

17:00 to 21:00

### **CLASSIC STARTERS**

Homesmoked duck breast fillet with apple, pesto, sauerkraut and gruyere	15,50
Gamba's Pil-Pil with bread, salad and garlic bread	16,50
Winter pear salad With balsamic vinegar, pecorino, fennel and walnuts	14,50
Salmon tartare with wasabi mayo, egg yolk and coconut-lava sauce	17,50
Dutch shrimp cocktail with fennel, lemon and tarragon mayo	19,00

# STARTERS FROM OUR OWN SMOKERY

20,00
20,00
and salad
+ € 3,00

## MAIN DISHES CLASSIC

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

# MAIN DISHES FROM OUR OWN SMOKERY

Sea bass fillet with oxheart cabbage, aniseed mushrooms and truffle sauce	26,50
Salmon steak home smoked with tagliatelle and truffle sauce	24,50

# Tasty all day

To enjoy during lunch or dinner

## SOUPS

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

#### FISH OF THE DAY

Fresh from the Volendam and IJmuiden fish auction

Catch of the Day Daily price

baked in butter with seasonal vegetables and butter sauce  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left($ 

Catch of the Day à la Smit-Bokkum

Daily price
stewed in classic Volendam style with red cabbage stamp and 'Butter & Eek sauce'

Fish "Volendam style"

### BITES

Sourdough bread basket with		Portion of small pieces	
salmon mousse and tapenade	6,50	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 - <i>one piece</i>	6,00	Rhubarb compote	4,00
Fries	4,00	Seasonal oven vegetables	7,50

