

Starters

“A tasteful start to your evening.”

Groningen Mustard Soup - 8

Creamy soup made with Groningen mustard, bacon, spring onions, and bread. A local favorite – vegetarian option available.

Chef's Soup - 8

A changing seasonal soup carefully prepared by our chef.
Served with garnish and fresh bread.

Gambas - 12

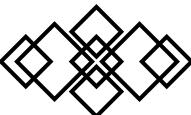
Peeled prawns in a spicy garlic cream sauce.
Served with bread for dipping

Dutch shrimp cocktail 14

With a cocktail sauce foam, cucumber, pomegranate and mustard caviar
from the Kesbeke family

Goat cheese crème brûlée 13

With cranberry toast and a mango chutney



Starters

Bread Selection - 7.50

Four warm artisan rolls with homemade herb butter, tomato tapenade, and dry sausage tapenade.

Beef Carpaccio - 14

Thinly sliced beef carpaccio with truffle mayonnaise, sun-dried tomatoes, Grana Padano, roasted pine nuts, and arugula.

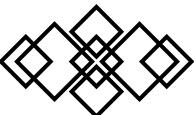
Vitello tonnato 13

Thinly sliced veal

With tuna mayonnaise and fried capers

Dry-aged beetroot tartare 12

With Parmesan tuiles, beetroot sprouts and an egg yolk



Main Course

From classic to contemporary – all prepared with love.”

Fish and vegetarian

Grilled Salmon Fillet - €24

Pan-seared salmon

With a fennel cream sauce

Catch of the Day - Market Price

fresh fish from the Boterdiep (just kidding)

Served with matching garnishes.

Ask our staff about today's catch.

PTruffle & mushroom ravioli 23

With white wine sauce, sautéed mixed mushrooms, Parmesan and rocket

Vegetable stew 23

With naan bread, sour cream and dukkah

Meat

Chicken Satay - 22

Marinated chicken thighs, served with atjar tjampoer, prawn crackers, and crispy fried onions.

Spareribs 't Gemeentehuis - 26

Sweet or spicy, served with aioli and chili sauce. Our house favorite.

Pan-Seared Calf's Liver - 23

Traditionally served with fried bacon and onions.

Pork Tenderloin - 23.50

Tenderly baked pork served with a creamy mushroom sauce.

Flemish beef & beer stew 24

with apple syrup and balsamic onions and Gratin

Veal fillet 27

served with black garlic jus and sautéed mixed mushrooms

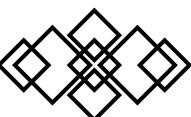
Mixed meat skewer 400 grams 29

A generous skewer with diamond cut beef, pork tenderloin, spare ribs and chicken satay, served with a sauce of your choice

Diamond cut beef medallions 27.50

Diamond cut beef from the thick flank, firm in texture and rich in flavour, served with a spicy pepper sauce

With your main course, you can choose your side: potatoes, fries, salad, or vegetables.



Schnitzelmenu

Senior Schnitzel (150 g) - 19

Classic schnitzel in a smaller portion, served with creamy mushroom sauce.

Wiener Schnitzel - 20

A timeless favorite – crispy fried and served with a wedge of lemon.

Pepper Sauce Schnitzel - 22

Schnitzel with a bold, creamy pepper sauce – perfect for those who enjoy a bit of spice.

Mushroom Schnitzel - 22

Served with a rich cream sauce and fresh mushrooms.

Stroganoff Schnitzel - 22

Schnitzel topped with a classic Stroganoff sauce full of paprika, onion, and deep, savory flavor.

Gemeentehuis Schnitzel - 23

Our house favorite! With bacon bits, fried onions, mushrooms, and melted cheese.

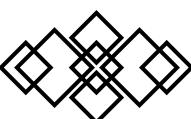
Bedumer Schnitzel - 23

With bacon bits, fried onions, mushrooms, and a fried farm-fresh egg from Ellerhuizen.

The Big Indulger - XL Schnitzel (250 g) - 24

For true schnitzel lovers: with bacon, fried onions, mushrooms, melted cheese, and Stroganoff sauce.

With your main course, you can choose your side: potatoes, fries, salad, or vegetables.



Desserts

Dame Blanche 8

Three generous scoops of vanilla ice cream with warm
homemade chocolate sauce
and a dollop of fresh whipped cream. Classic, yet irresistible.

Gemeentehuis Coupe 8.50

White chocolate & raspberry ice cream with Bastogne biscuit
crumble,
a generous spoon of cherry sauce and whipped cream.
A house favourite of the team!

Bokkenpootjes trifle 9

with vanilla mascarpone cream and advocaat

Pistachio cheesecake 9.50

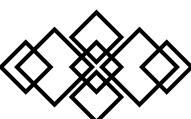
Creamy cheesecake, served with nougat ice cream

Sticky toffee pudding 9.50

Homemade pudding with warm caramel sauce,
served with refreshing sea buckthorn ice cream

Apple strudel 8.50

Warm apple strudel with boerenjongens foam
and a scoop of vanilla ice cream



Coffees & Cocktails

Coffee 2.65

Coffee 't Gemeentehuis 8.50

Amaretto, sambuca and whipped cream

Cappuccino 3

Baileys coffee 8.50

Baileys and whipped cream

Latte machiatto 3.75

Irish coffee 8.50

Irish whiskey, soft sugar and whipped cream

Double espresso 5.10

Italian coffee 8.50

Amaretto and whipped cream

Tea 2.65

French coffee 8.50

Grand Marnier and whipped cream

Coffee latte 3.75

Spanish coffee 8.50

Licor 43 and whipped cream

**Hot chocolate 3.50
with whipped cream**

Jamaican coffee 8.50

white rum and whipped cream

Mexican coffee 8.50

Kahlua and tequila and whipped cream

Cocktails

Espresso Martini 9

Pornstart Martini 10

Sex on the beach 10

