

# Dinner

17:00 to 21:00

## CLASSIC STARTERS

<b>Homesmoked duck breast fillet</b> With flatbread, peach chutney and figs	15,50
<b>Gamba's Pil-Pil</b> with bread, salad and garlic bread	16,50
<b>Bean chili salad</b> With chocolate and walnuts	12,50
<b>Salmon tartare</b> with wasabi mayo, egg yolk and coconut-lava sauce	16,50
<b>Dutch shrimp cocktail</b> with fennel, lemon and tarragon mayo	19,00

## STARTERS FROM OUR OWN SMOKERY

<b>Eel fillet from the Smit-Bokkum Fish smokehouse</b> home smoked with beetroot tartare and salad	20,00
<b>Fish dish Smit-Bokkum</b> Home smoked fish selection (eel, sea bass, bream and salmon) with bread and salad <i>With herring:</i>	20,00 + € 3,00

## MAIN DISHES CLASSIC

<b>North Sea sole</b> 2 pieces (ca. 200 gr a piece), baked in butter, with seasonal vegetables	<b>Daily price</b>
<b>Crispy fried pieces of cod fish</b> with fries, salad and remoulade sauce	21,50
<b>Coquilles Saint-Jacques (Scallops)</b> with lobster risotto	26,50
<b>Classic tournedos</b> fried in butter with mushrooms and pepper sauce	37,50
<b>Spanish chicken stew</b> with chorizo, olive and tomato	23,50
<b>Vegetarian oven dish</b> with pasta, pumpkin, mushrooms, pecorino and bellpepper sauce	19,50

## MAIN DISHES FROM OUR OWN SMOKERY

<b>Sea bass fillet</b> home smoked with caramelised chicory and sherry sauce	26,50
<b>Salmon steak</b> home smoked with tagliatelle and truffle sauce	24,50

# Tasty all day

To enjoy during lunch or dinner

## SOUPS

<b>Fish soup</b> based on cod and Dutch shrimps	11,50
<b>Eel soup</b> based on the home-smoked Smit-Bokkum eel	11,50
<b>Soup of the day</b>	<b>Daily price</b>

## FISH OF THE DAY

Fresh from the Volendam and IJmuiden fish auction

<b>IJsselmeer eels fried in butter</b> with fries and salad	<b>Daily price</b>
<b>Catch of the Day</b> baked in butter with seasonal vegetables and butter sauce	<b>Daily price</b>
<b>IJsselmeer eels stewed classic Volendam style</b> with red cabbage stamp and 'Butter & Eek' sauce	<b>Daily price</b>
<b>Catch of the Day à la Smit-Bokkum</b> stewed in classic Volendam style with red cabbage stamp and 'Butter & Eek sauce'	<b>Daily price</b>

*Fish "Volendam style"*

## BITES

Sourdough bread basket with salmon mousse and tapenade	6,50	Portion of small pieces of crispy cod	9,50
Dutch Herring - one piece	3,50	Old-fashioned red cabbage stew	5,50
Half slice of toast with home smoked eel - one piece	6,00	Rhubarb compote	4,00
Fries	4,00	Seasonal oven vegetables	7,50



**Smit  
Bokkum**

ROKERIJ • SINDS 1856

*Do you have an allergy or specific wishes?  
Our cook probably knows a tasty solution.*

Wifi: **smitbokkumguest**  
Password: **smitbokkum1856**