

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.

SLOPPY JO SANDWICH

Yankee classic with a BS twist: BS ground brisket, bastard dressing, purple chicory and Mexican cheddar

OR

TURKEY TIGER SANDWICH

Smoked turkey, sweet curry mango with fresh salad of purple chicory and tatsoi

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THE HEART STOPPER

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

OINKY-TONK RIBS MENU € 25 pp

OVERLOADED NACHOS

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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STYLISH RIBS

Full rack of ribs [700 gr] from our Yankee smoker, Kansas City wet style: slathered in 'De Koninck beer infused' BBQ-sauce

Served with side dishes:

CRISPY POTATO WEDGES

*with homemade chipotle ketchup
& COLESLAW*

MENU DEL DIA - DAILY MENU € 35 pp

SAMOSA DEL DIA

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

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'9 TO 1' TEXAS STYLE BRISKET (250G)

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]

Served with side dishes:

CRISPY POTATO WEDGES

*with homemade chipotle ketchup
& COLESLAW*

GRANNY-SLAPPIN' GOOD MENU € 37 PP

OVERLOADED NACHOS

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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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

Served with side dishes:

CRISPY POTATO WEDGES

with homemade chipotle ketchup

& COLESLAW

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THE HEART STOPPER

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

→ 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.