

**BS** | **BLACK  
SMOKE**  
BBQ BAR ROOFTOP

# EAT THIS!



*After a road trip of nearly 4.500 miles and having visited 40 BBQ joints in the States, we knew it for sure: this is it!*

*The smell, the taste and most of all, the experience we had in several authentic restaurants of the American BBQ belt ... We had to take it with us! And so Black Smoke became the next step in our adventure. We would blend all the recently discovered American BBQ traditions with local culinary influences for a rock-your-socks-off BBQ experience at the Black Smoke restaurant.*

*Our pitmasters tame the flames of fire in their hell's kitchen. It's where they prepare all Yankee-style 'low and slow' BBQ dishes on wood burning smokers and all 'hot and fast' grill classics on a very unique Argentinian Parrilla grill.*

*The result? Mouth-watering good! Enough with the BS, just come and enjoy yourself!*



## CULINARY FRIENDS

*The line-up of craftsmen that we call our neighbours is top notch! Their culinary influences interlard with our dishes, and yes, their drinks are easily poured. Of course, De Koninck beers run through our bar and through our meals.*

*But we also use meat from Luc De Laet's premium selection at The Butcher's Store.*

*Together with Van Tricht we refine smokey cheese that you won't believe! And Jitsk never stops to seduce us with his chocolate. Last but definitely not least: we serve a very special beer-infused sourdough bread from The Bakery.*

*A fine meal deserves fine material. Therefore we cut the steaks with Zwilling knives and proudly do all of our cooking in the cast iron creations of Staub and the pots and pans of Demeyere.*

*#spon*

*Do you have certain dietary wishes or allergies we need to be aware of?  
Ask your waiter for the allergen menu. Please take a moment to inform our staff  
in case of high gluten intolerance.*

**MENU**

## FIRESTARTERS

### TACO EL CERDO € 11,00

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

### BONE MARROW LUGE € 15,00

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

 Take the slide: add a shot of Bulleit bourbon [6 €] and shoot it down along the bone.

### GRILLED PULPO € 17,50

Grilled octopus served with pumpkin cream, green olive tapenade, toasted hazelnut and Bicky onions.

BEER TIP: Triple D'anvers 8% (33 cl) € 4,30

### COLD SMOKED SALMON € 13,00

Salmon cold smoked on cedar wood, with beetroot, orange, mayonnaise of dandelion salad and pistachio crumble.

WINETIP: Los vascos Glass € 6,50 Carafe € 24 (50 cl)

Chardonnay, Casablanca Valley, Chile

### THE SMOKED GOAT (V) € 12,00

Bruschetta of goat cheese, smoked on cherry wood and ash-ripened by Van Tricht cheese affineurs, with balsamic-beetroot syrup, grilled pear and macadamia nut salad and The Bakery sourdough bread.

### OVERLOADED NACHO SHARING PLATTER FOR TWO € 18,00

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!

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

(V) Vegetarian

## LOW AND SLOW BBQ SPECIALTY PLATTERS

Now we are talking, the BBQ magic is here! Low and slow BBQ is the main area of special spice mixes, various types of wood, large pieces of meat and one hell of a wood stoked smoker from the US.

All dishes below are cooked on very low temperature for an expensive amount of time, up 'till 16 hours. The result is an unparalleled smokey and juicy BBQ flavour. Makes you hungry? Pay attention to the notorious #soldout. Because of the duration of the cooking and the capacity of our smoker, these platters will be limited.

All dishes below are normally served with apple-coleslaw and pickled veggies. But you can pimp them with whatever you'd like from our selection of side dishes.

### THE SMOKING CHICK € 12,50

1/2 corn chicken, rubbed in Smokey Goodness 'Cheeky Chicken' and prepared in our Yankee smoker for an unparalleled flavour.

WINETIP: Whispering Angel Chateau D'Esclans Glass € 10 .

This killer rose wine became reputedly Carafe € 38

one of the world's greatest!

### STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker, served with jacket potato, choose your style:

- Memphis dry rub style: rubbed with Smokey Goodness 'Pig Powder' BBQ herbs
- Kansas City wet style: slathered in 'De Koninck beer infused' BBQ sauce

BEER TIP: Duvel 8,5% (33 cl) € 4,00

### THE NO BULLSH#T BEER SAUSAGE € 13,50

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]

## THE DOUBLE PORKER

*Pulled Pork and Smoked Beer Sausage combo: 16 hours slow cooked pork shoulder from our on apple wood stoked Yankee smoker and the Black Smoke Original Wild Jo Beer Sausage crafted by The Butcher's Store.*

EAT IT SOLO (300 G) € 18,00

VALENTINE SHARING STYLE  
(2 PEOPLE, 500 G) € 24,00

9 TO 1 TEXAS STYLE BRISKET € 24,00

*A BBQ road trip inspired brisket, the one and only icon of Texan BBQ. Served according to the not so secret recipe of the legendary pit master Louis Mueller: just salt, black pepper and a whole lot of smoke [250 g]*

BEER TIP: Tank 7 8,5% (25 cl) € 3,50

BLACK'S BBQ BONANZA € 29,50 P.P.

*Can't decide? Have it all! 1/2 smoked chicken, full slab Kansas City wet ribs, a whole beer sausage and a royal serving of pulled pork and brisket, all on one platter to share. Served with crispy potato wedges and apple-coleslaw. You can order this for 2 people or more.*

WINETIP: Barolo di Serralunga D.O.C.G. Bottle € 85,00

Fontanafredda, Nebbiolo, Piemonte, Italy (1 liter)

## FROM THE WOOD FIRED PARRILLA GRILL

*In the heart of Hell's Kitchen a custom built Parrilla grill breathes fire to an untameable furnace. This is where our Black Smoke pit masters work with their 'Hot and Fast' techniques: red hot grills, searing and roasting high quality steaks, chops, fish and vegetables. The flames are fed with wood and charcoal and create the true taste of grilled food that you just can't get enough of. Hell never tasted this good before.*

(V) Vegetarian

## IRISH BLACK ANGUS

BAVETTE STEAK (250 G) € 20,00

*The Irish Angus breed is known for its juicy, tasty meat with a herbal flavor. Grilled on the parilla and served with a choice of: smoked choron sauce, pepper sauce or chimichurri.*

THE BIG BASTARD, RIB ROAST STEAK  
(500 GRAM) € 49,00

*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 a choice of: smoked choron sauce, pepper sauce or chimichurri.*

WINETIP: Malbec Glass € 6,5 Carafe € 24 (50 cl)

Malbec, Mendoza, Argentina

BLACK ABERDEEN COTE A L'OS  
(2 PERSONEN, 800 G) € 60,00

*From Luc De Laet's premium selection at The Butcher's Store: a double entrecote of the famous Black Aberdeen Angus breed, cooked at the bone. Grilled on our parrilla and served according to your preferences: smoked Choron sauce, pepper sauce or chimichurri.*

WINETIP: Woodfired DeBortoli Bottle € 39,00

Shiraz, Heathcote, Australia

BAKED TUSCAN FISH SKILLET € 21,00

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

BEER TIP: Lost in Spice 5,2% (25 cl) € 3,50

WHERE'S THE BEEF? (V) € 21,00

*Grilled artichoke barigoule, truffle, toasted Piemonte hazelnut, crouton, Postel and crunchy toasted quinoa.*

**BLACK SMOKE'S  
SUICIDE BEEF BURGER** € 15,00

Aberdeen Angus Bone Marrow Burger  
by The Butcher's Store, apple-coleslaw,  
Provolone cheese, pulled beef, pickles  
and bold & beefy BBQ sauce.

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

**THE SMOKED MEXICAN (V)** € 14,50

Iceberg lettuce, corn, avocado, red onion,  
tomato, black beans, crispy tortilla, cilantro,  
cheddar cheese and ranch dressing.

*Disclaimer: This salad contains vegetables!*

**THE LOADED MEXICAN**

Smoked Mexican salad,  
generously sprinkled with:

. PULLED PORK € 19,50

. BBQ CHICKEN € 17,00

. BBQ BEEF € 22,00

. F#CK SALAD,  
GIVE ME ALL THE MEAT  
WITH A SIDE OF LETTUCE € 23,00



**A ROUND OF BEERS  
FOR THE CHEFS** € 12,00

Because it is f\*cking hot  
so close to the firepit!

**KIDS** [children up to 12 years]

NACHOS TODOS € 5

GRILLED BEEF BURGER € 10

HALF SLAB RIBS LACQUERED € 10

FRIED CHICKEN WINGS € 10

Choose this two side dishes:

CRISPY POTATO WEDGES / COLD POTATO  
SALAD / APPLESAUCE / APPLE COLESLAW /  
FRESH SALAD

**SIDE DISHES**

**COLD SIDES**

**COLESLAW** € 3,00

Red cabbage, carrot, fennel, apple,  
walnut and cumin with apple cider vinaigrette.

**LEBANESE TABBOULE** € 4,00

Pomegranate, basil,  
smoked caramelized pecan nuts.

**LITTLE GEM** € 3,50

Blue cheese buttermilk,  
dressing, chorizo.

**HOT SIDES**



**BBQ BAKED BEANS** € 3,50

[USA style bonenschotel met gerookt vlees]

**GRILLED CORN ON THE COB** € 4,00

with adobo mayonnaise,  
parmesan-BBQ herbs and lime.

**CRISPY POTATO WEDGES** € 3,50

with homemade chipotle ketchup.

**SMOKED AUBERGINE CAVIAR** € 3,00

with mint oil, Pico de Gallo almonds

**SWEET POTATO** € 3,00

cooked in maple syrup  
with smoked butter and jalapeño.

(V) Vegetarian

## DESSERTS

- THE HEART STOPPER** € 9,00  
*Éclair filled with Bulleit Bourbon crème Suisse, a glaze of dulce de leche and bacon-pecan crumble*
- SKILLET COOKIE SUNDAE** € 7,00  
*Chocolate chip cookie freshly baked on the cast iron Staub Skillet with Jitsk vanilla ice cream, chocolate sauce, mascarpone cream and Maraschino cherry.*
- SEASONAL FRUIT CRUMBLE** € 7,50  
*Jitsk nut-cinnamon ice cream.*
- SAY CHEESE** € 8,00  
*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.*
- BEER TIP:** Liefmans Goudenband 8% (33 cl) € 4,50

### AMERICAN COFFEE

€ 8,00

*Imagine the Irish coffee, only with Bulleit bourbon this time, and topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure chocolate. It's every American's wet dream. Served in the most badass mug on the planet..*

## AFTER DINNER COCKTAILS

*Dessert is never the end! You're not done with us after your sweet sin. The night gets its proper finish in the Black Smoke Bar with after dinner cocktails, a premium selection of bourbons, whiskeys and rums on a warm bed of groovy tunes that postpone that last kiss goodnight just a little bit longer.*

- BLACK BULLET** € 11,00  
*The American answer to the Irish coffee!  
Bulleit Bourbon, Hazelnut liquor, Cacao liqueur and Patron XO topped with fresh whipped cream.*
- RUM ESPRESS(O)** € 11,00  
*A twist on the classic Espresso Martini.  
Ron Zacapa 23, Parton XO Cafe, Lazzaroni and a shot of espresso!*

|BS|

BLACK SMOKE  
Mechelsesteenweg 291, 2018 Antwerp  
www.blacksmoke.be   blacksmokeantwerpen  
 smoke@blacksmoke.be



All our staff is dressed by Jason Denham.  
Our goal is similar:  
Worship Tradition, Destroy Convention  
#denhamthejeanmaker

*“Work is the curse of the drinking classes.” Oscar Wilde*

## BEERS

“Love thy neighbour” said a bearded man about 2016 years ago. And he couldn’t be more right today because boy, do we love ours! They are the super skilled brewmasters of Antwerp City Brewery De Koninck so what is not to love about these hard working, beer slinging liquified happiness providers. Proudly we serve their delicious ultra local brews on our 12 headed beer tap including some of their limited experimental beers. Can’t think outside the bottle? Then grab one from our stash representing Belgium’s finest beers ever captured in glass.

## DRAFT

**“BOLLEKE” DE KONINCK 5,2% (25 CL) € 3,00**  
Brewed by our beloved neighbours this liquified Antwerp pride has a clear amber look and is malty and hoppy with hints of caramel and cinnamon. In Antwerp dialect, just order a “Bolleke Keuning” with Bolleke referring to the iconic glass shape.

**TRIPLE D’ANVERS 8%(33 CL) € 4,30**  
Golden blonde Belgian triple with a great balance between fruity and hoppy scents with a sweet touch in the background.

**TANK 7 8,5% (25 CL) € 3,50**  
At Kansas City Boulevard Brewery they have fermenter number seven, the black sheep of their cellar family. Ironically, when their brewers were experimenting with variations on a traditional Belgian-style farmhouse ale, the perfect combination of elements came together in that very vessel. You could call it fate, but they called it Tank 7.

**VEDETT IPA 5,5% (33 CL) € 4,30**  
Fresh, fruity and floral notes give way to touches of caramel sweetness, while its superb, lingering aftertaste continues to tantalise the tastebuds long after. Here’s to a great-tasting, refreshing beer!

**CRAFTWORKS ?%(25 CL) € 3,50**  
Are you in for an experiment? Then let the brewmasters of De Koninck work their beer brewing magic on you and try their experimental brews we nicked from their secret stash. Ask us what we managed to get our hands on this week.

## DRINKS

## BOTTLED

**VEDETT BLOND 5,2% (33 CL) € 3,50**  
This premium pilsner offers full-bodied, thirst-quenching refreshment from start to finish. With a slightly bitter aftertaste to keep you on your toes.

**DUVEL 8,5% (33 CL) € 4,00**  
**DUVEL 8,5% (75 CL) € 9,00**

Thanks to its surprisingly high alcohol content [8.5 %], enormous head, fine effervescence and silky smooth feel in the mouth, Duvel clearly stands out from other Belgian beers.

**DUVEL TRIPEL HOP 9,5% (33 CL) € 4,50**  
Duvel Tripel Hop is brewed with three hop varieties and each year the third hop is changed to provide its own unique taste and aroma. This keeps the final flavor profile surprisingly exciting for any true beer lover. For 2016 our brewers selected HBC 291 from the Yakima Valley in the USA.

**WILD JO 5,8% (33 CL) € 4,00**  
Wild Jo saw the light of day after a suitably wild night in the De Koninck City Brewery. Our brewers steered clear of the well-trodden path of conventional yeasts and got to work with wild varieties. The result? Pure rock ‘n’ roll in a bottle! Wild Jo is untameable.

**LIEFMANS GOUDENBAND 8% (33 CL) € 4,50**  
Liefmans Goudenband is one of the most distinctive dark beers in the world. Originally called IJzerenband [Iron Band] – a reference to the iron bands around the beer barrels

## COCKTAILS

Mixed the way it should be

**HORSES NECK**  € 13,00

Classic cocktail that made a huge comeback. It's easy to drink, Bulleit bourbon, angostura and topped with Fever Tree Ginger Ale, it doesn't always have to be complicated.

**O.G. & TONIC**  € 12,00

Tanqueray gin with Fever-Tree Indian Tonic. The original G&T

**PERFECT J.**  € 13,00

Tanqueray Rangpur with Fever-Tree Clementine & Cinnamon. The perfect serve

## BOURBON

**BULLEIT BOURBON** € 8,50

Bulleit Bourbon is inspired by the whiskey pioneered by Augustus Bulleit over 150 years ago. Only ingredients of the very highest quality are used. The subtlety and complexity of Bulleit Bourbon come from its unique blend of rye, corn, and barley malt, along with special strains of yeast and pure Kentucky limestone filtered water. Due to its especially high rye content, Bulleit Bourbon has a bold, spicy character with a finish that's distinctively clean and smooth

**BULLEIT RYE** € 9,50

Bulleit Rye is an award-winning, straight rye whiskey with a character of unparalleled spice and complexity. Released in 2011, it continues to enjoy recognition as one of the highest quality ryes available

## GIN

**TANQUERAY DRY** € 7,00

A blend of the purest four-times-distilled spirit and a hand picked selection of four botanicals, London Dry gin offers a uniquely balanced gin experience.

**TANQUERAY RANGPUR** € 8,00

Tanqueray Rangpur gin unveils the best kept secret of the British-Indian tradition. The rare Rangpur lime, traditionally used to smooth down the gin, brings an exotic bold flavour to the already perfect combination of the four botanicals in the dry version

**TANQUERAY N°10** € 9,00

Tanqueray n°10 takes its name from Tiny Ten, the nickname of the small copper pot still where every drop is produced, but there is nothing minor about its flavour. The only gin made using whole citrus fruit including white grapefruit along with the other botanicals

**JINZU** € 10,00

Jinzu Gin is a Scottish made, Japan inspired gin with an English woman at its heart. Designed by bartender Dee Davies for Diageo's Show Your Spirit competition in 2013 [which it went on to win], the gin is a fantastic example of East meets West, with traditional gin botanicals joining cherry blossom, yuzu and sake to form a distinctive gin with a real sense of place.

## VERMOUTH-APERITIF

**PIMM'S** € 7,00

**DOLIN WHITE** € 6,00

**DOLIN ROUGE** € 6,00

**DOLIN DRY** € 6,00

**CINZANO 1757 BIANCO** € 5,00

**CINZANO 1757 ROSSO** € 5,00

**CAMPARI** € 5,00

Campari is a liqueur, considered an aperitif, obtained from the infusion of herbs and fruit in alcohol and water. It is a bitter characterised by its dark red colour. It's used for the world famous Negroni Cocktail.

**APEROL** € 5,00

**DOMECQ SHERRY DRY** € 5,00

**PORTO TAYLOR'S WHITE/RED** € 5,00

## WODKA

**KETEL ONE** € 8,00

For this amazing vodka they have used carefully selected European wheat and a combination of modern and traditional distilling techniques. This way they have created an extraordinary vodka, both crisps in taste and soft in finish.

**KETEL ONE LEMON** € 8,00

*Ketel One Lemon begins with ketel one vodka, which is then infused with the essence of four different lemons, predominantly from Sicily, for taste and two different limes to enhance the freshness*

**KETEL ONE ORANGE** € 8,00

*Ketel One Oranje flavored vodka begins with Ketel One Vodka, infused with the essence of orange for a crisp, refreshing taste. The essence comes from Valencia and Mandarin oranges, which add floral and fruity notes.*

## RUM

**PAMPERO BLANCO** € 6,00

**PAMPERO ESPECIAL GOLD** € 7,00

**PAMPERO ANIVERSARIO** € 9,00

*The rum was first introduced in 1963 to commemorate the 25th anniversary of Pampero. The rum is aged in oak casks, but the bottle possesses no age statement. The rum is a blend of rums aged from 2 years to 8 years. The spirit is light and warm on the tongue. It is smooth on the entry and finish. There's almost no burn until it reaches your chest and gives it that lovely rummy warmth.*

**ZACAPA 23** € 14,00

*Unlike most other rums that use molasses, Zacapa is created from the concentrated first press of sugar cane or virgin sugar cane honey. Containing a blend of rums from 6 to 23 years old.*

**ZACAPA XO** € 5,00/CL

*This amazing rum contains a blend of rums between 6 and 25 years old with an extra ageing stage in French oak barrels that previously held cognac.*

**MOUNT GAY BLACK BARREL** € 10,00

*Mount Gay Black Barrel is a small batch, handcrafted rum recently created by master distiller Allen Smith. It is a blend of both matured double pot distillates and aged column distillates which are finished in Bourbon oak barrels. The unique blend delivers a bold and balanced flavour.*

## TEQUILA

**DON JULIO BLANCO** € 13,00

*For this amazing tequila they have used the finest raw agave and a time-honored distillation process, Don Julio Blanco Tequila is tequila in its truest form. It has a crisp agave flavour with hints of citrus and black pepper*

**DON JULIO REPOSADO** € 13,50

*Barrel-aged for eight months in American white-oak barrels, Don Julio Reposado Tequila is golden amber in colour, and offers a rich, smooth finish. Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon*

**DON JULIO ANEJO** € 14,00

*Barrel-aged in smaller batches for eighteen months in American white-oak barrels, Don Julio Anejo Tequila is a testament to the craft of making a superior tasting, aged tequila. Full-bodied and complex with expressions of cooked agave, wild honey and oak-infused butterscotch.*

## SCOTCH

*the Johnnie Walker brand is a legacy left by John "Johnnie" Walker after he started to sell whisky in his grocer's shop in Ayrshire, Scotland. The brand became popular, but after Walker's death in 1857 it was his son Alexander Walker and grandson Alexander Walker II who were largely responsible for establishing the whisky as a popular brand.*

**JOHNNIE WALKER RED LABEL** € 7,00

**JOHNNIE WALKER DOUBLE BLACK LABEL** € 11,00

*a new addition, the whisky was created taking Black Label as a blueprint and influenced by peaty West Coast and Islay malts and matured in heavily charred old oak casks.*

## IRISH

**JAMESON** € 7,00

## SINGLE MALT

GLENFIDDICH 12Y € 15,00  
GLENFIDDICH 21Y € 5,00/CL

A colossus, Glenfiddich was established by William Grant in 1876, with the first spirit running off the stills in 1887. Today the company is still run by his descendants and as the first whisky to truly market itself as a single malt, Glenfiddich now accounts for about 30% of all single malt sales worldwide.

## LICORS

LAZZARONI AMARETTO € 7,00  
LIMONCELLO VILLA MASSA € 7,00  
COINTREAU € 6,50  
COINTREAU NOIR € 9,00  
BAILEYS € 6,00  
DRAMBUIE € 7,50  
LICOR 43 € 6,00  
GRAND MARNIER € 8,00  
SAMBUCA MOLINARI € 7,00  
ST GERMAIN ELDERFLOWER € 10,00  
PATRON XO CAFE € 8,00

## AFTER DINNERS

REMY MARTIN VSOP € 11,00  
REMY MARTIN XO € 5,00/CL  
CALVADOS CHATEAU DU BREUILLE € 8,50  
POIRE WILLIAMS € 9,00

## BUBBLY WINES & CHAMPAGNES

PROSECCO BRUT MILLESIMATO D.O.C. GLASS € 7  
BOSCO DEL MERLO BOTTLE € 39

CECI LAMBRUSCO BOTTLE € 35

*This Nero di Lambrusco is considered to be Cantine Ceci's masterpiece! A Lambrusco with flavors of 'everyone's favorite fruits': strawberries, blackberries and raspberries!*

TAITTINGER BRUT RESERVE GLASS €10 BOTTLE €60

*This elegant Champagne is bubbly as hell ... The large amount of Chardonnay in this blend, selected amongst THE best crus in the Champagne region, creates the most unique non-vintage Champagne around. Black Smoke people will definitely love this Champagne!*

TAITTINGER PRESTIGE ROSE BOTTLE € 75

*All you pink party animals: put on your best dress or shirt tonight because Taittinger Prestige Rosé needs distinguished ladies & gentlemen. This rosé, with its fresh and young aromas, will without a doubt make you tremble with pleasure! Just call it a little "pink-me-up".*

TAITTINGER PRELUDE GRAND CRUS BOTTLE € 75

*Prélude Grand Crus Cuvée is composed of Chardonnay [50%] and Pinot Noir [50%], exclusively selected amongst the top Grand Crus vineyards by Taittinger. Classified as "100%" in the Champagne system.*

TAITTINGER LES FOLIES DE LA MARQUETTERIE BOTTLE € 90

*The House's very first single-vineyard Champagne, Les Folies de la Marquetterie, is a blend of Chardonnays [45%] and Pinot Noirs [55%]. Exclusively made out of grapes grown at the Folies vineyard. This vineyard is overlooking Château de la Marquetterie, birthplace of the Taittinger family Champagne.*

TAITTINGER BRUT RESERVE 'MAGNUM' (1,5L) BOTTLE € 125

*This Champagne will sure as hell kick-start your party!*

TAITTINGER COMTES DE CHAMPAGNE 2006 BOTTLE € 190

*This flamboyant Champagne got a 98/100 score from Wine Advocate. A 100% Chardonnay Champagne, only to be described as Limited Edition and f\*cking perfect.*

BOLLINGER GRANDE ANNEE 2005 BOTTLE € 145  
*One word: de-licious!*

## HOUSE WINES

### BOUCHARD AINE & FILS BOURGOGNE, FRANCE

*Uncompromising quality each step of the way, this wine has been their 'signature' bottle for over 250 years. Since we only serve the best for our guests, we proudly present these wines as our house wines.*

GLASS	€ 4,50
CARAFE (50 CL)	€ 16,00
BOTTLE	€ 24,00

*White*

GRENACHE I COLOMBARD

*Red*

CINSAULT I GRENACHE

 **ASK FOR YOUR EXTENSIVE**   
**WINELIST FROM THE RESTAURANT FOR**  
**MORE QUIRKY WINES**

## SOFTS



*Fever-Tree tonics and lemonades only use natural ingredients and because of that they are subtle and balanced with authentic flavours and perfect carbonation. They so just as good as the spirits you're pairing them with.*

FEVER TREE INDIAN TONIC	€ 4,00
FEVER TREE NATURALLY LIGHT TONIC	€ 4,00
FEVER TREE CLEMENTINE & CINNAMON BY SERGIO HERMAN	€ 4,00
FEVER TREE LEMON TONIC	€ 4,00
FEVER TREE GINGER ALE	€ 4,00

COCA COLA REGULAR/ZERO/LIGHT	€ 3,00
SPRITE	€ 3,00
APPLETISER	€ 3,00
FINLEY POMPELMOES BLOEDSINAASAPPEL	€ 3,00
MINUTE MAID ORANGE	€ 3,00
MINUTE MAID APPEL	€ 3,00

BIG TOM SPICED TOMATO JUICE € 4,00

*Big Tom, a powerful blend of spices to make the ultimate spiced tomato mix. It is the Queen of England's favourite tomato juice*

ALMDUDLER € 3,00

BOS ICE TEA SPARKLING LEMON € 3,50

RED BULL € 4,00

HOME MADE ICE TEA € 4,00

*Our own blend of home made ice tea, we give you the choice between ginger, red fruit or smoked ice tea.*

## WATERS

CHAUDFONTAINE STILL 25CL € 2,60

CHAUDFONTAINE SPARKLING 25CL € 2,60

CHAUDFONTAINE STILL 50CL € 4,90

CHAUDFONTAINE SPARKLING 50CL € 4,90

CHAUDFONTAINE LIGHT SPARKLING 50CL € 4,90

## COFFEE BY MASALTO

We love to work with Masalto coffee. They only use the best Arabica beans from the highlands. They are naturally grown and handpicket in order to pursue the best possible quality and last but not least they are full proof Rainforest Alliance.

KOFFIE € 3,00

Aslo known as the Belgian Coffee, strong thus ideal for the daytime!

ESPRESSO € 2,80

This small Italian coffee has all the full flavours and aroma of the coffee bean!

DOUBE ESPRESSO € 5,00

Strong in taste with double the caffeine boost!!

CAPPUCCINO € 3,50

The classic espresso in a big cup filled with steamed milk.

CAFE LATTE € 3,50

Hot milk in a big glass filled with a big coffee.

IRISH COFFEE € 8,00

[Jameson Irish Whisky]

## TEA

MINT TEA € 3,00  
Refreshing Herbal tea

FRESH MINT TEA € 4,00  
Classic green tea with fresh mint leafs

GREEN TEA € 3,00  
Classical Chinese green tea

EARL GREY € 3,00  
Soft blend of black tea with bergamot aroma

|BS|

BLACK SMOKE  
Mechelsesteenweg 291, 2018 Antwerpen  
www.blacksmoke.be   blacksmokeantwerpen  
 smoke@blacksmoke.be



All our staff is dressed by Jason Denham.  
Our goal is similar:  
Worship Tradition, Destroy Convention  
#denhamthejeanmaker