

DINNER FORMULAS

For large groups BLACK SMOKE offers you the
Chainsaw chef's table (up to 18 persons)

You are placed next to hell's kitchen!
This is where the BLACK SMOKE pitmasters work with their hot and fast techniques:
grilling, scorching and roasting the best steaks, chops, fish and vegetables.
Hell never tasted this good before.

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- Do you have a hankerin' for some great Texas Style meat,
sturdy ribs or a hartstopping menu?
(13 to 29 persons)
Enjoy in BLACK SMOKE the straight forward BBQ flavours.
We would like to know which one you like the most.

OINKY-TONK RIBS MENU € 25 pp

overloaded nacho sharing platter for two

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow
smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado,
coriander and sour cream.

Great to share!

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STYLISH RIBS

Full rack of ribs (700 gr) uit de Yankee smoker,
Kansas City wet style:
slathered in De Koninck beer infused BBQ-sauce
served with apple-coleslaw
Crispy potato wedges
with herb salt and a fresh ranch dip

SHANIA TWAIN MENU € 34 pp

THE SMOKED GOAT (V)

Bruschetta with cherrywood-smoked Saint-Maurin goat cheese by Van Tricht. Served with micro salad and an orange- parsley dressing

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BAKED TUSCAN FISH SKILLET

Cod hot smoked on a cast iron skillet with lemon-thyme butter, flavored tomato concasse and fried basil.

Served with

Oven roasted potato salad
with pickles, celery, egg and parsley.

LOW AND SLOW MENU € 43 pp

Can't decide? Have it all with this menu.

overloaded nacho sharing platter for two

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream.

Great to share!

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BLACK'S BBQ BONANZA

Can't decide? Have it all! 1/2 smoked chicken, a full slab of Kansas City wet style ribs, a whole beer sausage and a royal serving of pulled pork & brisket on a platter to share.

Served with

apple-coleslaw

Crispy potato wedges
with herb salt and a fresh ranch dip

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THE HEART STOPPER

Eclair filled with Bulleit Bourbon-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble

HEART ATTACK MENU € 49 pp

overloaded nacho sharing platter for two

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream.

Great to share!

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BLACK ABERDEEN COTE A L'OS (2 PEOPLE, 800 G)

From the premium selection of Luc De Laet's Butcher's Store: a double entrecote of the famed Aberdeen Angus breed, parilla-grilled on the bone and served with pepper sauce.

Served with

apple-coleslaw

Crispy potato wedges

with herb salt and a fresh ranch dip

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Twisted coupe Colonel

Lime-bergamot sorbet of Jitsk and Ketel One vodka.

BIG BOY MENU € 69 PP

STEAMED PORK BUNS

2 steamed buns filled with smoked 5 spice pork belly with Liefmans Yell'oh mayonnaise, pickled cucumber with red pepper and bacon-peanut crumble.

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THE BIG BASTARD, RIB ROAST STEAK (500 G)

For the protein lover that hates to share. Rib roast of Austrian Simmenthaler from Luc de Laet's Butcher Store. Grilled on the parrilla and served with chimichurri.

Served with

apple-coleslaw

Crispy potato wedges

with herb salt and a fresh ranch dip

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SAY CHEESE

'Kaasterkaas' from Rumbeke refined by Van Tricht with Liefmans Goudenband, served with Liefmans kriek brut-fig jam and The Bakery nut bread

→ 1 menu per table

BS | BLACK SMOKE

BBQ BAR ROOFTOP

These menus will be combined
with a drink formula of your choice

