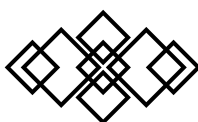


Welcome

*Where history and gastronomy meet
In the heart of Bedum, behind a historic façade full of stories, lies Hotel 't Gemeentehuis – an intimate hotel where charm and comfort come together. Once the town hall, this monumental building now welcomes guests for memorable stays, refined dining, and special moments.*

Our hotel offers seventeen stylishly renovated rooms, each with its own character and modern amenities. In our cozy restaurant, which seats 50 guests, we serve dishes inspired by the seasons, prepared with regional ingredients and presented with a contemporary twist. When the weather allows, our spacious terrace with 60 seats invites you to dine outdoors – right in the center of Bedum. For groups, we offer tailor-made dinners and arrangements in one of our charming private rooms. From intimate dinners to festive gatherings, every occasion becomes special with us.

Take a seat, enjoy the atmosphere – and indulge in the hospitality, flavors, and stories that Hotel 't Gemeentehuis has to offer.



Starters

Groninger Mustard Soup – 7.50

*Creamy soup made with traditional Groninger mustard, bacon bits, spring onion, and fresh bread.
A regional favorite – also available as a vegetarian option.*

Chef's Soup – 7.50

*A seasonal soup prepared with care by our chef. Served with matching garnishes and fresh bread.
Let yourself be surprised!*

Garlic Cream Prawns – 12

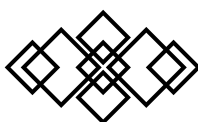
*Peeled prawns in a spiced garlic cream sauce.
Served with bread to dip into the rich sauce.*

Oriental Salmon Tartare – 14

*Salmon tartare with kimchi mayonnaise, soy marinade, and wasabi sesame.
A flavourful eastern twist.*

Caprese Burrata – 13

*Buffalo tomato with creamy burrata, Anchovy
and homemade basil pesto.
An Italian classic with a smooth finish.*



Starters

Share Bread – 7.50

Four warm, handcrafted mini breads served with homemade herb butter, tomato tapenade, and a dry sausage tapenade.

Beef Carpaccio – 14

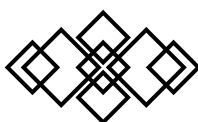
Thinly sliced beef carpaccio with truffle mayonnaise, sun-dried tomatoes, Grana Padano, toasted pine nuts, and arugula.

Grunneger Steak Tartare – 13

Regional-style steak tartare with dry sausage, "Brander" mayo, pickles, red onion, shallot, and rye bread.

Mediterranean Watermelon – 12

*Refreshing watermelon slices with creamy feta and mint.
Light, summery, and surprising.*



Main Course

Fish and vegetarian

Salmon Fillet – 24

Perfectly cooked salmon with a refined tarragon 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.

Ravioli – 23

Filled ravioli with spinach and ricotta in a zesty lemon-herb oil sauce.

Celeriac Steak – 23

Roasted celeriac with a rich mushroom-truffle sauce.

A surprisingly satisfying vegetarian dish.

Meat

Chicken Satay – 22

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

Chicken Souvlaki – 24

Marinated chicken thigh skewer, grilled and served with homemade tzatziki and warm pita bread.

Spareribs 't Gemeentehuis – 26

Sweet or spicy, served with aioli and chili sauce.

Our house favorite.

Veal Medallion – 25

Tender, rosé-seared veal, accompanied by a creamy pepper sauce.

Pan-Seared Calf's Liver – 23

Traditionally served with fried bacon and onions.

400g Meat Skewer – 29

A generous skewer with veal medallion, pork tenderloin, sparerib, and satay chicken, served with Stroganoff sauce.

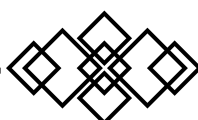
Pork Tenderloin – 23.50

Tenderly baked pork served with a creamy mushroom sauce.

Tournedos – 35

Butter-soft beef tenderloin, grilled medium rare and served with flavorful chimichurri.

All main courses are served with fresh vegetables, raw salad, and your choice of roasted Roseval potatoes or fries.



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.

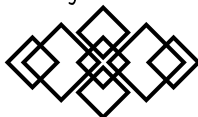
Bedumer Schnitzel – 23

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.

Our main courses are served with fresh vegetables, raw vegetables, jacket potatoes and/or fries



Desserts

Dame Blanche – 8

Three generous scoops of vanilla ice cream topped with warm Belgian chocolate sauce and a swirl of fresh whipped cream.

Classic, yet irresistible.

Gemeentehuis Coupe – 8.50

White chocolate-raspberry ice cream with Bastogne crumble, a generous spoonful of cherry sauce, and whipped cream.

A team favorite!

Mango Trifle – 9

Airy trifle with homemade mango compote, light sponge cake, creamy mascarpone, and raspberry foam.

A tropical treat in a glass.

Amaretti Cheesecake – 9

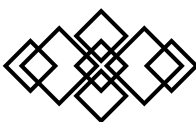
Creamy cheesecake with pieces of amaretti biscuits, served with refreshing mandarin sorbet.

A classic combination with a twist.

Pornstar Martini Panna Cotta – 9.50

Our beloved cocktail turned dessert – panna cotta with passion fruit and vanilla.

Alcohol-free and absolutely irresistible.



Coffee's

Coffee 2.55

Cappuccino 2.85

Latte machiatto 3.65

Espresso 2.55

Double espresso 4.95

Tea 2.55

Fresh mint tea 3.60

Coffee latte 3.65

*Hot chocolate 3.25
with whipped cream*

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 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

Jamacian 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

