

LUNCH 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 sandwiches, smokin' sausage or a carnivoresque 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.

SANDWICH GALORE € 18 PP

Not enough time? Choose for this Snack attack!
We would like to know your choice of sandwiches in advance.

PULLED PORK BRIOCHE

Toasted brioche bun, Apple-coleslaw,
16 hours slow roasted pork shoulder, pickles
and a 'De Koninck beer infused' BBQ sauce

OR

THE SUBMISSIVE CHICK BLT BUN

Toasted brioche bun, creamy salad of BBQ chicken from the Yankee smoker, boiled egg, red onion and gherkin with little gem salad, tomato and crispy bacon strips.

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THE HEART STOPPER

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

SAUSAGE FEST € 24 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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THE NO-BULLSH#T SAUSAGE

This very tasteful collaboration between the City Brewery's finest craftsmen: Wild Jo beer from De Koninck, the craftsmanship of Luc De Laet from The Butcher's Store and the tendency for fire from our very own Black Smoke make this a 'one of a kind' smoked and grilled 'Texas-style' sausage [200 g].

Served with

Oven Roasted Potato Salad with pickles, celery, egg and parsley,
Apple-coleslaw

F#CK SALAD MENU € 27,50 PP

COLD SMOKED SALMON

Salmon cold smoked on cedar wood, with a garnish of pickled fennel, grilled citrus, tarragon and apple.

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THE LOADED MEXICAN

Smoked Mexican salad, generously sprinkled with BBQ chicken

GRANNY-SLAPPIN' GOOD MENU € 32 PP

RUBIA GALLEGA PICANHA STEAK (250 GRAM)

From the secret drawer of Luc De Laet's The Butcher's Store: a Picanha [tailpiece] of the refined Spanish Rubia Gallega breed.

Grilled on our Parrilla and served according with pepper sauce,
little gem salad with ranch dressing,

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.

BS | BLACK SMOKE

BBQ BAR ROOFTOP

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

