

Packages 2025

Guided tours Smit-Bokkum Gel Smokery

PACKAGE 1

Smokery tour, with a tasting of home smoked eels during the tour.

Tour and tasting

€6,50

PER PERSON
UNTIL 16.00 O'CLOCK



PACKAGE 2

A cosy start with coffee and Volendam apple pie, followed by a Smokery tour and a tasting of home smoked eels.

Coffee, pie and tour

€14,00

PER PERSON
UNTIL 16.00 O'CLOCK



PACKAGE 3

Eels, eels, eels! Smokery tour with a tasting of home smoked eels, followed by a sandwich of home smoked eels (drinks after calculation).

Eel sandwich and tour

€22,00

PER PERSON
UNTIL 16.00 O'CLOCK

Smokery tour and tasting of home smoked eels, followed by a fish & chips lunch made with codfish or slow cooked veal, served with fries and salad (drinks after calculation).

PACKAGE 4

Warm lunch and tour

€27,00

PER PERSON
UNTIL 16.00 O'CLOCK



Smokery tour followed by a two course lunch:

- ♦ Small soup of home smoked eels
- ♦ Fish plate with smoked eels, smoked salmon, Dutch shrimp and salted herring, served with bread and butter (drinks after calculation).

PACKAGE 5

Two course lunch and tour

€29,50

PER PERSON
UNTIL 16.00 O'CLOCK



Create your own extensive menu with four starters and four main courses from our à la carte menu. We work on subsequent calculation with a selection menu.

PACKAGE 6

Tour and selected à la carte menu

(COSTS AFTER
CALCULATION)



**Smit
Bokkum**

ROHERIJ • SINDS 1856

Tour and fixed three course menu

UNTIL 16.00 O'CLOCK

MENU

"Volendam"

€39,50 PER PERSON

Including an eel tasting during the tour.

Starters

- ♦ Traditional Dutch Tomato soup or:
- ♦ Creamy soup of home smoked eels

Main Courses

- ♦ Crispy fried pieces of codfish, served with fries, salad and a remoulade sauce or:
- ♦ Piece of traditional hot smoked salmon from our own Smokery, served with pasta and sauce of the season

Dessert

- ♦ Vanilla ice cream served with warm chocolate sauce or caramel sauce



MENU

"Smit-Bokkum"

€55,00 PER PERSON

Starters

- ♦ Exclusive selection of home smoked fish: eels, salmon and dorado, served with bread and butter or:
- ♦ Home smoked duck breast with balsamico and salad

Main Courses

- ♦ Home smoked seabass fillet, served with tagliatelle pasta and truffle sauce
- ♦ Codfish stewed Volendam style, served with red cabbage mash and a mustard gravy

Dessert

- ♦ Homemade cheesecake



**Surprise your guests with a fish gift
from the Smit-Bokkum Smokery!**

Home smoked eel fillet per 100 gram **10,00**

Visit our store for more delicious treats to take away.

MENU

"Droeverij"

€69,00 PER PERSON

Extensive Smit-Bokkum specialties tasting to share,
served in three courses.

Starters

- Selection of home smoked and fresh fish, served with bread and butter:
- ♦ From the Smit-Bokkum Smokery: eels, salmon and seabream
 - ♦ Home smoked duck breast
 - ♦ Dutch shrimp
 - ♦ Salted herring

The selection is accompanied by a champagne glass filled with home smoked eel soup.

Main Courses

- Selection of meat and different types of fried, stewed and smoked fish. Depending on the season the following dishes:
- ♦ North Sea codfish, stewed Volendam style
 - ♦ Home smoked seabass fillet with tagliatelle pasta and truffle sauce
 - ♦ North sea haddock, baked in butter
 - ♦ Beef steak with pepper sauce, served with fries, baked potatoes, red cabbage mash and Volendam butter sauce

Dessert

- ♦ Grand dessert