



## 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.

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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 € 19 PP

#### **PULLED PORK BRIOCHE**

Toasted brioche bun, coleslaw, 16-hour slowsmoked pork shoulder, pickle and  
De Koninck beer-infused BBQ sauce.

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#### **THE HEART STOPPER 2.0**

Eclair filled with crèmeux of chocolate and Cointreau Noir, topped off with smoked  
almonds and chicken crisp.

### OINKY-TONK RIBS MENU € 27 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 the Yankee smoker,  
Kansas City wet style: slathered in De Koninck beer infused BBQ-sauce

**SERVED WITH SIDE DISHES:**

*CRISPY POTATO WEDGES*

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



UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS € 8 pp

**THE HEART STOPPER 2.0**

Eclair filled with crèmeux of chocolate and Cointreau Noir, topped off with smoked almonds and chicken crisp.  
OR

**KEY LIME PIE**

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

OR

**JACK'S PROFITEROL TO SHARE**

Cream puffs filled with Jack Daniel's Swiss cream, dipped in dulce de leche espresso glaze and pecan-bacon crumble.  
6 pieces pp

→ 1 Dessert / group please

GRANNY-SLAPPIN' GOOD MENU € 35 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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**SCHOTSE BLACK ANGUS FLANK STEAK (250 GR.)**

The Scottish Angus breed is well-known for its juicy and savoury meat. Here we prepare  
it quite spicy on the parrilla grill served with pepper sauce.

SERVED WITH SIDE DISHES:

*CRISPY POTATO WEDGES*

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

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**THE HEART STOPPER 2.0**

Eclair filled with crèmeux of chocolate and Cointreau Noir, topped off with smoked  
almonds and chicken crisp.

MENU DEL DIA - DAILY MENU € 38 PP

**BURNED MACKEREL**

Roasted mackerel fillet with green herb sauce, cold smoked feta cheese and grilled corn,  
topped off with tomato crumble

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**'9 TO 1' TEXAS STYLE BRISKET (250 gram)**

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*

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



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Cream puffs filled with Jack Daniel's Swiss cream, dipped in dulce de leche espresso glaze and pecan-bacon crumble.  
6 pieces pp

→ 1 Dessert / group please

→ 1 menu per table

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



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.