

Lunch menu



Photo above: my father Jan Smit (5th generation) is still daily active with the traditional smoking of the tastiest eel in the world.

Photo below: the brothers Evert (2nd from left), Jan (3rd from left) and Jaap (6th from left) 'Bokkum' in about 1933. Evert was my grandfather.



Smit-Bokkum was founded by my ancestors, the brothers Jan and Evert Smit (nickname "Bokkum"). Together they opened the first fish smokehouse in Volendam in 1856. At the moment, as the 6th generation of the 'Bokkum' family, I have the honor to carry on their legacy.

Our traditional home-smoked fish is the heart of our kitchen; in the smokehouse the entire processing and smoking process (and of course the taste) is upheld as in 1856. Eel remains the undisputed tastemaker of our business.

As Smit-Bokkum we want to be a place where nostalgia and gastronomy come together. As an ESF®-certified company, we also want to set an example in the preservation of the traditional IJsselmeer eel trade and the associated culture. That's why we cherish the classic straightforward dishes from the Volendam kitchen.



Smit Bokkum

ROKERIJ ♦ SINDS 1856

Evert Smit

Lunch

12:00 to 16:00

BREADS AND SALADS

Homesmoked duck breast fillet with sourdough bread, apple, pesto and gruyere	15,50
Winter pear salad With balsamic vinegar, pecorino, fennel and walnuts	12,50
Fish burger sandwich of cod and shrimps, with piquillo mayo	14,50
Smit-Bokkum tuna toast Tuna melt sandwich with sauerkraut, Emmentaler cheese and mild spiced aioli	12,50
Salmon tartare with wasabi mayo, egg yolk and coconut-lava sauce	17,50
Warm salad with mackerel With Brussels sprouts, pancetta and oven potato	16,50
Fried mussels with bread, salad and herb butter	14,50
Tartine aux Sardines Lovely sardines in olive oil with sourdough bread, pesto, tomato and feta	13,50

CLASSICS FROM OUR OWN SMOKEHOUSE

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

HOT LUNCH DISHES

North Sea sole 2 pieces (ca. 200 gr a piece), baked in butter, with seasonal vegetables	Daily price
Crispy fried pieces of cod fish with fries, salad and remoulade sauce	21,50
Eel omelette Classic omelette with smoked eel snips	14,50

HOT FROM OUR OWN SMOKEHOUSE

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
Eel soup 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 baked in butter with seasonal vegetables and butter sauce	Daily price
Catch of the Day à la Smit-Bokkum stewed in classic Volendam style with red cabbage stamp and 'Butter & Eek sauce'	Daily price

Fish "Volendam style"

DESSERTS

Cheesecake	8,50
Chocolade brownie	8,00
Tiramisu	8,50
Homemade apple pie	5,00
Dessert of the day	—
Cake of the day	—
Dame Blanche	7,50
Chocolate Bonbons by Volendam Michelin chef - one piece	1,50

BITES

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