



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 4.0 € 9,00

Eclair stuffed with light lemon cream and topped with a chocolate cremeux, Cointreau, caramelized almonds and crispy chicken.

SKILLET COOKIE SUNDAE € 9,00

Chocolate chip cookie, freshly baked in the cast-iron Staub Skillet. With pistachio ice cream by Jitsk.

SMASH THE CHOCOLATE € 11,00

Jack Daniel's-caramel fudge and smoked apricot ice cream. In collaboration with Jitsk chocolatier.

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

CHEESE FOR REAL COWBOYS

Two goat cheeses and two sheep milk's cheeses, selected by Frederic Van Tricht:

Pick your cheese ... or take them all!

Served with nut bread by Kenney from The Bakery and a compote of smoked apricot.

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

TUMARRANO

Pecorino tells a story of terrain: every region in Italy has its own pecorino, with its unique characteristics. The Tumarrano is made from thermized sheep's milk.

It matures during 4 to 5 months and still has a nice and creamy structure. Made by the Cooperativa Agricola Zootechnicaon Sicily.

TORTA DE OVEJA

Made by the Quesería La Antigua in Fuentesauco, a small village in the Spanish district Zamora.

The main occupation of this firm is getting milk from the neighbours, to pasteurize it or not, and then selling it. The manager comes from a family of cheese makers and developed this specialty cheese: unpasteurized [raw] sheep's milk lies at the base of this extraordinary product.

An intense and complex taste, with hints of sour and bitter. This cheese thanks its unique taste and texture to its vegetarian rennet, derived from a thistle like and much used in this region.

A creamy cheese, served on a spoon.

BRIQUETTES PYRÉNÉES

Goat cheese of raw milk from the Pyrenees

Made by La Ferme de Peyret, a farm with about 500 goats. The cheese is brick-shaped and weights about 300 grammes. With a natural crust, a fresh taste and subtle references to the farm.

CABRIOLAIT

Made by the cooperative cheese factory 't Hinkelspel in Ghent. A type of abbey cheese from biological raw goat's milk.

The crust contains the bacteria Linens [red mold] that was rubbed onto the crust during the aging process. The typical sour taste of goat's milk disappeared and made way for a full and lightly salted flavour.

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/GL

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.

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DENHAM

All our staff is dressed by Jason Denham. Our goal is similar: Worship Tradition, Destroy Convention
[#denhamthejeanmaker](https://www.instagram.com/denhamthejeanmaker)