

# Dinner

17:00 to 21:00

## CLASSIC STARTERS

<b>Home-Smoked Duck Breast Fillet</b>	<b>16,50</b>
with pea purée, artichoke hearts, pumpkin, and sweet pepper	
<b>Gambas Pil-Pil</b>	<b>18,50</b>
with bread, salad and garlic butter	
<b>Salmon Tartare</b>	<b>19,50</b>
with wasabi mayo and coconut-lava sauce	
<b>Dutch Shrimp Cocktail</b>	<b>Daily Price</b>
classic style with salad and cocktail sauce	
<b>Flatbread (veggie or chicken thigh)</b>	<b>13,50</b>
with zucchini, arugula, tomato, pesto, and piquillo mayo	

## STARTERS FROM OUR OWN SMOKERY

<b>Eel Fillet from Our Own Smokehouse on Toast</b>	<b>22,00</b>
with toast and salad	
<b>Smit-Bokkum Fish Dish</b>	<b>21,50</b>
a selection of home-smoked fish (eel, sea bass, bream, and salmon) with bread and salad – <i>with herring:</i>	
	+ € 3,00

## MAIN DISHES CLASSIC

<b>North Sea Sole</b>	<b>Daily Price</b>
2 pieces of 'Sole No5', baked in butter, with seasonal vegetables	
<b>Crispy Fried Pieces of Cod</b>	<b>22,00</b>
with fries, salad and remoulade sauce	
<b>Coquilles Saint-Jacques (Scallops)</b>	<b>29,50</b>
with seasonal risotto	
<b>Angus Ribeye</b>	<b>38,50</b>
fried in butter with mushrooms and pepper sauce	
<b>Louis' Curry</b>	<b>25,50</b>
Yellow curry based on the family recipe of our half-Filipino chef Louis, served with chicken thigh or cod	
<b>Vegetarian Rice Dish</b>	<b>19,50</b>
with green beans, cabbage, sweet pepper, eggplant, and sesame mayo	

## MAIN DISHES FROM OUR OWN SMOKERY

<b>Sea Bass Fillet from the Smit-Bokkum Smokehouse</b>	<b>29,00</b>
with seasonal vegetables and truffle sauce	
<b>Salmon Steak from the Smit-Bokkum Smokehouse</b>	<b>27,50</b>
with tagliatelle and truffle sauce	

# Tasty all day

To enjoy during lunch or dinner

## SOUPS

<b>Fish soup</b> based on cod and Dutch shrimps	12,50
<b>Eel soup</b> based on the home-smoked Smit-Bokkum eel	12,50
<b>Soup of the day</b>	Daily Price

## FISH OF THE DAY

Fresh from the Volendam and IJmuiden fish auction

<b>Catch of the Day, Fried in Butter</b> with seasonal vegetables and lobster sauce	Daily Price
<b>Catch of the Day, à la Smit-Bokkum</b> stewed in classic Volendam style with red cabbage stamp and 'Butter & Eek' sauce	Daily Price
<b>IJsselmeer Eels, Fried in Butter</b> with fries and salad – <i>from May</i>	Daily Price
<b>IJsselmeer Eels, Classic Volendam-Style Stew</b> with red cabbage stamp and 'Butter & Eek' sauce – <i>from May</i>	Daily Price

## BITES

<b>Sourdough Bread Board</b> with tapenade, olive oil, and aioli – <i>with house-smoked salmon mousse: + € 5,00</i>	7,50
<b>Eel Bite</b> a piece of toast with home-smoked eel	6,50
<b>Old-Fashioned Red Cabbage Stew</b> with 'Butter & Eek' sauce	7,00
<b>Dutch Herring</b> – <i>per piece</i>	3,50
<b>Fries</b>	4,50
<b>Seasonal Roasted Vegetables</b>	10,50

Curious about our lovely kids' dinner meals?  
Ask our staff.



**Smit  
Bokkum**

ROKERIJ • SINDS 1856

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