



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

Home-Smoked Salmon Tartare with wasabi mayonnaise, egg, croutons and salad	19,50
Sailor Sandwich with mackerel, roasted bell pepper, sesame, and basil dressing	13,50
Spanish salad with prawns, scallops, calamari, chorizo, olives, and sourdough bread	26,50
Dutch Shrimps with toast, salad and cocktail sauce	Daily Price
Home-Smoked Duck Breast Fillet with beetroot, walnut, balsamic, salad and sourdough bread	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

CLASSICS 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

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
Gamba's Pil-Pil with sourdough bread, salad and garlic butter	19,50
Pan-Fried Mussels with sourdough bread, salad and garlic butter	16,50
Tender chicken thigh skewer with satay sauce, fries, and salad	22,50
 Vegetarian Rice Dish with haricots verts, pointed cabbage, bell pepper, aubergine and sesame mayo	19,50

WARM 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

Old-Fashioned Red Cabbage Stew with 'Butter & Eek'	7,50
Rhubarb Compote	5,00
Fries with Mayonnaise	5,50
Seasonal Roasted Vegetables	10,50

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 – <i>per piece</i>	7,50
Salmon Mousse Bite a piece of toast with home-smoked salmon mousse – <i>per piece</i>	6,00
Dutch Herring – <i>per piece</i>	3,50
Smoked Eel Soup served in a Champagne Flute based on home-smoked eel	6,00
Crispy Fried Pieces of Cod	9,00
Bruschetta with jamón ibérico with olive oil, tomato, garlic, and basil	8,00

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