



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.

+++++

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

+++

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.

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

MENU DEL DIA - DAILY MENU € 35 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.

+++

'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

Served with 'Carolina' mustard-mayo-yoghurt

& **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!

+++

Scottish Black Angus Bavelle Steak (250g)

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.

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.

→ **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.