

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!

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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

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



SMOKING HOT CHICK MENU € 33 PP

HALLOUMI DELIGHT

Grilled Greek halloumi, curry-infused hummus, ezme, chermoula and crispy buckwheat
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The Smoking chick

1/2 corn fed chicken, rubbed in Black Smoke's 'Chicken Tickler' and prepared in our Yankee smoker for an unparalleled flavour.

Served with side dishes:

CRISPY POTATO WEDGES

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

USA SIGNATURE MENU € 39 PP

USA BBQ BEEF CARPACCIO

Thinly sliced smoked USA beef ribs, pickled vegetables, scorched corn and charcoal mayo.
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'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-yoghurt-mayo
& 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!

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BLACK'S BBQ BONANZA

Can't decide? Have it all! 1/2 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-yoghurt-mayo

BS | BLACK SMOKE
BBQ BAR ROOFTOP
& COLESLAW

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THE HEART STOPPER 2.0

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.

HEART ATTACK MENU € 60 PP

SMOKED OXTAIL RAVIOLI

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

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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 chimichurri and side dishes:

CRISPY POTATO WEDGES

Served with 'Carolina' mustard-yoghurt-mayo

& COLESLAW

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THE HEART STOPPER 2.0

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.

BIG BOY BEEF MENU (THE B.B.B.) € 75 PP

TO SHARE:

USA BBQ BEEF CARPACCIO

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

SMOKED OXTAIL RAVIOLI

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

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BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA

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.

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Can we get a Hell Yeah? Served with crispy potato wedges, baked beans, coleslaw, chimichurri and lemon-parsley butter.

Pimp your platter for that extra friend:

- Extra beef rib [advised for 2 extra people] €50
 - Extra bone marrow €14
 - Extra Texas style brisket €23
 - Extra brisket sausage €13
 - Extra pulled beef €16
- Extra Tomahawk [advised for 2 extra people] €70

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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



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