

ABOUT OUR KITCHEN

Smit-Bokkum was founded by my ancestors, the brothers Jan and Evert Smit "Bokkum".

In 1856 the brothers jointly opened the first fish smokehouse in Volendam.

At the moment I am honored -as 6th generation of the Smit "Bokkum" family- to continue this tasteful and historic Smokery & Fishrestaurant.

Our traditional home-smoked fish is the heart of our cuisine: in the smokehouse, the entire processing and smoking process (and of course the taste 😊) is still exactly as it was back in 1856.

Eel thereby remains the undisputed star of our kitchen; as an ESF® certified company, we now also want to be an ambassador for the preservation of the traditional IJsselmeer eel culture.

On our menu we highlight classic straightforward dishes from our Volendam cuisine, such as stewed catch of the day with red cabbage stew and Volendam 'butter & eek' sauce.

Above this, our chef Heidi always enriches our menu with exciting new flavor combinations, with North Sea or IJsselmeer lake fish in a leading role.

With Smit-Bokkum we thereby want to be a place where nostalgia, atmosphere and gastronomy come together, tastefully located on the IJsselmeer.

Enjoy!

Regards,

Evert Smit

WIFI: SMITBOKKUMGUEST // PASSWORD: smitbokkum1856

DINNER from 17 hrs

Starters

- Eel fillet from the Smit-Bokkum smokehouse on toast with salad garnish 17.00
Haddock ceviche with anchovies mayonaise, sweet spice oil and pistachio 15.00
Homesmoked duck breast with salad of green apple, blood orange and citrus 15.00
Trio fish salads with mousse of salmon, tuna and mackerel salad 11.50
Salmon Tartare with coconut, mixed vegetables, nuts and avocado 14.50
Dutch Shrimps and Prawns cocktail with salad garnish and bread 16.00
Gamba's sweetspiced prawns, with crispy potato salad, nigella and sesame 15,50
Tuna sashimi with watermelon and wasabi mayonaise 14.50
- Fish plate Pieterman with home-smoked eel, salmon fillet and herring 16.00
Fish plate Smit-Bokkum homesmoked Fish selection: eel, sea bass, bream and salmon 18.00
- Fish soup based on cod and Dutch shrimps 9.75
Eel soup based on the home-smoked Smit-Bokkum eel 8.75 (small: 5, -)
Soup of the day

Main courses

- Seabass fillet from the Smit-Bokkum Smokery with turnip, Jerusalem artichoke and beans 23,50
Salmon from the Smit-Bokkum Smokery with tagliatelle and truffle sauce 18.50
North Sea sole two baked 200 grams pieces, with seasonal vegetables 28.00
Saffron risotto with seafood and mushrooms 23.50
'Fish & Chips' of Cod delicious crispy chunks, with fries, salad and remoulade sauce 18,50
Beef Bavette with a pepper sauce and seasonal vegetables 26.00

CATCH OF THE DAY *Daily fresh from the Volendam and IJmuiden fish auction*

- Catch of the day baked in butter with singari crumble and miso sauce DAILY PRICE
Catch of the day à la Smit-Bokkum, stewed classic Volendam style DAILY PRICE
with red cabbage and 'butter & eek sauce'

SPECIALTY OF THE SEASON:

- IJsselmeer eels stewed "upright in the pan",
Stewed classic Volendam style with red cabbage stew and Volendam butter sauce DAILY PRICE
Baked IJsselmeer eels, baked in butter, with seasonal vegetables DAILY PRICE

Sides

- Salted herring 2.75/pc // Half slice of toast with smoked eel 4.50/pc // Bread with tapenade, olive oil and sea salt 4.50 // French fries 3.75 // Classic mash of red cabbage and potato 4.50 //
Serving of small bites of crispy cod 9.50 // Compôte of rhubarb and apple 4.00

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LUNCH from 12-17 hrs

COLD KITCHEN

- Eel fillet from the Smit-Bokkum smokehouse on toast 17.00
Homesmoked duck breast with salad of green apple, blood orange and citrus 15.00
Soft Volendam roll with: Eels 7.00 // herring 3.50 // Dutch shrimps 7.00 // Croquette 3.50
Salmon Tartare with coconut, mixed vegetables, nuts and avocado 14.50
Mackerel with sourdough bread, grilled bell pepper and sojasauce 9,00
Dutch Shrimps and Prawns cocktail with salad garnish and bread 16.00
Trio fish salads with mousse of salmon, tuna and mackerel salad 11.50
Fish plate Pieterman with home-smoked eel, salmon fillet and herring 16.00
Fish plate Smit-Bokkum homesmoked Fish selection: eel, sea bass, bream and salmon 18.00

SOUPS

- Fish soup based on cod and Dutch shrimps 9.75
Eel soup based on the home-smoked Smit-Bokkum eel 8.75 (small: 5, -)
Soup of the day

WARM KITCHEN UNTIL 15.30 hrs (warm kitchen closes from 15.30-17 hrs)

- Seabass fillet from the Smit-Bokkum Smokery with tagliatelle and a lemon-chive cream sauce 23.50
Salmon from the Smit-Bokkum Smokery with tagliatelle and a lemon-chive cream sauce 18.50
Coquilles Saint-Jacques with sweet chicory and blood orange-tarragonsauce 15.50
Gamba's sweetspiced prawns, with crispy potato salad, nigella and sesame 15,50
Goat cheese-portobello salad, with honey, walnuts and antiboise 13.50
Fried mussels with vadouvan, bean sprouts and pangrattato 13.50
'Fish & Chips' of Cod delicious crispy chunks, with fries, salad and remoulade sauce 18,50
Daily Catch stewed à la Smit-Bokkum with red cabbage and Volendam butter sauce DAILY PRICE
North Sea Sole two 200 grams pieces, with seasonal vegetables 28.00

Sides

- Salted herring 2.75/pc // Half slice of toast with smoked eel 4.50/pc
Bread with tapenade, olive oil and sea salt 4.50 // French fries 3.75
Classic mash of red cabbage and potato 4.50 // Serving of small bites of crispy cod 9.50
Compôte of rhubarb and apple 4.00