

FIRESTARTERS

MEXICAN "CLASSIC STREET CEVICHE"

€ 16,00

Deliciously fresh, In leche de tigre marinated, sea bream with tomato, red onion, coriander, chili, sweet potato and crispy banana.

BONE MARROW LUGE

€ 15,00

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

Take the slide: add a shot of Jack Daniel's Tennessee Whiskey [€ 6,00] and shoot it down along the bone.

TEXAN BRISKET TOSTADA

€ 13,00

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.

MEDITERRANEAN FALAFEL (V)

€ 11,00

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

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

[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

€ 13,50

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

STYLISH RIBS

€ 22,00

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

- Jack's 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.

THE TRIPLE SAUSAGE FEAST (2 PEOPLE)

€ 38,00

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 PULLED PERFECTION PLATE

A party of two pulled meats. Slow smoked pulled pork and pulled beef
To each his own BBQ sauce.
With a serving of potato wedges and a portion BBQ baked beans.

- EAT IT SOLO (300 G) € 28,00
- FOR TWO (500 G) € 47,00

'9 TO 1' TEXAS STYLE BRISKET

€ 26,00

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]

BLACK'S BBQ BONANZA 3.0

€ 35,00 P.P.

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 beef, all on one platter to share.

Served with crispy potato wedges and coleslaw.

You can order this for 2 people or more.

COLD SIDES

GRILLED LIME & CILANTRO SLAW

€ 2,50

Fresh iceberg and carrot salad with red onion, coriander and a silky dressing of lime & honey.

LITTLE GEM SALAD

€ 5,00

Charred little gem salad, basil mayonnaise, grated parmesan cheese and crusty biscuit of piment d'espelette.

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

Cottage cheese, mint-chimichurri and green herbs crumble.

POTATO WEDGES

€ 3,50

Served with Chipotle ranch dressing.

KOREAN CARROTS

€ 3,50

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

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.

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

BLACK SMOKE'S SUICIDE BEEF BURGER

€ 17,00

Aberdeen Angus bone marrow burger by The Butcher's Store, coleslaw, Provolone cheese, pulled beef, pickles and bold & beefy BBQ sauce.

SCOTTISH BLACK ANGUS FLANK STEAK

€ 22,50

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, harissa compound butter, pepper sauce, or chimichurri.

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.

GRILLED WILD CAUGHT ARGENTINIAN PRAWNS (5 PIECES)

€ 27,00

Marinated and grilled wild caught Argentinian prawns with Colombian salsa ají.

A ROUND OF BEERS FOR THE CHEFS

€ 12,00

*Because it is f*cking hot so close to the fire pit!*

SALADS

BLACK QUINOA BOWL (V)

€ 22,00

Black quinoa salad, grilled veggies, salsa fresca, avocado, stracciatella cheese, basil dressing and crispy kamut.

HOME MADE SMOKED SALMON SALAD

€ 19,00

Cold smoked salmon fillet, iceberg lettuce, baby carrots escabeche, edamame beans, lovage mayonnaise, cottage cheese and caesar crumble.

[V] Vegetarian

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.*

IRISH PRIME CARVERY RIB (1 KG)

€ 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.*

HOLLSTEIN (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 colour 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 (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.*

KIDS (CHILDREN UP TO 12 YEARS)

NACHOS TODOS	€ 5,00
GRILLED BEEF BURGER	€ 10,00
HALF SLAB RIBS LACQUERED	€ 10,00
CHICKEN-LOLLIPOPS	€ 10,00

Choose two side dishes:

CRISPY POTATO WEDGES
APPLESAUCE
COLESLAW
A FRESH SALAD

ROCKET TO THE MOON	€ 1,00
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Popsicle

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 favourite 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.

ORANGE MAGNUM "BY JITSK"

€ 8,00

Fresh and summery mini magnum with orange, candied orange and mint, covered in dark chocolate ganache by Jitsk, chocolate crumble and raspberry jelly.

KEY LIME PIE

€ 9,00

A Florida classic: home-made lime pie, Italian soft meringue and grated lime zest

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

CAMARK

An AOP Camembert variation.

From cheese dairy De Lochtenberg 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.

COMTE 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.