

Welcome

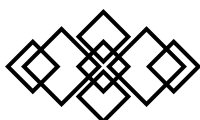
Hotel 't Gemeentehuis – Bedum

Welcome to Hotel 't Gemeentehuis – where history and gastronomy come together.

In the heart of Bedum, behind a façade full of stories, lies our intimate hotel with seventeen elegantly renovated rooms and a restaurant where craftsmanship and hospitality take center stage. Once serving as the town hall, this monumental building now welcomes guests for memorable stays, tasteful dinners, and unforgettable moments.

Our kitchen is guided by the seasons, regional ingredients, and classic inspiration – with a modern twist. In our restaurant, with its warm living room atmosphere and seating for fifty guests, we serve dishes prepared with care and presented with pride. When the weather allows, our spacious terrace with sixty seats invites you to enjoy relaxed dining in the heart of the village.

For groups, we offer tailor-made arrangements and refined dinners in one of our charming private rooms. Take a seat, feel the ambiance – and let yourself be pampered by what our kitchen and region have to offer.



Starters

“A tasteful start to your evening.”

Groningen Mustard Soup - €7.50

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

Chef's Soup - €7.50

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

Gambas - €12

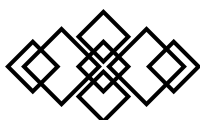
Peeled prawns in a spicy garlic cream sauce.
Served with bread for dipping

Mackerel Rillettes - €14

Creamy mackerel rillettes with pickled vegetables and apple, served with crunchy sourdough bread and a touch of dill oil.

Fig & Goat Cheese - €13

Fresh fig combined with soft goat cheese pearls
and a refined balsamic dressing.



Starters

Bread Selection - €7.50

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

Beef Carpaccio - €14

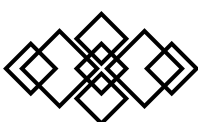
Thinly sliced beef carpaccio with truffle mayonnaise, sun-dried tomatoes, Grana Padano, roasted pine nuts, and arugula.

Bruschetta with Parma Ham on Focaccia - €13

Delicious tomato bruschetta with coppa di parma.

Mushroom Ragout - €12

Homemade mushroom ragout served in puff pastry.



Main Course

From classic to contemporary – all prepared with love.”

Fish and vegetarian

Grilled Salmon Fillet – €24

Pan-seared salmon
with herb 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.

Pumpkin Ravioli – €23

Pumpkin-filled ravioli in a creamy sage sauce with roasted hazelnuts, Parmesan, and arugula.

Vegetable Quiche – €23

Savory pie filled with assorted vegetables and goat cheese, with a pea pesto.

Meat

Chicken Satay – 22

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

Wild Stew – €24

Rich stew of tender game meat, slowly braised and served with creamy mashed potatoes.

Spareribs 't Gemeentehuis – 26

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

Venison Steak – €29

Served with a classic stroganoff sauce.

Pan-Seared Calf's Liver – 23

Traditionally served with fried bacon and onions.

Mixed Meat Skewer (400g) – €29

Generous skewer with rump steak, pork tenderloin, sparerib, and chicken satay, served with a sauce of your choice.

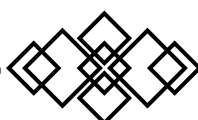
Pork Tenderloin – 23.50

Tenderly baked pork served with a creamy mushroom sauce.

Sirloin Steak – €27.50

Tender steak from the sirloin, robust in texture and rich in flavor, served with 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.

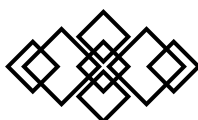
Bedumer Schnitzel - 23

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 Belgian chocolate sauce and whipped cream. A timeless classic.

Gemeentehuis Coupe - €8.50

White chocolate and raspberry ice cream with Bastogne crumble, cherry sauce, and whipped cream. A team favorite!

Chocolate Trio - €9

Lava cake, chocolate mousse, and Kinder Bueno ice cream.

Biscoff Cheesecake - €9

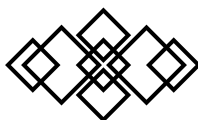
Creamy cheesecake served with stewed pear ice cream.

Tiramonchou - €9.50

The creamy and airy blend of tiramisu and classic MonChou flavors.

Apfelstrudel - €8.50

Warm apple strudel with homemade vanilla sauce and yogurt-walnut-honey ice cream.



Coffees & Cocktails

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

