



BS FOODBAR MENU



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!

CHEFS FAVORITE DISHES

USA BBQ BEEF CARPACCIO € 19,00

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

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.

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

For 8 people or more we kindly request you to limit your choice to 4 different dishes per course.

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.*

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

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] € 3,70

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] € 4,50

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

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

1/2 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] € 4,50

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] € 4,00

(V) VEGETARIAN

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.

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

SCHOTTISH 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

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

SCHOTSE BLACK ABERDEEN RIB ROAST

(2 PERSONEN 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.

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 Liégois 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.

(V) VEGETARIAN

DESSERTS

THE HEART STOPPER 2.0 € 9,00

An éclair, 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 € 10,00

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.

LIQUID DESSERTS

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.

50 SHADES OF ESPRESSO MARTINI € 10,00

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.

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] € 4,50

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.