

Dinner

17:00 to 21:00

CLASSIC STARTERS

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

Eel Fillet from Our Own Smokehouse on Toast with toast and salad	23,00
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Smit-Bokkum Fish Dish a selection of home-smoked fish (eel, sea bass, bream, and salmon) with bread and salad – <i>with herring:</i>	22,00 + € 3,00
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MAIN DISHES CLASSIC

North Sea Sole 2 pieces of 'Sole No5', baked in butter, with seasonal vegetables	Daily Price
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Crispy Fried Pieces of Cod with fries, salad and remoulade sauce	23,00
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Coquilles Saint-Jacques (Scallops) with seasonal risotto	29,50
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Angus Ribeye fried in butter with mushrooms and pepper sauce	38,50
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Louis' Curry yellow curry based on our cook Louis's family recipe, served with chicken thigh or cod	25,50
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 Vegetarian Rice Dish with green beans, cabbage, sweet pepper, eggplant, and sesame mayo	19,50
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MAIN DISHES FROM OUR OWN SMOKERY

Sea Bass Fillet from the Smit-Bokkum Smokehouse with seasonal vegetables and truffle sauce	29,00
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Salmon Steak from the Smit-Bokkum Smokehouse with tagliatelle and truffle sauce	27,50
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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, Fried 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 Board with tapenade, olive oil, and aioli — <i>with house-smoked salmon mousse: + € 5,00</i>	7,50
Eel Bite a piece of toast with home-smoked eel	7,00
Old-Fashioned Red Cabbage Stew with 'Butter & Eek' sauce	7,00
Dutch Herring — <i>per piece</i>	3,50
Fries	4,50
Seasonal Roasted Vegetables	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.

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