



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.

Lunch menu

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.

Evert Smit



Smit Bokkum

ROKERIJ ♦ SINDS 1856

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

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

Lunch

12:00 to 16:00

BREADS AND SALADS

Home-smoked duck breast fillet with a carrot purée, mushrooms, serrano and salad	16,50
Fish burger sandwich of cod and shrimps, with piquillo mayo	16,50
Smit-Bokkum tuna toast tuna melt sandwich with sauerkraut, Emmentaler cheese and mild spiced aioli	13,50
Salmon tartare with wasabi mayo and coconut-lava sauce	19,00
Mousse of smoked mackerel with roasted beetroot, apple and red onion	15,50
Croque Poisson with salmon fillet, pesto and gruyère	16,50
 Pinsa Romana Italian flatbread with mushrooms, truffle, zucchini and mozzarella	13,50

STARTERS FROM OUR OWN SMOKERY

Eel fillet from our own smokehouse on toast with toast and salad	21,00
Fish dish Smit-Bokkum home-smoked fish selection (eel, sea bass, bream and salmon) with bread and salad – <i>with herring:</i>	21,00 + € 3,00

HOT LUNCH DISHES

North Sea sole 2 pieces of ‘Sole No5’, baked in butter, with seasonal vegetables	Daily price
Crispy fried pieces of cod fish with fries, salad and remoulade sauce	21,50
Pulpo alla Luciana with tomato sauce, olives and garden peas	18,50
Gamba’s Pil-Pil with bread, salad and garlic butter	17,50
Pan-fried mussels with bread, salad and herb butter	15,50

MAIN DISHES FROM OUR OWN SMOKERY

Sea bass fillet from the Smit-Bokkum smokehouse with seasonal vegetables and truffle sauce	28,50
Salmon steak from the Smit-Bokkum smokehouse with tagliatelle and truffle sauce	26,50

Tasty all day

To enjoy during lunch or dinner

SOUPS

Fish soup based on cod and Dutch shrimps	12,50
Eel soup based on the home-smoked Smit-Bokkum eel	12,50
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 lobster 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

BITES

Sourdough bread basket with salmon mousse and tapenade	8,50
Eel bite a piece of toast with home-smoked eel	6,00
Old-fashioned red cabbage stew with ‘Butter & Eek’ sauce	7,00
Dutch herring – <i>per piece</i>	3,50
Fries	4,50
Seasonal oven vegetables	10,50

DESSERTS

Cheesecake	10,50
Chocolate brownie	10,50
Tiramisu	10,50
Homemade cake	<i>from</i> 5,00
Dame blanche	8,50
Chocolate Bonbons by Volendam Michelin chef – <i>per piece</i>	1,50

Curious about our lovely kids’ lunch meals?
Ask our staff.