

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'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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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

Crispy potato wedges with homemade chipotle ketchup
& coleslaw

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

GRANNY-SLAPPIN' GOOD MENU € 33 PP

IRISH BLACK ANGUS BAVETTE STEAK (250 GRAM)

The Irish Angus breed is known for its juicy, tasty meat with a herbal flavour.
Grilled on our Parrilla and served medium rare with pepper sauce,
Crispy potato wedges
with homemade chipotle ketchup
& little gem salad with blue cheese buttermilk, dressing, chorizo

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THE HEART STOPPER

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

BS | BLACK SMOKE

BBQ BAR ROOFTOP

→ 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: