



BS FOODBAR MENU



After a road trip of nearly 4.500 miles and having visited 40 BBQ joints in the States, we knew it for sure: this is it!

The smell, the taste and most of all, the experience we had in several authentic restaurants of the American BBQ belt ... We had to take it with us! And so Black Smoke became the next step in our adventure. We would blend all the recently discovered American BBQ traditions with local culinary influences for a rock-your-socks-off BBQ experience at the Black Smoke restaurant. Our pitmasters tame the flames of fire in their hell's kitchen. It's where they prepare all Yankee-style 'low and slow' BBQ dishes on wood burning smokers and all 'hot and fast' grill classics on a very unique Argentinian parrilla grill. The result? Mouth-wateringly good! Enough with the BS, just come and enjoy yourself!

CHEFS FAVORITE DISHES

DUCK CONFIT RAVIOLI € 15,00

Ravioli with duck confit, from a smoked goose fat confit, wild mushroom duxelles and a red wine sauce with bone marrow.

THE TRIPLE SAUSAGE FEAST

(2 PEOPLE)

€ 35,00

The big |BS| sausage feast.

A three sausages combo.

Our no-bullsh#t beer sausage, along with the brisket sausage and our newest member: the grilled merguez.

They were created as a result of our appetizing association with The Butcher's Store. Served with wedges for two and one serving of BBQ baked beans.

THE HEART STOPPER

€ 9,00

Eclair stuffed with Jack Daniel's Swiss cream, dipped in dulce de leche espresso glaze and a pecan-bacon crumble.

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

For 8 people or more we kindly request you to limit your choice to 4 different dishes per course.

SLOW OR FAST?



LOW AND SLOW BBQ

Now we are talking, the BBQ magic is here! Low and slow BBQ is the main area of special spice mixes, various types of wood, large pieces of meat and one hell of a wood-stoked smoker from the US.

All 'low and slow' are cooked at very low temperatures for an impressive amount of time, up 'till 16 hours. The result is an unparalleled smokey and juicy BBQ flavour. Makes you hungry? Pay attention to the notorious #soldout.

Because of the duration of the cooking and the capacity of our smoker, these platters will be limited.

FROM THE WOODFIRED PARRILLA GRILL

In the heart of hell's kitchen a custom built parrilla grill breathes fire to an untamable furnace. This is where our Black Smoke pit masters work with their 'hot and fast' techniques: red hot grills, searing and roasting high quality steaks, chops, fish and vegetables. The flames are fed with wood and charcoal and create the true taste of grilled food that you just can't get enough of. Hell never tasted this good before!

Enjoy!

*Vadim Vesters, Matthias Jacobs,
Jord Althuisen and Kasper Stuart.*

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

FIRESTARTERS

GOLD SMOKED OYSTER AND GRILLED SCALLOP € 18,50

A beautiful Zeeland preparation from cold-smoked flat oyster from Zeeland, grilled USA scallops, burned salsify, salsify chips and a dashi and ponzu butter sauce.

BEER TIP: Vedett IPA 5,5% [33 cl] € 4,00

MEDITERRANEAN FALAFEL (V) € 11,00

Green pea and broad bean falafel. With harissa mayonnaise, beetroot hummus, carrot hummus and lemon zest.

WINETIP: Touraine Sauvignon Glass € 6,00
"Les Parcelles" Paul Buisse Carafe [50 cl] € 22,00
Sauvignon Blanc, Touraine, France Bottle € 29,00

DUCK CONFIT RAVIOLI € 15,00

Ravioli with duck confit, from a smoked goose fat confit, wild mushroom duxelles and a red wine sauce with bone marrow.

OVERLOADED NACHO SHARING

PLATTER FOR TWO € 19,00

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!

If you wanna go all the way over the Mexican wall, you can top up your nacho's till you go "loco cabrón":

- extra melted cheese € 2,50
 - extra guacamole € 3,50
 - extra jalapeño poppers € 4,00
 - extra beer sausage slices € 4,50
 - Let's go nuts, I want it all € 12,50
- BEER TIP: Wild Jo 5,8% [33 cl] € 4,00

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.

All these dishes can be complemented with our selection of side dishes.

SCHOTTISH BLACK ANGUS FLANK

STEAK (250 G) € 21,00

The Scottish Angus breed is well-known for its juicy and savoury meat.

Here we prepare it quite spicy on the parrilla grill. Pick your sauce on the side:

smoked chipotle béarnaise, pepper sauce, harissa compound butter or chimichurri.

PORK BELLY BULGOGI € 22,00

Duke of Berkshire slow-smoked pork belly grilled on the parrilla.

Glazed with a Korean bulgogi sauce and served with candied carrots and a caesar crumble.

BEER TIP: Liefmans Goudenband 8% [33 cl] € 4,50

GRILLED HAKE € 25,00

Grilled hake fillet, served with burned and raw chicory, a cream of roasted French garlic, home-smoked and pickled wild French eel with a sauce of Triple d'Anvers.

WHERE'S THE BEEF? (V) € 19,50

Paris mushroom millefeuille, pickled beetroot and grilled butternut pumpkin, potato espuma, roasted vegetable oil and smoked egg yolk.

(V) VEGETARIAN**LOW AND SLOW BBQ SPECIALITY PLATTERS**

All dishes below are normally served with coleslaw and pickled veggies. But you can pimp them with whatever you'd like from our selection of side dishes.

SMOKED BONE IN CHICKEN THIGHS € 12,50

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

STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker served with a jacket potato.

Choose your style:

- Jack Honey Ribs:

Slathered in Jack's Honey BBQ Sauce, topped with an onion-, bacon- and peanut crumble.

- Kansas City wet style: slathered in "De Koninck beer" infused BBQ sauce.

BEER TIP: Duvel 8,5% [33 cl] € 4,50

THE TRIPLE SAUSAGE FEAST (2 PEOPLE) € 35,00

The big |BS| sausage feast.

A three sausages combo.

Our no-bullsh#t beer sausage, along with the brisket sausage and our newest member: the grilled merguez. They were created as a result of our appetizing association with The Butcher's Store.

Served with wedges for two and one serving of BBQ baked beans.

'9 TO 1' TEXAS STYLE BRISKET € 25,00

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].

BEER TIP: Tank 7 8,5% [25 cl] € 4,00

COLD SIDES**USA COLESLAW € 2,50**

Carrot, white cabbage, white onion and buttermilk mayo.

HOT SIDES**BBQ BAKED BEANS € 3,50**

USA-style bean casserole with smoked meat.

|BS| Classic! These are not your ordinary beans! A yankee classic that we have given a smoky make-over and a meaty uppercut.

The must have side dish for the low & slow connoisseur.

SMOKED EGGPLANT € 4,00

Smoked eggplant glazed with miso, roasted sesame and bonito flakes.

GRILLED CORN ON THE COB € 4,00

Potato espuma, smoked bell pepper and tomato crumble.

CRISPY POTATO WEDGES € 3,50

Served with Chipotle ranch dressing.

KOREAN CARROTS € 3,50

Korean BBQ-style young carrots, spring onion and caesar crumble.

BURNED SALSIFY € 4,00

Burned salsify, saffron beurre monté and pickled shallot.

BLOODY HACHIS € 4,00

Potato mash, smoked black pudding from Antwerp and old black Pecorino cheese.

COTE A L'OS SELECTION

Grilled on the parrilla and served with 2 sauces of your choice: smoked chipotle béarnaise, pepper sauce, harissa compound butter or chimichurri..

WINETIP: Woodfired DeBortoli Shiraz, Heathcote, Australia **Bottle € 39,00**

IRISH PRIME CARVERY RIB (1KG) € 70,00

From the premium selection of butchery Carmans.

Origins: Ireland

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.

HOLSTEIN (1 KG) € 80,00

From the premium selection of Luc De Laet's The Butcher's Store. Origin: Germany

Known for its black-and-white color pattern and its magnificent milk production. The meat has a coarse, yet very tender structure, is heavily marbled and has a taste that refers to milk and butter.

RUBIA GALLEGA CÔTE À L'OS (1 KG) € 95,00

From the premium selection of Carmans butchery. Origin: Spain

Line by line, the Rubia Gallega beef from the Basque is conquering the Lowlands. These Spanish products have a spectacular flavour and on top of that, they're healthy. The Rubia Gallega cattle is known for its high concentration of intramuscular fat. The lifestyle of this breed results in savoury and somewhat salty meat, dearly appreciated by the great Spanish star chefs.

BUTCHER'S SELECTION (1 KG) € 110,00

From the premium selection of Luc De Laet's The Butcher's Store.

A strict selection by master butcher Luc De Laet, of the female cattle that calved maximum twice, as well as from the dual-purpose breed.

Extraordinary spot-cattle selected by its marbling and fat content.

A wonderful experience!

|BS|

Boomgaardstraat 1
2018 Antwerpen.
www.blacksmoke.be

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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)