

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

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

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

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, Classic Volendam-Style Stew with red cabbage stamp and 'Butter & Eek' sauce – <i>May through September</i>	Daily Price

SIDE DISHES

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

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**
ROHERIJ • SINDS 1856

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