

Dinner

17:00 to 21:00

STARTERS

| | |
|---|--------------------|
| Home-Smoked Salmon Tartare with wasabi mayonnaise, egg, croutons and salad | 19,50 |
| Gamba's Pil-Pil with garlic butter, salad and sourdough bread | 19,50 |
| Dutch Shrimps with toast, salad and cocktail sauce | Daily Price |
| Home-Smoked Duck Breast Fillet with beetroot, walnut, balsamic and salad | 16,50 |
| Vitello tonato with arugula, tuna mayonnaise, capers and sourdough bread | 19,00 |
| Goat cheese salad with pine nuts, honey, sun-dried tomatoes, and basil dressing | 16,50 |

STARTERS FROM OUR OWN SMOKERY

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|---|------------------------------|
| Home-Smoked Eel Fillet with toast and salad | 23,50 |
| Smit-Bokkum Fish Dish a selection of home-smoked fish (eel, sea bass, bream, and salmon) with bread and salad – <i>with herring:</i> | 23,50 + € 3,50 |

MAIN DISHES

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| North Sea Sole 2 pieces, baked in butter, with seasonal vegetables | Daily Price |
| Crispy Fried Pieces of Cod with fries, salad and remoulade sauces | 24,50 |
| Coquilles Saint-Jacques with seasonal risotto | 29,50 |
| Louis' Curry yellow curry based on our cook Louis's family recipe served with chicken thigh or cod (+ € 4,00) | 26,50 |
| Angus ribeye fried in butter with mushrooms and pepper sauce | 38,50 |
| Vegetarian Rice Dish with haricots verts, pointed cabbage, bell pepper, aubergine and sesame mayo | 19,50 |

MAIN DISHES FROM OUR OWN SMOKERY

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|---|--------------|
| Home-Smoked Sea Bass with seasonal vegetables and truffle sauce | 31,50 |
| Home-Smoked Salmon Steak with tagliatelle and truffle sauce | 28,50 |

Tasty all day

To enjoy during lunch or dinner

SOUPS

| | |
|---|--------------------|
| Fish Soup based on cod, mussels and prawns | 13,50 |
| Eel Soup based on the home-smoked Smit-Bokkum eel | 12,50 |
| Soup of the Day | Daily Price |

FISH OF THE DAY

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

SIDE DISHES

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| Sourdough Bread Board with tapenade, olive oil, and aioli – <i>with house-smoked salmon mousse: + € 5,00</i> | 7,50 |
| Old-Fashioned Red Cabbage Stew with 'Butter & Eek' | 7,50 |
| Rhubarb compote | 5,00 |
| Fries with mayonnaise | 5,50 |
| Seasonal Roasted Vegetables | 10,50 |

HOMEMADE DESSERTS

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|---|-------|
| Cheesecake with a scoop of ice cream | 11,50 |
| Chocolate brownie with a scoop of ice cream | 11,50 |
| Tiramisu | 11,50 |
| Dame blanche | 9,50 |
| Dessert of the day | — |
| Chocolates by Volendam star chef Simon Jonk choice of 5 different varieties at the table – <i>price per piece</i> | 2,25 |

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



**Smit
Bokkum**
ROBERTJ • SINDS 1856

Allergy or specific
wishes? Our chef
probably knows a
tasty solution.