



GROUP FORMULAS DINNER



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

CHEFS TABLE

BIGGER TABLE, BETTER VIEW

For large groups Black Smoke gladly offers you the chef's table (up to 18 people, please let us know well in time if you want to bring more). Sitting at the Chef's table means sitting at the best table in the restaurant, with a view of Hell's Kitchen! This is where the Black Smoke pitmasters work their hot and fast techniques: sizzling-hot grilling, searing and roasting of the best steaks, chops, fish and vegetables. Hell never tasted this great before.

WE AIM TO PLEASE

MEAT FREAKS, FISH LOVERS AND VEGETABLE FRIENDS

Black Smoke likes to charm the most demanding meat lover with artisanal flamin' cuisine of the highest quality. But we have more to offer than just meat. Our chefs prepare killer fish dishes and will not turn their backs on a three-course vegetarian or vegan menu made from scratch. Our versatile, all-round approach plus large tables make us ideally suited for groups of many sizes. Don't want a table but the whole restaurant? We understand, and that's why it's possible.

Please send an email to groepen@blacksmoke.be

For groups larger than 12 we use fixed group menus, so we can guarantee a smooth service at your table and the rest of the restaurant. Do you have group members with a certain allergy or dietary requirement that we should take into account? Please let us know when you make your group reservation. In case of high intolerance, we kindly ask you to report this to our staff on the evening itself again.

KINDLING KANSAS MENU

€ 30,00 PER PERSON

Our most beloved classics!

OVERLOADED NACHO'S SHARING PLATTER

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!

Will be presented sharing style at uour table.

KANSAS CITY STYLE WET RIBS

Full rack of ribs [700 g] from our Yankee smoker, Kansas City wet style: slathered in 'De Koninck beer infused' BBQ sauce.

SEASONAL COLESLAW

Freshly made season coleslaw.

CRISPY POTATO WEDGES

With Chipotle-ranch dressing.

THE HEART STOPPER

Eclair filled with Jack Daniel's-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble.

TASTING TEXAS MENU

€ 39,00 PER PERSON

Flavors straight from the lone star state. Voor- en hoofdgerecht gebaseerd op de best from Texas.

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.

9 TO 1 TEXAS STYLE BRISKET

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].

SEASONAL COLESLAW

Freshly made seasonal coleslaw.

CRISPY POTATO WEDGES

With Chipotle-ranch dressing.

UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS;

€ 8,00 PER PERSON, 1 TYPE OF DESSERT PER GROUP.

THE HEART STOPPER

Eclair filled with Jack Daniels-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble.

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. 6pieces pp

BBQ OVERLOAD MENU

€ 45,00 PER PERSON

Go big or go home! This menu is for the group with the rolled-up sleeves, a bulky appetite and a craving for sharing-style dining ...

OVERLOADED NACHO'S SHARING PLATTER

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!

Will be presented sharing style at your table.

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 Crispy potato wedges & Coleslaw.

THE HEART STOPPER

Eclair filled with Jack Daniels-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble.

BEST OF BONES MENU

€ 63,00 PER PERSON

A menu for the ultimate meat freak.

BONE MARROW LUGE

Smoked and grilled marrow with Jack Daniel's Tennessee Whiskey lacquer, BBQ pulled beef and Wild Jo beer bread by The Bakery.

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 Crispy potato wedges & Coleslaw.

Upgrade your menu with your favourite piece of meat from our côte à l'os selection. Nothing but the best!

HOLSTEIN (1KG)

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.

+€5,-per person

SCOTTONA (1KG)

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.

+€10,-per person

THE HEART STOPPER

Eclair filled with Jack Daniels-Swiss cream, a glaze of dulce de leche and bacon-pecan crumble.

BIG FEAST MENU

€ 75,00 PER PERSON

A menu that introduces you to our fiery hot cuisine, two appetizers put your taste buds on edge for great things to follow.

SMOKED CHICKEN

Smoked and slow-cooked chicken thighs of a corn-fed chicken, lacquered in Liège syrup and coated in popped rice. Served with a fennel salad, a chickpea and orange salsa, finished with a blueberry dressing.

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.

BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA

Here's the beef! The ultimate meat platter for the true beef lover: |BS| 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 people]
€70*

SMASH THE CHOCOLATE

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

TASTY ALTERNATIVES



The ultimate showing of hospitality is to pamper everyone in a group, regardless of what they can or cannot eat. For that reason, Black Smoke offers suitable alternative menus for our group guests who don't wish to eat meat, fish or animal products and we know how to handle allergens and/or restrictions.

Do you have members in your group with certain allergies or dietary requirements that we need to take into account? Please tell us so when making your group reservation. We will provide you with a great fish or vegetarian menu. For vegan guests, we'll make a suitable seasonal alternative the evening itself, provided that this is communicated at the time of booking. In case of high gluten intolerance, please let our staff know in advance during the booking and on the evening itself.

HERE FISHY, FISHY MENU



€ 35,00 PER PERSON

All the fins and flavors that has every true fish lover gasping for air.

BURNED MACKEREL

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

GEGRILDE CORVINA

Corvina fillet grilled on the parrilla, finely cut leek, roasted bok choy, miso gel and a tableside serving of Vietnamese flavour spray.

UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS,

€ 8,00 PER PERSON, 1 TYPE OF DESSERT PER GROUP.

DESSERT

The same dessert need to be chosen by all group members.

TASTY ALTERNATIVES



FIERY VEGGIES MENU

€ 30,00 PER PERSON

Let's blow their minds! Convince your vegetarian group members to dine with us. Our pitmasters will turn up the heat and come out with something amazing. Vegetarian dining in a BBQ restaurant never tasted this good, promised!

HALLOUMI DELIGHT

Roasted Greek halloumi. With apricot ketchup, a Cuban pineapple salsa and pickled habanero.

WHERE'S THE BEEF?

Grilled Seitan: Homemade grilled seitan, with roasted green asparagus, a mist of soy and ginger, baked onions and sesame dressing.

UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS,

€ 8,00 PER PERSON, 1 TYPE OF DESSERT PER GROUP.

DESSERT

The same dessert need to be chosen by all group members.

HOT CHICKS MENU

€ 32,00 PER PERSON

A little fish in advance, smoked chicken wings as main course, the brighter side of BBQ. Optionally expandable with a dessert of your choice.

BURNED MACKEREL

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

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.

SEASONAL COLESLAW

Freshly made seasonal coleslaw.

CRISPY POTATO WEDGES

With Chipotle-ranch dressing.

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THE HEART STOPPER

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JACK'S PROFITEROL TO SHARE

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NO PROHIBITION FORMULAS



"BLACK SMOKE" FORMULA € 25,00 PP

Starting with a glass of bubbles
Massimo Leone Falanghina Brut IGT
+++

1/2 bottle of house wine from Burgundy of
Bouchard Aîné & fils
or 3 draught beers of the brewery De
Koninck
or 3 soft drink
Chaudfontaine water during the meal
+++
Coffee or tea after the meal

"HEAVENLY POUR" FORMULA € 25,00 PP

Welcome with
Duvel – Liefmans Fruitesse or Monthly
changing "Craftworkbeer"
+++

During dinner we serve a suitable beer of
Duvel-Moortgat you can choose between:

De Koninck
Triple D'anvers
TANK 7
Session IPA
Vedett Blond
Wild Jo

Monthly changing "Craftworkbeer"
Chaudfontaine water during the meal
+++
Coffee or tea after the meal

"FIRE AND FLAMES" FORMULA € 28,00 PP

Welcome with a cocktail
Negroni – Pornstar Martini – Cosmopolitan
or homemade iced tea
+++

1/2 bottle of house wine from Burgundy of
Bouchard Aîné & fils
or 3 draught beers of the brewery De
Koninck
or 3 soft drinks
Chaudfontaine water during the meal
+++
Coffee or tea after the meal

"TRUST ME I'M FAMOUS" FORMULA €39,00

PP

Welcome with Champagne
Piper-Heidsieck Essentiel Brut

+++
Matching wines selected by our wine
waiter, with every dish we serve a
matching wine.

Chaudfontaine water during the meal
+++
Coffee or tea after the meal

50 Shades of Espresso Martini [supplement
€8,00]

A nice after-dinner cocktail as an
alternative to coffee

|BS|

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smoke@blacksmoke.be



DENHAM

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

→ 1 menu per table

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



*For bookings for the brewery tour please contact Info@dekoninck.be
Mention your reservation at Black Smoke and get a better rate.*