



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 € 9,00

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

|BS| Classic! The "heart stopper" is from day one the all-time favorite among our dessert lovers. Can't get enough? The recipe for this guilty pleasure is in our "BBQ, Booze & Attitude" cookbook.

SKILLET COOKIE SUNDAE € 9,00

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

DULCES BONE & MARROW € 9,00

Bone marrow stuffed with bone marrow toffee ice cream, caramelized hazelnut and sweet-and-sour apple with vanilla.

CHEESE FOR REAL COWBOYS

Pick your cheese selected by Frederic Van Tricht or take them all!

Served with smoked bacon bread by Kenney from The Bakery, smoked Boskoop apple compote and Jack Daniel's Rye gel.

CHEESE BY THE PIECE (100 G) € 14,00

A PLATE OF CHEESE (120 G) € 16,00

BEER TIP: Triple d'Anvers 8% [33 cl] € 4,50

AFTER DINNER TIP:

Morgadio LBV [Late Bottled Vintage] € 6,00

CAMARK

An AOP Camembert variation. From cheese dairy De Lichtenberg in Merksplas.

The raw milk is produced by the Holstein breed.

PAVE CENDRE

French ashy goat cheese from raw goat's milk. Originates from the Nouvelle-Aquitaine.

VAGEBOLLEKE

This cheese's name comes from the vagabonds or tramps who were historically harboured by the vagrant colony of Merksplas.

The cheese is made from small amounts of raw cow's milk, at the Hegget farm.

It's a semi-soft cheese, washed in red smear.

COMTÉ ELEGANCE

A hard cheese from raw cow's milk, originating in the Jura. This cheese is ripened by Marcel Petite, one of the most outstanding cheese refiners.

The cheese matures in a modern cheese dairy where it is frequently salted and turned over.

The cheese is nice and fruity and allows tastings at any time of the day.

Aged between 10 and 12 months.

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.

BS

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DENHAM

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