



GROUP FORMULAS LUNCH



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.

SANDWICH GALORE MENU

€ 19,00 PER PERSON

PULLED PORK BRIOCHE

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

OR

CRAB CAKE SANDWICH

Cold smoked Snow Crab burger, green and black beans, red chili, sweet and sour vegetables salad & charcoal aioli.

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*

KINDLING KANSAS MENU

€ 27,00 PER PERSON

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!

KANSAS CITY STYLE WET RIBS

Full rack of ribs (700 g) from our Yankee smoker smoker slathered with De Koninck beer infused BBQ-saus.

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

BAD HUNTER MENU

€ 28,00 PER PERSON

SMOKED CHICKEN SALAD

Smoked chicken thigh of corn fed chicken with Middle East-flavoured rub, roasted cauliflower, iceberg lettuce, 5 spice dressing, pomegranate and croutons.

OR

BURNED MACKEREL SALAD

Roasted mackerel with iceberg lettuce, roasted broccolini, red onion, chili, candied garlic, anchovies, croutons and rhubarb dressing.

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*

GRANNY-SLAPPIN' GOOD MENU

€ 35,00 PER PERSON

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!

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 and served with pepper sauce.

SEASONAL COLESLAW

Freshly made seasonal coleslaw.

CRISPY POTATO WEDGES

With Chipotle-ranch dressing.

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*

MENU DEL DIA - DAILY MENU

€ 38,00 PER PERSON

BURNED MACKEREL

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

'9 TO 1' TEXAS STYLE BRISKET (250 GR.)

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.

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

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.

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

NO PROHIBITION FORMULAS



"JUST A LITTLE DRINK" FORMULA € 12,00

PP

Glass of house wine from Burgundy of
Bouchard Aîné & fils

or 1 draught beer [of the brewery De
Koninck]

or 1 soft drink

Chaudfontaine water during the meal

+++

Coffee of tea after the meal

"SOME MORE DRINKS" FORMULA € 15,00

PP

2 glasses of house wine from Burgundy of
Bouchard Aîné & fils

or 2 draught beers [of the brewery De
Koninck]

or 2 soft drinks

Chaudfontaine water during the meal

+++

Coffee of tea after the meal

"GIVE ME THE DRINKS" FORMULA € 19,50

PP

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

"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" FORMULE

€39,00PP

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**

→ 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.

|BS|

Boomgaardstraat 1
2018 Antwerpen.

www.blacksmoke.be

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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](https://www.instagram.com/denhamthejeanmaker)