

EAT THIS!



CULINARY FRIENDS

The line-up of craftsmen that we call our neighbors 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, Jitsk never stops to seduce us with their chocolate, and we serve a very special beer-infused sourdough bread from The Bakery.

Great food calls for great tools, so we cut our steaks using only Zwilling knives and we proudly work with the cast iron creations of



Staub and pans by Demeyere.
#spon

CHEFS FAVORITE DISHES

BONE MARROW LUGE € 15,00
 Smoked and grilled marrow with Jack Daniel's Tennessee Whiskey lacquer, BBQ pulled beef and Wild Jo beer bread by The Bakery



Take the slide: add a shot of Jack Daniel's Tennessee Whiskey [6 €] and shoot it down along the bone

NEW YORK STRIP STEAK (400 G) € 45,00

For the protein lover that hates to share. Entrecote from the divine Holstein breed from Luc De Laet's The Butcher's Store. Grilled on the parrilla and served with a choice of: smoked choron sauce, pepper sauce or chimichurri

WINETIP: Malbec Glass € 6,5
 Mendoza, Argentina Carafe (50 cl) € 24
 Bottle € 33

THE HEART STOPPER € 9,00

Eclair filled with Jack Daniel's flavored Swiss cream, a glaze of dulce de leche and bacon-pecan crumble

Do you have certain allergies or dietary wishes we need to take into account?
 Ask your waiter for the allergen menu. In case of high gluten intolerance,
 please report this to our staff.

SLOW OR FAST?

LOW AND SLOW BBQ

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 at very low temperatures for an impressive amount of time, up 'till 16 hours. The result is an unparalleled smokey and juicy BBQ flavor. 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.

FROM THE WOOD FIRED PARRILLA GRILL

In the heart of hell's kitchen a custom built parrilla grill breathes fire to an untamable 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!

Enjoy!

*Vadim Vesters, Matthias Jacobs,
Jord Althuisen en Kasper Stuart.*

FIRESTARTERS

SAMOSA DEL DIA € 13,50

Samosa of smoked Barbary duck with chutney of butternut, mango and cashew and a curry-mango dip

BEER TIP: Vedett IPA 5,5% (33 cl) € 4,30

BONE MARROW LUGE € 15,00

Smoked and grilled marrow with Jack Daniel's Tennessee Whiskey lacquer, BBQ pulled beef and Wild Jo beer bread by The Bakery.



Take the slide: add a shot of Jack Daniel's Tennessee Whiskey [6 €] and shoot it down along the bone.

REDFISH FILLET € 13,00

Redfish fillet grilled on the parrilla grill, cream of salsify, green herb gravy, seared beech mushroom and a crumb of green herbs

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

SLOW COOKED DEER CHEEK € 13,00

Served with a glaze of Cherry Chouffe, parsnip stewed in smoked butter, toast of Tramezzone Lardo, charred beech mushroom and sage

WINETIP: Errazuriz Carmenere Glass € 6,50
Rapel Valley, Chile Carafe (50 cl) € 24
Bottle (50 cl) € 33

DARK DELIGHT (V) € 9,00

Puff pastry pie, poached egg, smoked Hollandaise and baby tatsoi
Black shower: supplement of black truffle shavings € 11,00

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

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-wateringly good! Enough with the BS, just come and enjoy yourself

KIDS [children up to 12 years]

NACHOS TODOS € 5

GRILLED BEEF BURGER € 10

HALF SLAB RIBS LACQUERED € 10

FRIED CHICKEN WINGS € 10

Choose two side dishes:

CRISPY POTATO WEDGES

COLD POTATO SALAD

APPLESAUCE

COLESLAW

A FRESH SALAD

ROCKET TO THE MOON € 1

Popsicle

(V) Vegetarian

LOW AND SLOW BBQ SPECIALTY PLATTERS

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 fed chicken, rubbed in Smokey Goodness 'Cheeky Chicken' and prepared in our Yankee smoker for an unparalleled flavor

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 [180 g]

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

THE DOUBLE PORKER

Pulled pork and smoked beer sausage combo: 16 hours slow cooked pork shoulder from our applewood-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-style 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. Glass € 11,50
Fontanafredda, Nebbiolo, Carafe (50 cl) € 43,00
Bottle (1 L) € 85,00

COLD SIDES

COLESLAW € 3,00

Red cabbage, carrot, fennel, apple, walnut and cumin with apple cider vinegar

PURPLE CHICORY € 4,00

Grilled Doyenné pear, buckwheat puffs and smoked goat's cheese with dressing of raspberry and Liégeois syrup

HOT SIDES



BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat

PUMPKIN CREAM € 4,00

Charred sage oil and crispy kamut

GRILLED CORN ON THE COB € 4,00

With adobo-chili mayonnaise, Parmesan-BBQ herbs and lime

CRISPY POTATO WEDGES € 3,50

With homemade chipotle ketchup

CHARRED LEEK € 4,00

With smoked Hollandaise and crispy spelt

HACHIS PARMENTIER

BS STYLE € 4,00

Creamy purée of Ratte potatoes, ground brisket and pecorino with black pepper

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.
All these dishes can be complemented
with our selection of side dishes.

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 parrilla and served with
a choice of: smoked choron sauce,
pepper sauce or chimichurri

SIDE DISH TIP: Charred leek € 4,00

BEER TIP: Liefmans Goudenband € 4,50
8% (33 cl)

NEW YORK STRIP STEAK (400 G) € 45,00

For the protein lover that hates to
share. Entrecote from the divine
Holstein breed from Luc De Laet's The
Butcher's Store. Grilled on the parrilla
and served with a choice of: smoked
choron sauce, pepper sauce or
chimichurri

SIDE DISH TIP: Purple chicory € 4,00

WINETIP: Malbec Glass € 6,5

Mendoza, Argentina Carafe (50 cl) € 24
Bottle € 33

SCOTTISH BLACK ABERDEEN RIB ROAST (2 PEOPLE 1 KG) € 75,00

From Luc De Laet's premium
selection at The Butcher's Store: a
standing rib roast 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

SIDE DISH TIP: Grilled corn on the cob € 4,00

WINETIP: Woodfired DeBortoli Bottle € 39,00
Shiraz, Heathcote, Australia

RESPONSIBLY CAUGHT TUNA GRILLED ON THE PARRILLA € 26,00

Parsnip cream, AOC Puy lentils,
smoked beurre blanc of cockles and
parsnip chips

BEER TIP: Duvel Tripel Hop 9,5% (33 cl) € 4,50

WHERE'S THE BEEF? (V) € 19,00

Celeriac steak slow cooked in veggie
dashi, charred onion cream,
fire-roasted leek, beech mushroom,
quinoa and foam of smoked
Alp cheese

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 DUCK € 21,00
- . 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 fire pit!

(V) Vegetarian

DESSERTS

THE HEART STOPPER € 9,00

Eclair filled with Jack Daniel's flavored Swiss cream, a glaze of dulce de leche and bacon-pecan crumble

AFTER-DINNER TIP:

Espresso Martini € 9,00

SKILLET COOKIE SUNDAE € 7,00

Fresh chocolate chip cookie baked in a 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 € 28,00

Special edition Van Tricht-refined warm Camembert de Normandie, straight off the coals, with caramelized Boskoop apples and The Bakery sourdough bread. To share for 2 to 4 people BS Specialty Glaze:

glaze your cheese with Home Spiced Jack Daniel's Honey Glaze € 4,00

BEER TIP: Liefmans Goudenband € 4,50
8% (33 cl)

AFTER-DINNER TIP:

Morgadio LBV (Late Bottled Vintage) € 6,00

AMERICAN COFFEE D-LUXE € 11,00

Imagine an Irish coffee exploring the deep, deep South with Jack Daniel's Tennessee Whiskey. Topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure dark chocolate. It's every American's wet dream and now exclusively served at Black Smoke. With some sweetness on the side of course.

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.

JACK ON TRACK € 11,00

This American after-dinner cocktail was invented by a certain Wim Deweerdt, ex-bartender of Absinthbar, known for his style, flair and outstanding creations. Jack Daniel's Tennessee Whiskey, hazelnut liqueur and Patron XO, finished with fresh whipped cream.

50 SHADES

OF ESPRESSO MARTINI € 11,00

Grey Goose Vodka adds the finishing touch to your espresso Martini and immediately takes it to another level. Business class it is!

|BS|

BLACK SMOKE

Mechelsesteenweg 291, 2018 Antwerp

www.blacksmoke.be

[facebook](https://www.facebook.com/blacksmokeantwerpen) [instagram](https://www.instagram.com/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

DRAFT

“BOLLEKE” DE KONINCK
5,2% (25 CL) € 3,00

TRIPLE D'ANVERS 8%(33 CL) € 4,30

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.

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.

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.

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!

DUVEL 8,5% (33 CL) € 4,00

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% (33CL) € 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

LYNCHBURG LEMONADE  € 9,50

A Lynchburg Lemonade is a cocktail and long drink made with, Jack Daniel's Tennessee whiskey, Cointreau, lemon juice and topped with Sprite. It is named after Lynchburg, Tennessee, home of the Jack Daniel's distillery.

VIVA LA GOOD VIBES G&T  € 10,00

Our own edition of the perfect gin & tonic mix! Bombay Sapphire East gin with Fever-Tree Mediterranean and some fresh lime.

BLACK STAR OF THE G&T  € 12,00

Star of Bombay gin mixed with Fever-Tree Elder & Cinnamon. Served as it should be.

AMERICAN WHISKEY

American whiskeys may often be categorised as pertaining to toastiness, spice and vanilla sweetness. This is in large part due to the generous use of new charred oak. Due to the excellent pairing with our barbeque dishes, we are, with good reason, big fan of our American Whiskey's, in particular the selection of our Tennessee Whiskey selection.

JACK DANIEL'S TENNESSEE WHISKEY OLD NO. 7 40% € 8,00

Mellowed drop by drop through 10-feet of sugar maple charcoal, then matured in handcrafted barrels of our own making. And our Tennessee Whiskey doesn't follow a calendar. It's only ready when our tasters say it is. We judge it by the way it looks. By its aroma. And of course, by the way it tastes. It's how Jack himself did it over a century ago. And how we still do it today.

JACK DANIEL'S TENNESSEE WHISKEY SINGLE BARREL 45% € 11,00

Bottled at 94-proof, Single Barrel Select layers subtle notes of caramel and spice with bright fruit notes and sweet aromatics for a Tennessee Whiskey with one-of-a-kind flavor.

JACK DANIEL'S TENNESSEE WHISKEY GENTLEMAN JACK 40% € 9,00

Inspired by the original gentleman distiller and our founder, Gentleman Jack undergoes a second charcoal mellowing to achieve exceptional smoothness. Its balanced flavor is perfect for celebrating life's extraordinary occasions, plus all the moments along the way.

JACK DANIEL'S TENNESSEE WHISKEY MASTER DISTILLER NR2 43% € 10,00

Only seven men have served as Master Distiller. This special bottling celebrates Mr. Jess Motlow, who saw the Distillery through Prohibition.

JACK DANIEL'S TENNESSEE WHISKEY SINATRA EDITION 45% € 4,50/CL

A special edition from Jack Daniel's, celebrating one of the whiskey's biggest fans – Frank Sinatra. For more than 50 years, JD was a firm favourite of Ol' Blue Eyes, regularly appearing in his hand as a tipple of choice. This release is not only bottled at a stronger 45%, but is also partly matured in 'Sinatra barrels' grooved on the inside to allow more wood/spirit interaction, developing a deeper and more intense flavour.

BOURBON AND RYE

BUFFALO TRACE € 9,00

In tribute to the mighty buffalo and the rugged, independent spirit of the pioneers who followed them. Based on the banks of the Kentucky River for the past 200 years.

WILD TURKEY 101 € 9,00

For more than 60 years, legendary Master Distiller Jimmy Russell has been crafting Wild Turkey 101 the right way. With a high rye content, this iconic bourbon is perfectly aged in American White Oak barrels with the deepest char for more character.

BULLEIT RYE € 9,50

Bulleit Rye is an award-winning, straight rye whiskey with a character of unparalleled spice and complexity.

BULLEIT BOURBON 10Y € 4,00/CL

Aged in charred American white oak, select Bulleit Bourbon barrels were set aside to age for 10 years. The result is a special expression of Bulleit that provides a rich, deep, incredibly smooth sipping experience.

SCOTCH

WILLIAM LAWSON'S
FINEST BLENDED € 6,00

WILLIAM LAWSON'S
SCOTTISCH GOLD 13 YEARS € 8,00

DEWAR'S 12 YEARS OLD € 9,00
Dewar's Scotch Whisky is a blend of 40 of Scotland's finest single malts and grain whiskies married in vintage oak casks then harmonized to perfection.

DEWAR'S 18 YEARS OLD € 15,00
Only Scotland's finest 18 year old malt and grain whiskies were used to create the full, smooth, and creamy blend of Dewar's 18 Blended Scotch Whisky. Double barrel aged and matured in vintage oak casks, this Scotch whisky is a labor of love. Or perhaps obsession.

SINGLE MALT

AULTMORE 12 YEARS € 13,00
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.

IRISH

JAMESON € 7,00

GIN

BOMBAY SAPPHIRE (UK) € 7,00
Our world famous gin in its distinctive blue bottle. Every drop contains 10 hand-selected botanicals from exotic locations around the world.

BOMBAY SAPPHIRE EAST € 11,00
Thai lemongrass and Vietnamese black peppercorns are added to the classic botanical blend. All 12 come together during vapour infusion to create a gin that truly stands apart.

STAR OF BOMBAY € 12,00
Ambrette seeds and gently dried bergamot orange peel add a rich new dimension to the original recipe. This makes STAR OF BOMBAY an exceptionally smooth gin designed to be enjoyed on its own or in cocktails.

VERMOUTH-APERITIF

Martini Riserva Speciale is an upgrade in vermouths and expresses itself in two distinct flavours:

MARTINI RISERVA AMBRATO € 7,00

Over 150 years in the making. A new Vermouth di Torino, proudly harking back to the days of craftsmanship in blending local aromatic herbs and spices. A deep golden amber vermouth with a dry yet floral taste and intense overall flavours.

MARTINI RISERVA RUBINO € 7,00

A wonderful combination of artemisias and the rich warmth of red sandalwood fills the whole palate with sensations in this fine and rare cup. A clear ruby red vermouth with a bittersweet taste and hints of red fruits and sandalwood.

MARTINI BIANCO € 4,00

MARTINI ROSSO € 4,00

MARTINI ROSATO € 4,00

MARTINI EXTRA DRY € 4,00

NOILLY PRAT € 4,50

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

VODKA

ERISTOFF BRUT (GE) € 6,00

Made from 100% pure grain, Eristoff is triple distilled and charcoal filtered to create a clean and crisp taste.

GREY GOOSE (FR) € 11,50

Each batch of Grey Goose begins with soft winter wheat which is fermented and distilled into a high-proof spirit and is then blended with pristine spring water found in the Cognac region.

GREY GOOSE LE CITRON € 12,50

A smooth, pure tasting vodka with undertones of citrus. Perfectly maintains the delicate balance of tart and sweet flavors, giving every cocktail an upbeat zest.

RUM

In 1862, Don Facundo Bacardí Massó, set out to create a rum like no other. He spent the next decade perfecting blends that he was proud to serve to the people of Cuba.

BACARDI CARTA BLANCA (PR)	€ 6,00
BACARDI CARTA ORO	€ 6,50
BACARDI OAKHEART	€ 6,50
BACARDI RESERVA	€ 8,00
BACARDI 8 AÑOS	€ 9,00

Created in 1862, BACARDÍ 8 AÑOS remained the sole preserve of the Bacardí family for seven generations. Used only for the most special occasions, this golden sipping rum is one of the oldest private rum blends in the world.

PAMPERO ANIVERSARIO	€ 9,00
ZACAPA 23	€ 14,00
ZACAPA XO	€ 5,00/CL

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

ESPOLON BLANCO 100% PURE AGAVE!	€ 6,50
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ESPOLON REPOSADO 100% PURE AGAVE!	€ 7,50
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DON JULIO BLANCO	€ 13,00
DON JULIO REPOSADO	€ 13,50
DON JULIO ANEJO	€ 14,00

LICORS

ST GERMAIN ELDERFLOWER	€ 10,00
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
PATRON XO CAFE	€ 8,00

AFTER DINNERS

HIERBAS DE LAS DUNAS € 7,50

Hierbas de las Dunas is a liqueur from eighteen types of herbs, flowers and plants from Cadzand's dunes. Usually liqueurs are made with dried herbs, but creator Syrco Bakker only uses fresh ingredients. This technique gives Hierbas de las Dunas a pure, salty-sweet flavour and makes it the perfect apéritif, after-dinner drink, or cocktail ingredient.

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

TAITTINGER GLASS € 10
BRUT RESERVE 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!



WARNING:
drinking alone is at your own risk!

*In my next life,
I want to be a cork*

HOUSE WINES

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.

BOUCHARD AINE & FILS
BOURGOGNE, FRANCE

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

White

GRENACHE | COLOMBARD

Red

CINSAULT | GRENACHE

Pink

GRENACHE | SYRAH



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

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 handpicked in order to pursue the best possible quality and last but not least they are full proof Rainforest Alliance.

KOFFIE	€ 3,00
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Also known as the Belgian Coffee, strong thus ideal for the daytime!

ESPRESSO	€ 2,80
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This small Italian coffee has all the full flavours and aroma of the coffee bean!

DOUBLE ESPRESSO	€ 5,00
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Strong in taste with double the caffeine boost!!

CAPPUCCINO	€ 3,50
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The classic espresso in a big cup filled with steamed milk.

CAFE LATTE	€ 3,50
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Hot milk in a big glass filled with a big coffee.

IRISH COFFEE	€ 8,00
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[Jameson Irish Whisky]

TEA

DARJEELING	€ 3,00
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First harvest of the year from the southern flanks of the Himalaya, with a soft and snapping character.

MINT TEA	€ 3,00
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Refreshing Herbal tea.

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

GREEN TEA	€ 3,00
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Classical Chinese green tea.

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

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BLACK SMOKE
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 smoke@blacksmoke.be



DENHAM

All our staff is dressed by Jason Denham.
Our goal is similar:
Worship Tradition, Destroy Convention
[#denhamthejeanmaker](https://www.instagram.com/denhamthejeanmaker)