

# 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

### SMOKED OXTAIL RAVIOLI € 15,00

Open ravioli of oxtail, low & slow smoked on oak wood with bone marrow, tartufata-bordelaise sauce and grilled scallion.

### BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA (4 PEOPLE) € 195,00

Here's the beef! The ultimate meat platter for the true beef lover: slow-smoked Simmental beef rib, two marrow bones, two slices of Texas-style brisket, two brisket sausages, a serious serving of pulled beef and a parrilla-grilled Holstein Tomahawk. 1.7 kg of pure protein, bones not included. Can we get a Hell Yeah? Served with crispy potato wedges, baked beans, coleslaw and two sauces.

### SCHWARZER RAUCH KIRSCHWALDER € 10,00

Lukewarm chocolate cake, cherry mousse, Amarena cherries and a subtle splash of kirsch liqueur.

*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 'low and slow' 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 flavour. 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 WOODFIRED 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 and Kasper Stuart.*

## FIRESTARTERS

### AFTERBURNER ZANDER € 12,00

Parrilla-grilled zander, cream of smoked parsnip, tomato, grilled bok choy and Thai green curry.

BEER TIP: Vedett Blond 5,2% [33 cl] € 3,50

### SMOKED OXTAIL RAVIOLI € 15,00

Open ravioli of oxtail, low & slow smoked on oak wood with bone marrow, tartufata-bordelaise sauce and grilled scallion.

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 [€ 6,00] and shoot it down along the bone.

### CALIFORNIA COQUILLES € 19,50

Fire-fried scallops with cherry tomato confit, cold-smoked herring roe, green herb crumble and beurre blanc.

### 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

### HALLOUMI DELIGHT (V) € 15,00

Grilled Greek halloumi, curry-infused hummus, ezme, chermoula and crispy buckwheat.

WINETIP: Touraine Sauvignon Glass € 6,00  
"Les Parcelles" Paul Buisse Carafe [50 cl] € 22,00  
Sauvignon Blanc, Touraine, France Bottle € 29,00

### 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 € 5,00

GRILLED BEEF BURGER € 10,00

HALF SLAB RIBS LACQUERED € 10,00

CHICKEN-LOLLIPOPS € 10,00

Choose two side dishes:

CRISPY POTATO WEDGES

APPLESAUCE

COLESLAW

A FRESH SALAD

ROCKET TO THE MOON € 1,00

Popsicle

(V) VEGETARIAN

## LOW AND SLOW BBQ SPECIALITY 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.

### THE SMOKING CHICK € 12,50

½ corn fed chicken, rubbed in Black Smoke's 'Chicken Tickler' and prepared in our Yankee smoker for an unparalleled flavour.

### STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker served with hasselback potato. Choose your style:

- Memphis dry rub style: rubbed with Black Smoke's Pork Power 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 € 24,00  
[2 people, 500 g]

### '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! ½ 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: Full Throttle Saloon American Cabernet Sauvignon, South Dakota, USA  
Not for pussies!

### BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA

#### (4 PEOPLE) € 195,00

Here's the beef! The ultimate meat platter for the true beef lover: slow-smoked Simmental beef rib, two marrow bones, two slices of Texas-style brisket, two brisket sausages, a serious serving of pulled beef and a parrilla-grilled Holstein Tomahawk. 1.7 kg of pure protein, bones not included.

Can we get a Hell Yeah? Served with crispy potato wedges, baked beans, coleslaw and two sauces.

Pimp your platter for that extra friend:

- Extra beef rib € 50,00
- Extra marrow bone € 14,00
- Extra Texas style brisket € 23,00
- Extra brisket sausage € 13,00
- Extra pulled beef € 16,00
- Extra Tomahawk € 70,00

WINETIP: Barolo di Serralunga Glass € 12,00  
D.O.C.G. Fontanafredda, Carafe [50 cl] € 45,00  
Nebbiolo, Piemonte, Italy Bottle [1 L] € 89,00  
A wine to share with 4 people, because "sharing is caring".

## COLD SIDES

**ASTORIA COLESLAW** € 3,00  
*White cabbage, celery, sultana raisins, walnuts, lemon mayo dressing.*

**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.*

**GRILLED WHITE CABBAGE** € 3,50  
*Pointed white cabbage grilled in smoked cream butter, Spanish pointed peppers and buffalo butter.*

**GRILLED CORN ON THE COB** € 4,00  
*With adobo-chili mayo, parmesan-BBQ-herbs and lime.*

**CRISPY POTATO WEDGES** € 3,50  
*Served with 'Carolina' mustard-yoghurt-mayo.*

**JERUSALEM ARTICHOKE** € 4,50  
*Grilled Jerusalem artichoke, black garlic mayo, Bicky onions, scallions and Beemster XO cheese.*

**HASSELBACK IS BACK** € 4,00  
*Crispy oven potato with lemon-parsley butter.*

## FROM THE WOOD FIRED PARRILLA GRILL

*Hell never tasted this good before.*

*All these dishes can be complemented with our selection of side dishes.*

### BLACK SMOKE'S

**SUICIDE BEEF BURGER** € 15,00  
*Aberdeen Angus bone marrow burger by The Butcher's Store, coleslaw, Provolone cheese, pulled beef, pickles and bold & beefy BBQ sauce.*

*BEER TIP: Wild Jo 5,8% [33 cl] € 4,00*

### SCOTTISH BLACK ANGUS BAVETTE

**STEAK (250 G)** € 20,00  
*The Scottish Angus breed is well-known for its juicy and savoury meat. Here we prepare it quite spicy on the parrilla grill. Pick your sauce on the side: smoked choron, lemon-parsley butter, pepper sauce, or chimichurri.*

*BEER TIP: Liefmans Goudenband 8% [33 cl] € 4,50*

**TEX MEX LAMB (300 G)** € 25,00

*Home-marinated Eperheid lamb muscle cutlet, grilled on the parrilla, seasoned Tex-Mex style and served with adobo hummus and a sauce of your choice: smoked choron sauce, pepper sauce, chimichurri or lemon-parsley butter. Fed healthily and freely on ecologically sustained chalk grasslands, the Eperheide lamb is full of flavour and deliciously tender.*

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

**NEW YORK STRIP STEAK (400 G)** € 45,00

*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, lemon-parsley butter or chimichurri.*

*SIDE DISH TIP: Purple chicory € 4,00*

*WINETIP: Malbec "Domaine Bousquet" Glass € 6,50*

*Malbec, Mendoza, Carafe [50 cl] € 24,00*

*Argentina Bottle € 33,00*

## SCHOTTISH 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, lemon-parsley butter or chimichurri.

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

*WINETIP: Woodfired DeBortoli Bottle € 39,00*

*Shiraz, Heathcote, Australia*

## AFTERBURNER ZANDER € 19,50

Parrilla-grilled zander, cream of smoked parsnip, tomato, grilled bok choy and Thai green curry.

## WHERE'S THE BEEF? (V) € 21,00

The Italian job: fresh gnocchi of cèpes mushroom, lightly smoked green cabbage, grilled boletus and sage butter.

## 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!

## THE LOADED MEXICAN BOWL

Mexican bowl salad, generously sprinkled with:

- . Pulled pork € 19,50
- . BBQ chicken shawarma € 17,00
- . Crispy funky avocado € 21,00
- . 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 2.0 € 9,00

An eclair, stuffed with custard cream and flavoured with Jack Daniel's Tennessee whiskey, with a glaze of dulce de leche and a bacon-pecan crumble.

*AFTER DINNER TIP:*

*50 Shades of Espresso Martini € 11,00*

### SCHWARZER RAUCH KIRSCHWALDER € 10,00

Lukewarm chocolate cake, cherry mousse, Amarena cherries and a subtle splash of kirsch liqueur.

### KEY LIME PIE € 9,00

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

*BEER TIP: Lost in Spice 5,2% [25 cl] € 3,50*

## GOLDEN OLDIES

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 Kenney and a burned thyme-apple compote.

**CHEESE BY THE PIECE (100 G) € 13,00**

**A PLATE OF CHEESE (120 G) € 15,00**

*BEER TIP: Triple d'Anvers 8% [33 cl] € 4,30*

*AFTER DINNER TIP:*

*Morgadio LBV [Late Bottled Vintage] € 6,00*

## BEEMSTER XO

Beemster XO is made of pasteurized cow milk somewhere around Gouda, but gets to ripen for 40 months in the cellars of Van Tricht until it reaches cheesy perfection.

Its remarkably long ripening period leaves crystals that make for a nice bite, with a salty flavour plus a nutty aftertaste.

## PARMIGIANO REGGIANO CRAVERO

Everybody knows the Parmigiano from Italy's Parma region. But don't just call these Cravero cheeses any old Parmesan. This family has invested 5 years in ripening and selecting the best Parmesan cheeses. Because the cheese is so much more elegant than its brothers, it doesn't leave that typical tingle - just a beautiful taste. We see Cravero as a house of trust and we're enormously proud to work with them. Now that "regular" Parmigiano is present in just about every kitchen, this cheese finds a well-deserved place on our cheese plate.

## SCHNEBELHORN

Hard Swiss cheese matured for at least 7 months. Made with pasteurized cow milk, this cheese originates from the Sankt Galle region and is named after its highest mountaintop.

## 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, 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.



**DENHAM**

All our staff is dressed by Jason Denham. Our goal is similar: Worship Tradition, Destroy Convention  
#denhamthejeanmaker

**BS**

Boomgaardstraat 1  
2018 Antwerpen.

[www.blacksmoke.be](http://www.blacksmoke.be)

📞 blacksmokeantwerpen

✉ smoke@blacksmoke.be