

RESTAURANT MENU

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 5 different dishes per course.*

FIRESTARTERS

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.

SMOKED SCALLOP TOSTADA

€ 16,00

Two crispy corn tortillas topped with flame-grilled and smoked scallops, shrimp mayo, pico de gallo with mango, wakame, lime yogurt and roasted sesame.

WINETIP: CIRCUS - SAUVIGNON BLANC, MENDOZA, ARGENTINA

Glass € 6,50 - Carafe [50cl] € 24,00 - Bottle € 33,00

MEDITERRANEAN FALAFEL (V)

€ 12,50

Cream of chickpeas, marinated chickpeas with orange zest, basil, red beets and fresh Lebanese flatbread.

"CAFFÈ VERGNANO" PORK BELLY

€ 16,50

Duroc pork belly rubbed with a blend of our Italian house coffee "Caffè Vergnano" and the signature Black Smoke Beef rub, cooked low & slow for 6 hours on beech and apple wood for an intense deep taste. Served with a lukewarm tomato confit, glasswort, gel of peaches, mayo of anchovies and crispy quinoa.

[The rub is a blend of our house coffee and our Black Smoke beef rub]

WINETIP: BODEGA VOLCANES "RESERVA" - CARMÉNÈRE | CABERNET SAUVIGNON, RAPEL VALLEY, CHILE

Glass € 7,50 - Carafe [50cl] € 28,00 - Bottle € 39,00

[V] Vegetarian

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

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

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. € 22,50
- Kansas City wet style: slathered in "De Koninck beer" infused BBQ sauce. € 22,00

BEERTIP: BOLLEKE 5,2% (25 CL) € 3,20

SIMMENTHAL BEEF RIB 400 G

€ 43,00

This is one of the ultimate Texas BBQ classics, yet we stay closer to home with this top beef rib. We use the Austrian Simmenthal Beef Rib which we cook low & slow for 12 hours on beech and oak.

Accompanied by a fresh coleslaw of iceberg lettuce, carrot, red onion and coriander finished with a soft citrus & honey dressing and potato wedges with harissa, lime & yogurt mayo.

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) € 29,00**
- **FOR TWO (500 G) € 48,00**

'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.

- Extra Simmenthal beef rib supplement € 34,00

WINETIP: DOÑA EVITA P. "PREMIUM" - MALBEC, MENDOZA VALLEY, ARGENTINA

Bottle € 41,00

COLD SIDES

GRILLED LIME & CILANTRO SLAW

€ 2,50

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

SMOKED RED BEETS

€ 4,50

Slow-cooked and smoked beets with whipped Greek feta cheese, saffron, sour cream, crunch of smoked pecans, nigella seed.

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.

ROASTED CORN ON THE COB

€ 5,00

Osaka butter, furikake-tomato crumble, orange zest.

POTATO WEDGES

€ 3,50

With harissa, lime & yogurt mayo.

GRILLED RED CABBAGE

€ 4,00

Glaze of balsamic -garlic, salsa of shallot, grapes, capers and parsley, roasted cashew.

CAULIFLOWER SHAWARMA (2 PEOPLE)

€ 10,00

Pico de gallo with roasted pineapple, basil mayo, charred almonds, lemon zest.

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.

WILD DEER FILLET

€ 26,50

Fillet of deer cooked in smoked goose fat & grilled on our parrilla grill. Fried salsify with sage & roasted hazelnut, bordelaise-blackberry sauce.

Crank up the Heat De Luxe € 4,00

For the real pit boss: a delicious piece of fried duck liver on top!

WINETIP: "CHÂTEAU HAUT MOULIN" BIO - MERLOT | CABERNET SAUVIGNON, BORDEAUX, FRANCE

Bottle € 32,00

NORTH SEA BRILL CLASSIC

€ 29,50

Fillet of brill fried in smoked butter, stewed young cabbage lettuce, peas and carrots, béarnaise.

BEERTIP: TRIPEL D'ANVERS 8% (25 CL) € 4,20

GRILLED WILD ARGENTINA PRAWNS (3 PIECES)

€ 31,00

Marinated & grilled Argentina wild prawns with lukewarm tomato confit and glasswort, hummus, lemon, basil.

A ROUND OF BEERS FOR THE CHEFS

€ 12,00

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

SALADS

RED CABBAGE & BULGUR SALAD

€ 17,00

Salad of grilled red cabbage, fresh bulgur with a classic French vinaigrette, cold smoked Turkish feta, burnt onion, marinated raisins, dates, pomegranate seeds, pecans and Caesar crumble.

WHERE'S THE BEEF: BURNT LEEK

€ 19,00

BBQ-burnt leek with leek dressing, parmesan broth, pickled chanterelles, salad of bulgur with roasted onion, confit lemon and green herbs.

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:

DI.VINO "FRANCO MONDO" MONFERRATO ROSSO DOC - BARBERA | CABERNET SAUVIGNON, MONFERRATO, ITALY
Fles € 45,00

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 Galicia [Northern Spain] 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

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

Fresh chocolate chip cookie, baked in the cast iron Staub Skillet, with salted maple syrup ice cream by Jitsk.

ALABAMA PIE

€ 10,00

Delicious pecan pie classic, the Black Smoke way, with honey-lemon verbena ice cream from our downstairs neighbor Jitsk.

BANANAS FOSTER

€ 11,00

"New Orleans" fried banana with smoked caramel, flambéed with Bacardi Añejo Cuatro rum, served with Madagascar vanilla ice cream by Jitsk.

CHEESE FOR REAL COWBOYS

CAMARK

Cheese selected by Frederic van Tricht. Variation on the AOP Camembert. Originates from cheese dairy Lichtenberg in Merksplas. The raw milk comes from Holstein cows.

Served with a compote of Doyenné pear, roasted pecan nuts and nut bread from "The Bakery by Kenny".

GOLD

€ 14,00

Piece of 100 gram.

WARM

€ 28,00

Whole cheese heated between the coal. For 2 to 4 people.