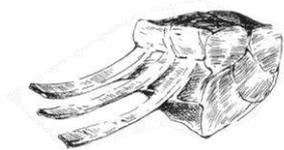




# GROUPS FORMULAS DINNER



## 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](mailto: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

€ 36,00 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*

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### KANSAS CITY STYLE WET RIBS

Full rack of ribs [700 gr] uit de Yankee smoker. 1/2e rack Kansas City wet style: slathered in De Koninck beer infused BBQ-saus and 1/2e rack Jack's Honey ribs: slathered in Jack Daniel's honey BBQ-saus, topped with an onion-, bacon- and peanut crumble.

### SEASONAL COLESLAW

Freshly made seasonal coleslaw.

### CRISPY POTATO WEDGES

With Chipotle-ranch dressing

### BBQ BAKED BEANS

USA-style bean casserole with smoked meat. |BS| Classic!

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### THE HEART STOPPER

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

## TASTING TEXAS MENU

€ 40,00 PER PERSON

*Flavors straight from the lone star state. Starter and main course based on the 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.

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### '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

### GRILLED CORN ON THE COB

Potato espuma, smoked bell pepper and tomato crumble.

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*UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS:*

*1 TYPE OF DESSERT PER GROUP.*

### THE HEART STOPPER € 8,00

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

OR

### SKILLET COOKIE SUNDAE € 9,00 (max 15 persons)

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

## BBQ OVERLOAD MENU

€ 46,00 PER PERSON

*Go big or go home! This menu is for the group with rolled up sleeves, sturdy cravings 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.*

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### BLACK'S BBQ BONANZA 30

*Can't decide? Have it all!*

*A smoked chicken thigh, Jack's Honey ribs, a whole beer sausage and a royal serving of pulled pork, brisket and pulled Texels lam on a platter to share.*

### SEASONAL COLESLAW

*Freshly made seasonal coleslaw.*

### CRISPY POTATO WEDGES

*With Chipotle-ranch dressing*

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### THE HEART STOPPER

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

## BEST OF BONES MENU

€ 67,00 PER PERSON

*A menu for the ultimate meat freak.*

*A selection of our côte a l'os will be grilled on the parilla grill and served with chimichurri.*

### IRISH PRIME CARVERY RIB

*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.*

### HOLLSTEIN

*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

*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.*

*Served with sides to share:*

#### SEASONAL COLESLAW

*Freshly made seasonal coleslaw.*

#### CRISPY POTATO WEDGES

*With Chipotle-ranch dressing.*

#### GRILLED CORN ON THE COB

*Potato espuma, smoked bell pepper and tomato crumble.*

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#### THE HEART STOPPER

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

## BIG FEAST MENU

€ 70,00 PER PERSON

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

#### 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.*

**AND**

#### DUCK CONFIT RAVIOLI

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

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#### BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA

*Here's the beef! The ultimate meat platter for the true beef lover: 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 parrillagrilled Irish Prime Côte à l'os. 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 and two sauces.*

*Served with crispy potato wedges, baked beans, coleslaw, chimichurri and hofmeesterboter.*

*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*

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#### DULCE BONES & MARROW

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

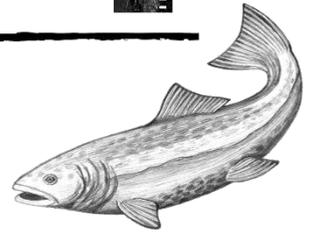
# TASTY ALTERNATIVES



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



€ 34,00 PER PERSON

*All the fins and flavors with which we let every fish lover gasp for air.*

### MEDITERRANEAN FALAFEL

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

### GRILLED HAKE

*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.*

*UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS.*

*1 TYPE OF DESSERT PER GROUP.*

### THE HEART STOPPER € 8,00

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

OR

### SKILLET COOKIE SUNDAE € 9,00 (max 15 persons)

*Chocolate chip cookie, freshly baked in the castiron Staub Skillet. With pistachio ice cream by Jitsk.*

# 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!*

### MEDITERRANEAN FALAFEL

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

### WHERE'S THE BEEF?

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

*UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS.*

*1 TYPE OF DESSERT PER GROUP.*

### THE HEART STOPPER € 8,00

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

OR

### SKILLET COOKIE SUNDAE € 9,00 (max 15 persons)

*Chocolate chip cookie, freshly baked in the castiron Staub Skillet. With pistachio ice cream by Jitsk.*

## HOT CHICKS MENU

€ 33,00 PER PERSON

*Falafel beforehand, smoked chicken thighs as main course, the brighter side of BBQ.*

### MEDITERRANEAN FALAFEL

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

### 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.*

*Served with sides to share:*

### SEASONAL COLESLAW

*Freshly made seasonal coleslaw.*

### CRISPY POTATO WEDGES

*With Chipotle-ranch dressing.*

*UPGRADE YOUR MENU WITH OUR VEIN SILTING DESSERTS.*

*1 TYPE OF DESSERT PER GROUP.*

### THE HEART STOPPER € 8,00

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

OR

### SKILLET COOKIE SUNDAE € 9,00 (max 15 persons)

*Chocolate chip cookie, freshly baked in the castiron Staub Skillet. With pistachio ice cream by Jitsk.*

# NO PROHIBITION FORMULAS



## "BLACK SMOKE" FORMULE

€ 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" FORMULE

€ 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" FORMULE

€ 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

€39,00 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***

→ 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](mailto:Info@dekoninck.be)  
Mention your reservation at Black Smoke and get a better rate.

**|BS|**

Boomgaardstraat 1  
2018 Antwerpen.

[www.blacksmoke.be](http://www.blacksmoke.be)

📞 [blacksmokeantwerpen](https://www.instagram.com/blacksmokeantwerpen)

📧 [smoke@blacksmoke.be](mailto: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)