

# DINNER 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.

\*\*\*\*\*

Do you have a hankerin' for some great Texas Style meat,  
sturdy ribs or a hartstopping 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.

## **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!

+++

### **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**

Served with 'Carolina' mustard-mayo-yoghurt.  
& COLESLAW

## **SIGNATURE MENU € 39 pp**

### **USA BBQ Beef Carpaccio**

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

+++

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

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**

Served with 'Carolina' mustard-mayo-yoghurt  
& COLESLAW

## **LOW AND SLOW MENU € 43 pp**

Can't decide? Have it all with this menu.

### **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!

+++

### **BLACK'S BBQ BONANZA**

Can't decide? Have it all! ½ smoked chicken, full slab Kansas City wetstyle ribs, a whole beer sausage and a royal serving of pulled pork and brisket, all on one platter to share.

**Served with side dishes:**

**CRISPY POTATO WEDGES**

Served with 'Carolina' mustard-mayo-yoghurt  
& COLESLAW

+++

### **THE HEART STOPPER 2.0**

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.

## **HEART ATTACK MENU € 59 pp**

### **Kentucky Meals BS Lamb Taco**

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

+++

### **SCOTTISCH BLACK ABERDEEN RIB ROAST (2 People, 1 KG)**

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 and grilled on our parrilla

Served with side dishes:

**CRISPY POTATO WEDGES**

Served with 'Carolina' mustard-mayo-yoghurt  
& COLESLAW

+++

### **THE HEART STOPPER 2.0**

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.

## **BIG BOY MENU € 75 PP**

### **BONE MARROW LUGE**

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

+++

### **NEW YORK STRIP STEAK (400 G)**

For the protein lover that hates to share. This delicious entrecôte of the Holstein breed is grilled on the parrilla. Pick your sauce on the side: smoked choron, pepper sauce, chipotle-lime butter or chimichurri.

Served with side dishes:

**CRISPY POTATO WEDGES**

Served with 'Carolina' mustard-mayo-yoghurt  
**Honey tomatoes**

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

+++

### **Key Lime Pie**

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

→ 1 menu per table

**These menus will be combined  
with a drink formula of your choice**

# BS | BLACK SMOKE

BBQ BAR ROOFTOP



For bookings for the brewery tour please contact [laurence.piens@dekoninck.be](mailto:laurence.piens@dekoninck.be)  
Mention your reservation at Black Smoke and get a better rate.