSICS

### CROUQUE 1834

8.50

*Triple thick sandwich with ham and/or cheese from Cheese Farm "de Gelder"*

### FRIED EGGS

12.50

*Three fried mirror eggs on bread with ham and cheese from "De Gelder" served with garnish of stir-fried vegetables*

### FRISIAN CROQUETTES

12.50

*Two croquettes made of beef from the herd of farmer Bertus from Oosthem with bread (can also be ordered vegetarian)*

### STEAK ON BREAD

26.50

*Steak of Irish beef served with forest mushrooms and own gravy (can also be ordered with fries)*

+3.75

### CHEF'S SPECIAL

*A CHANGING LUNCH DISH  
FROM € 9.50*

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 is internationally oriented. With clear roots in the Frisian forests, we make extensive use of the quality of local suppliers. These include horticulture De Broerderij, cheese farm De Gelder, the bakers of Verloop and Huisman eggs.

We are open 7 days a week.

We serve lunch from 12.00 until 17.00 hours.