

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'S

Warm tortilla chips overloaded with BBQ 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 Crispy potato wedges with homemade chipotle ketchup
& coleslaw

SHANIA TWAIN MENU € 36 pp

THE SMOKED GOAT (V)

Bruschetta of goat cheese, smoked on cherry wood, with beetroot, orange, mayonnaise of dandelion salad and pistachio crumble.

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BAKED TUSCAN FISH SKILLET

Cod hot smoked on a cast iron skillet with toasted walnut pistou, antiboise of black olive and crispy sage.

Served with

Lebanese tabboule: pomegranate, basil, smoked caramelized pecan nuts.

LOW AND SLOW MENU € 43 pp

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

OVERLOADED NACHO'S

Warm tortilla chips overloaded with BBQ 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

Crispy potato wedges with homemade chipotle ketchup
& coleslaw

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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

TACO EL CERDO

Low & slow cooked pork with Black-Mex seasoning, blood orange, kohlrabi, yoghurt & black garlic mayonnaise and toasted sesame served on two tacos

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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

Crispy potato wedges with homemade chipotle ketchup
& coleslaw

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SEASONAL FRUIT CRUMBLE

Jitsk nut-cinnamon ice cream

BIG BOY MENU € 75 PP

BONE MARROW LUGE

Smoked and grilled marrow with Bulleit Bourbon lacquer, BBQ pulled beef and Wild Jo beer bread from The Bakery

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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

Crispy potato wedges with homemade chipotle ketchup
& grilled corn on the cob with adobo mayonnaise, parmesan-BBQ herbs and lime

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SAY CHEESE

Special edition black cheese made by Burg out of Hamont-Achel that has been refined exclusively for Black Smoke by Van Tricht, served with Liefmans Kriek Brut-fig jam and The Bakery sourdough bread.

→ 1 menu per table

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



For bookings for the brewery tour please contact laurence.piens@dekoninck.be
Mention your reservation at Black Smoke and get a better rate.