

Lunch menu



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.



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

BREADS AND SALADS

Homesmoked duck breast fillet with pumpkin sauce, sweet potato, mango and cashew	16,50
Fish burger sandwich of cod and shrimps, with piquillo mayo	16,50
Smit-Bokkum tuna toast tuna melt sandwich with sauerkraut, Emmentaler cheese and mild spiced aioli	13,50
Salmon tartare with wasabi mayo, egg yolk and coconut-lava sauce	19,00
Smoked mackerel niçoise salad with honey mustard dressing and poached egg	16,50
Fried mussels with bread, salad and herb butter	15,50
Flatbread with chicken thigh with pesto, avocado, and sriracha mayo	15,50
Salad with pearl couscous and pumpkin cream with bell pepper, red onion, almond, tomato, cucumber	13,50

CLASSICS FROM OUR OWN SMOKEHOUSE

Eel fillet from our own smokehouse on toast with toast and salad garnish	21,00
Fish dish Smit-Bokkum home smoked fish selection (eel, sea bass, bream and salmon) with bread and salad <i>with herring:</i>	21,00 <i>+ € 3,00</i>

HOT LUNCH DISHES

North Sea sole 2 pieces of 'Sole No5', baked in butter, with seasonal vegetables	Daily price
Crispy fried pieces of cod fish with fries, salad and remoulade sauce	21,50
Eel omelette classic omelette with smoked eel snips	18,50

HOT FROM OUR OWN SMOKEHOUSE

Sea bass fillet from the Smit-Bokkum smokehouse with oxheart cabbage, aniseed mushrooms and truffle sauce	28,50
Salmon steak from the Smit-Bokkum smokehouse with tagliatelle and truffle sauce	26,50

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 basket with salmon mousse and tapenade	8,50
Brioche with smoked eel and horseradish mayo	6,00
Old-fashioned red cabbage stew with 'Butter & Eek' sauce	7,00
Portion of small pieces of crispy cod	9,50
Dutch herring – per piece	3,50
Fries	4,50
Seasonal oven vegetables	10,50

DESSERTS

Cheesecake	10,50
Chocolate brownie	10,50
Tiramisu	9,50
Homemade cake	<i>from</i> 5,00
Dame blanche	8,50
Chocolate Bonbons by Volendam Michelin chef – per piece	1,50