



# 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

## DESSERTS

### THE HEART STOPPER 2.0 € 9,00

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

### SKILLET COOKIE SUNDAE € 8,00

Fresh chocolate chip cookie, baked in the cast iron Staub Skillet, with bolleke's hops-caramel ice cream by Jitsk.

### KEY LIME PIE € 9,00

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

### 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	€ 5,00
- 6 pieces	€ 9,50
- 9 pieces	€ 14,00
- 12 pieces	€ 19,00
- 15 pieces	€ 23,00
- 18 pieces	€ 27,50
- 21 pieces	€ 32,00
- 24 pieces	€ 36,00
- 27 pieces	€ 40,00
- 30 pieces	€ 44,00
- 60 pieces	€ 70,00
- 120 pieces	€ 120,00

AFTER DINNER TIP:

50 Shades of Espresso Martini € 10,00

**UK**

## 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.

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.

## 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.

### 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.

### THE MIDNIGHT STAR € 11,00

A floral after dinner cocktail, that goes hand in hand with The Espresso Magnum. It's light and the perfect closure to a Black Smoke experience. The combination of Bacardi Añejo Cuatro rum, St.-Germain Elderflower, Martini Riserva Speciale Rubino and Luxardo Maraschino.

### 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.

## AFTER DINNERS

### HIERBAS DE LAS DUNAS € 7,50

Hierbas de las Dunas is a liqueur from eighteen types of herbs, flowers and plants from Cadzand's dunes. Usually liqueurs are made with dried herbs, but creator Syrco Bakker only uses fresh ingredients. This technique gives Hierbas de las Dunas a pure, salty-sweet flavour and makes it the perfect aperitif, after-dinner drink, or cocktail ingredient.

### RÉMY MARTIN VSOP € 11,00

### RÉMY MARTIN XO € 5,00/CL

### CALVADOS CHATEAU DU BREUIL € 8,50

### POIRE WILLIAMS € 9,00

## COFFEE BY MASALTO

We love to work with Masalto coffee.

They only use the best Arabica beans from the highlands. They are naturally grown and handpicked in order to pursue the best possible quality and last but not least they are full proof Rainforest Alliance.

### COFFEE € 3,00

Also known as the Belgian coffee, strong thus ideal for the daytime!

### ESPRESSO € 2,80

This small Italian coffee has all the full flavours and aroma of the coffee bean!

### DOUBLE ESPRESSO € 5,00

Strong in taste with double the caffeine boost!

### CAPPUCCINO € 3,50

The classic espresso in a big cup filled with steamed milk.

### CAFÉ LATTÉ € 3,50

Hot milk in a big glass filled with a big coffee.

### IRISH COFFEE € 8,00

Jameson Irish Whisky.

## TEA

### MINT TEA € 3,00

Refreshing herbal tea.

### FRESH MINT TEA € 4,00

Classic green tea with fresh mint leaves.

### GREEN TEA € 3,00

Classical Chinese green tea.

### EARL GREY € 3,00

Soft blend of black tea with bergamot aroma.

# BS

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**DENHAM**

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