



# DINNER FORMULAS

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 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 € 30 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 g) from our 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

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### **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.

3 pieces pp



## SMOKING HOT CHICK MENU € 32 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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### **SMOKED BONE IN CHICKEN THIGHS**

Corn fed chicken thighs (2 pieces) rubbed with Black Smoke's 'Chicken Tickler' prepared in the Yankee smoker for an unparalleled taste.

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 CRÉMEUX 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

## 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 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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6 PIECES PP

→ 1 DESSERT / GROUP PLEASE

LOW AND SLOW MENU € 45 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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**BLACK'S BBQ BONANZA 2.0**

Can't decide? Have it all!

A smoked chicken thigh, full slab Kansas City wet style ribs, a whole beer sausage

and a royal serving of pulled pork and brisket and glazed beef cheeks, all on one platter to share.

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.



## HEART ATTACK MENU € 63 PP

### **DUKE OF BERKSHIRE PORK BELLY RIB**

Single belly rib from Duke of Berkshire pork, thickly cut, smoked and glazed with Mc Chouffe beer, served with smoked corn cream and cross & blackwell style Mc Chouffe sauce.

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### **IRISH PRIME CARVERY RIB (FOR 2 PEOPLE 1KG)**

Irish Prime stems from cattle born, raised and slaughtered on Irish soil. The cows pastures are grown densely with tender, juicy grass and wild clover resulting in slightly spicy and outstanding tender meat. Grilled on the parilla and served with chimichurri.

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.

UPGRADE YOUR MENU WITH YOUR FAVOURITE PIECE OF MEAT FROM OUR COTE A L'OS SELECTION:

#### **HOLSTEIN (1KG) + € 5 PP**

ORIGINE: *Germany*

Well-known for its black-and-white colour pattern and excellent milk production. The meat has a coarse, yet very tender structure, heavily veined with fat and with a taste reminiscent milk and butter.

OR

#### **SCOTTONA (1KG) + € 10 PP**

ORIGINE: *Italy*

Scottona beef derives from crossbreeding French Charolais and Italian Piedmontese cattle. They are born in France and raised in Italy with a diet consisting of grasses and alpine herbs.

## 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

### **TEXAN BRISKET TOSTADA**

Two crispy corn tortillas covered with Texas-style chopped prime meat brisket drenched in adobo BBQ sauce, spicy salsa morita, lemon crema, salsa fresca and avocado.

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### **BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA**

Here's the beef!

The ultimate meat platter for the true beef lover:

# IBSI

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.

A platter of 1.7 kg pure protein, bones not included.

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 tafel

Deze menu's worden gecombineerd met een drankenformule naar uw keuze



Wenst u uw diner te combineren met een brouwerijbezoek?

U kan mailen naar [info@dekoninck.be](mailto:info@dekoninck.be) voor kaarten.

U mag vermelden dat u via Black Smoke gestuurd bent, zodoende kan u genieten van een partnerkorting.