

'T GEMEENTEHUIS

— BEDUM —

WELCOME



FROM CLASSIC TO CONTEMPORARY - ALL PREPARED WITH LOVE.

Welcome to Hotel 't Gemeentehuis

It is wonderful to have you here. On behalf of our entire team, we would like to warmly welcome you to Hotel 't Gemeentehuis, right in the heart of Bedum. Whether you are joining us for dinner, stopping by for a drink, celebrating a special occasion or staying overnight, we hope you feel at home from the moment you arrive.

This historic building has welcomed many people over the years. It once served as Bedum's town hall – a place where stories came together and memories were made. Today, we continue that tradition of hospitality in our own way.

Behind the historic façade, you will find our restaurant and seventeen hotel rooms. We feel privileged to welcome new guests every day, as well as to see familiar faces returning time and again.

In our kitchen, we cook with the seasons in mind. We take inspiration from regional produce and from familiar dishes that people know and love. Sometimes we keep things wonderfully traditional; sometimes we add a contemporary twist. Whatever arrives at your table, above all we hope you enjoy every bite.

You are also very welcome to join us outside. Whenever the weather allows, our terrace is the perfect place to enjoy a relaxed lunch, a leisurely dinner or simply a drink together in the heart of Bedum.

Visiting us with a group? We would be delighted to help arrange a suitable dinner or gathering in one of our function rooms.

For now, take a seat, choose whatever takes your fancy and enjoy your time with us. If you have a question, a special request or if there is anything we can do for you, please feel free to ask.

We are happy to help.

**Warm regards,
Team Hotel 't Gemeentehuis**



'T GEMEENTEHUIS

STARTERS



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Meat

Bread Selection 8

Four warm artisan mini rolls served with homemade herb butter, tomato tapenade and a tapenade made with traditional Groningen dried sausage.

Beef Carpaccio 14

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

Venison Tartare 14

Classic venison tartare served on a crispy potato waffle with a quail's egg and truffle mayonnaise.

Soups

Groningen Mustard Soup 8

RCreamy soup made with traditional Groningen mustard, bacon, spring onion and bread.
A Groningen favourite – also available vegetarian.

Chef's Soup 8

Our chef's seasonal soup, carefully prepared and served with a suitable garnish and fresh bread.
Let us surprise you!

Fish

King Prawns 12

Peeled king prawns in a rich and savoury garlic cream sauce, served with bread – perfect for dipping.

Herring Tartare 14

Fresh herring tartare with pickles, onion and apple, served with piccalilli mayonnaise and rye bread.

Vegetarian

Roasted Peach 13

Fresh herring tartare with pickles, onion and apple, served with piccalilli mayonnaise and rye bread.

Groningen Egg Ball 12

Our homemade Groningen speciality: a crispy egg ball served with a cream of coarse Groningen mustard, mature cheese and pearl onions.





MAIN COURSES

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Meat

Venison Steak 29

Tender venison steak served with a rich, homemade hunter's sauce.

Autumn Burger 25

Juicy beef burger with truffle mayonnaise, mature cheese, sweet-and-sour red onion and fresh rocket.

400g Meat Skewer 30

A generous skewer with diamond steak, pork tenderloin, spare ribs and chicken satay, served with your choice of sauce.

Mushroom cream sauce, hunter's sauce or peppercorn sauce.

Diamond Steak Medallions 28

Tender medallions of diamond steak, full of flavour and served with a rich peppercorn sauce.

Chicken Thigh Satay 24

Tender chicken thigh satay served with atjar tjampoer, prawn crackers and crispy fried onions.

Spare Ribs 't Gemeentehuis 27

One of our favourites. Your choice of sweet or spicy, served with aioli and chilli sauce.

Pan-Fried Calf's Liver 24

Traditionally served with fried bacon and onions.

Pork Tenderloin 25

Tender pan-fried pork tenderloin served with a creamy mushroom sauce.

Fish

Salmon Fillet 25

Pan-fried salmon fillet served with a dill and white wine sauce.

Cod Fillet 25

Cod fillet with a mustard and herb crust, served with saffron sauce.

Vegetarian

Pumpkin & Lentil Curry 25

Spiced pumpkin and lentil curry with mango chutney, crème fraîche and rice.

Porcini Mushroom Tortellini 25

Fresh tortellini filled with porcini mushrooms, served with a homemade truffle cream sauce.

CHOOSE YOUR OWN SIDES WITH YOUR MAIN COURSE:

Pan-fried potatoes with onion and bacon

French fries

Warm vegetables

Fresh side salad

Choose the accompaniments you would like with your meal.

This way, we only prepare what you really want and help prevent unnecessary food waste.





Schnitzels

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Senior Schnitzel 20

A smaller portion of our classic schnitzel, served with a creamy mushroom sauce.

Wienerschnitzel 21

A traditional favourite – fried until golden and crispy and served with a wedge of lemon.

Peppercorn Schnitzel 22

Schnitzel served with a rich and creamy peppercorn sauce for those who enjoy a little extra spice.

Mushroom Schnitzel 22

Served with a rich cream sauce and fresh mushrooms.

Jägerschnitzel 22

Schnitzel with a classic jäger sauce made with mushrooms, bacon and thyme.

Bedumerschnitzel 24

Topped with bacon, fried onions, mushrooms and a fried farm egg from Ellerhuizen.

Gemeentehuis Schnitzel 24

Our house favourite! Topped with bacon, fried onions, mushrooms and melted cheese.

XL-Schnitzel "De Grote Genieter" 25

For the true schnitzel lover: topped with bacon, fried onions, mushrooms and melted cheese, and served with hunter's sauce.

CHOOSE YOUR OWN SIDES WITH YOUR MAIN COURSE:

Pan-fried potatoes with onion and bacon

French fries

Warm vegetables

Fresh side salad

Choose the accompaniments you would like with your meal.

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Desserts

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Dame blanche	8	S'moresbrownie	11
Three generous scoops of vanilla ice cream with warm homemade chocolate sauce and freshly whipped cream. A timeless classic and simply irresistible.		Rich chocolate brownie with toasted marshmallow, crunchy biscuit and strawberry sorbet.	
Gemeentehuis Sundae	9	Affogato	8
White chocolate and raspberry ice cream with Bastogne biscuit crumble, Amarena cherries in syrup and whipped cream. A favourite among our team!		Two scoops of vanilla ice cream with Amaretti crumble and espresso.	
Homemade Groningen Poffert	9	Coffee Complete	9
Traditional Groningen poffert served with boerenjongens ice cream, soft brown sugar and butter.		Coffee, tea or cappuccino served with a selection of sweet treats.	
Oreotrifle	10	+ Liqueur of your choice	+5
Creamy trifle with Oreo, MonChou cream cheese, cherries, freshly whipped cream and blackcurrant ice cream.		• Amaretto • Baileys • Tia Maria • Sambuca • Limoncello • Frangelico • Cointreau • Drambuie • Licor 43 • Grand Marnier	





COFFEE & DIGESTIFS

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Hot Drinks

Coffee	2,65
Cappuccino	3,00
Latte Macchiato	3,75
Espresso	2,65
Double espresso	5,10
Tea	2,65
Fresh Mint Tea	3,75
Café au Lait	3,75
Hot Chocolate with Whipped Cream	3,50

Liqueurs

Amaretto	5,50	Frangelico	5,50
Baileys	5,50	Cointreau	5,50
Tia Maria	5,50	Drambuie	5,50
Sambuca	5,50	Licor 43	5,50
Limoncello	5,50	Grand Marnier	5,50

Special Coffees

Coffee 't Gemeentehuis	8,50
Amaretto, sambuca and whipped cream	
Baileys coffee	8,50
Baileys and whipped cream	
Irish coffee	8,50
Irish whiskey, soft brown sugar and whipped cream	
Italian coffee	8,50
Amaretto and whipped cream	
French coffee	8,50
Grand Marnier and whipped cream	
Spanish coffee	8,50
Licor 43 and whipped cream	
Jamaican coffee	8,50
Witte rum and whipped cream	
Mexican coffee	8,50
Kahlúa, tequila and whipped cream	

Digestifs

Remy Martin	5,75	Red Label	5,50
Calvados	5,75	Jameson	5,50
Belle Brillet	7,25	Famous Grouse	5,50
Julia Grappa	5,50	Dalmore 12 yrs	7,75
		Glencadam 10 yrs	7,75

