

# 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-wateringly good!*

*Enough with the BS, just come and enjoy yourself*



## 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*

*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.*

## MENU

## FIRESTARTERS

### KENTUCKY MEATS

#### BS LAMB TACO € 12,00

Kentucky meats BS-style BBQ lamb: a smoked Texal's lamb shoulder, cured on cherry wood, and served with soft corn tacos, crispy avocado, an apple-mint dressing and pickled Mexican peppers.

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

#### PULPO PUTA € 17,00

Slowly cooked and grilled pulpo, with puffed tomato salsa 'alla puttanesca,' Lebanese chickpeas, and pistachio and orange pesto.

**WINETIP:** Los vascos Glass € 6,50

"Domaines de Barons de Rothschild" Carafe (50 cl) € 25

Chardonnay, Casablanca Valley, Chile Bottle (50 cl) € 36

#### USA BBQ BEEF CARPACCIO € 19,00

Thinly sliced smoked USA beef ribs, pickled vegetables, scorched corn and charcoal mayo.

**BEER TIP:** Duvel 8,5% (33 cl) € 4,00

### 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

## LOW AND SLOW BBQ SPECIALTY PLATTERS

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

#### 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: gerubd 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 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

#### 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 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

## FROM THE WOOD FIRED PARRILLA GRILL

In the heart of the hell's kitchen a custom built Parrilla grill breathes fire to an untamable furnace. This is where our Black Smoke pitmasters 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!

### SCOTTISH BLACK ANGUS BAVETTE STEAK (250 G) € 20,00

The Scottish Angus breed is well-known for its juicy and savory meat. Here we prepare it quite spicy on the parrilla grill. Pick your sauce on the side: smoked choron, chipotle-lime butter, pepper sauce or chimichurri.

**SIDE DISH TIP:** Honey tomatoes € 4,00

### THE HOT SMOKED 'AFTERBURNER' SALMON € 23,00

This on-a-parrilla-grilled Scottish salmon of the 'Label rouge' is cured in the BS Yankee Smoker afterwards and finished with a Lebanese tabbouleh, garden pea cream and puffed bell pepper.

\*Our pitmasters serve it mi-cuit.

**WINE TIP:** Whispering Angel Glass € 8,50  
Chateau D'Esclans Carafe (50 cl) € 33  
Bottle € 49

## SALAD

### MEXICAN BOWL (V) € 14,50

Iceberg lettuce, black carrot, edamame, red beans, black beans, corn, red onion, crispy tortilla, Cheddar cheese and cilantro topped with a honey-lime dressing. **Disclaimer:** This salad contains vegetables! See our allergen menu.

### THE LOADED MEXICAN BOWL

Mexican bowl salad,  
generously sprinkled with:

- . PULLED PORK € 19,50
- . BBQ CHICKEN SHOARMA € 17,00
- . CRISPY FUNKY AVOCADO € 21,00
- . RICOTTA DI BUFALA € 22,00

## SIDE DISHES

### COLD SIDES

#### COLESLAW € 3,00

Carrot and white cabbage topped with a citrus dressing.

#### PURPLE CHICORY € 4,00

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

#### HONEY TOMATOES € 4,00

Duo of yellow and red honey tomatoes, with old balsamic and a basil and lemon cream.

### HOT SIDES



#### BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat

#### STICKY BBQ CAULIFLOWER € 4,00

Glazed cauliflower florets with Original BBQ Sauce, lime and green herb crumble.

#### GRILLED CORN ON THE COB € 4,00

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

#### CRISPY POTATO WEDGES € 3,50

Served with 'Carolina' mustard-mayo- yoghurt.

#### JACKET POTATO € 5,00

Served with guacamole, salsa fresca and nacho crunch.

(V) Vegetarian

## DESSERTS

### THE HEART STOPPER 20. € 9,00

An eclair, stuffed with custard cream and flavored with Bacardi Añejo Cuatro Rum, and with a glaze of dulce de leche and a bacon-pecan crumble.

### KEY LIME PIE € 9,00

A Florida summer classic: homemade lemon pie, Italian soft meringue and lime zest.

## BELGIUM LOVES CHEESE

Three variations of Belgian cheese, selected by Frederic van Tricht: Pick your cheese... or take them all! Served with The Bakery's nut bread by Kenny and a peach-Jack Daniel's marmalade.

Cheese by the piece [100g] € 13,00

A plate of cheese [120g] € 15,00

### . KAMIEL

Due to its ash grey geotrichum crust this Kamiel looks like the oldest one in the town of Karditsel. But... below the surface, you'll find its true color: pure softness and a fresh acidic taste with a hint of milk. That just sums it up: this one is a great example of Karditsel's ripening art.

### . DELICE DE HOUBLONESSE

This impetuous piece of cheese is made by the cheese factory 't Groendal in Rumbeke, near Roeselare. Made of pasteurized cow milk coming from the surrounding farms and washed in a distillate of hop shoots.



### . OLD GROENDAL

The cheese, coming from the cheese farm 't Groendal in Rumbeke, made of pasteurized milk from their own stable and is also processed in house. Aged for 18 months, this cheese stands out for its beautiful ripening crystals and a creaminess that you wouldn't expect from such an oldie. A complex taste and hints of caramel.

|BS|

BLACK SMOKE

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## 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, Tia Maria, a firm espresso and a pinch of salt will bring the finishing touch to this perfect Espresso Martini and take it to another level. Business class it is!

### 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.



All our staff is dressed by Jason Denham.

Our goal is similar:

Worship Tradition, Destroy Convention

#denhamthejeanmaker