

# BAR DRINKS

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Where once the fermentation tanks from De Koninck brewery were silently doing their noble work, we now welcome you to our Black Smoke Bar. We kicked out both tanks and the silence to create a unique place for you to overindulge in food, drinks and other worldly pleasures. So sip on a drink - or two, we don't count or judge - skillfully prepared by our liquid-loving bartenders and munch on a selection of our taste-bud-tempting bar food. Because no matter how much you all love to drink, please do eat responsibly!

This way you can continue to indulge in our great selection of ultra-locally brewed beers, hand-shaken cocktails and carefully selected wines without having to pass on the opportunity to add a few shots in the mix. Somebody said shots? Shots!!!

# WE ARE PROUD TO PRESENT A UNIQUE COLLABORATION

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**PIPER-HEIDSIECK CHAMPAGNE**  
**ESSENTIEL BRUT**                      **GLASS € 12,00**  
**BY TASTE!**                                **BOTTLE € 69,00**

This unique champagne is a profound collaboration between Emilien Boutillat, the Chef de Cave of Piper-Heidsieck, and Kasper Stuart from the Taste! Restaurant & Bar Group.

It's a perfect festive aperitif champagne for any celebration, but also especially made to pair with the bold dishes of Black Smoke.

This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020.

It is a blend of 47% pinot noir, 31% meunier and 22% chardonnay grapes and 18% of this champagne are the finest reserve wines. It boasts a precise, well-rounded and elegant profile. Its precision and remarkable balance make it an ideal companion for gastronomy. The nose initially delivers notes of white peach, brioche, grapefruit and candied quince, developing towards aromas of toasted almonds. The palate is creamy and fresh. The length is remarkable and the finish on mineral notes pairs perfectly with a refined cuisine. Extra Brut at 6 gr/l.

# BARFOOD

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## **SMOKED PORK BELLY ENDS € 13,00**

Burnt ends van Duroc-buikspek, gelakt met licht pittige ahorn-honingglaze, afgewerkt met limoenzeste en broodkruim.

## **GRILLED PIMIENTO PADRÓN PEPPERS € 9,50**

This Spanish tapas bar favourite is made of mild, yet savoury peppers, that are grilled on our famous parilla grill, slathered with BBQ-infused oil and spices. A gringo-side-of-the-wall classic

## **IBSI BITTERBALLEN DELUXE € 11,00**

Zes krokante vleesballen, bomvol appelhout-gerookte vleesragout, afgewerkt met Duvel. Geserveerd met onze "classic" Carolina-mustard BBQ sauce.

## **HOMEMADE FALAFEL € 8,00**

6 st. falafel op basis van erwten en sojabonen geserveerd met een gerookte knoflookdip.

## **WINGS BUCKET € 16,00**

Met Black Smoke's "Chicken Tickler" rubbed kippenvleugels (10 st). Bereid in de Yankee-smoker voor een ongeëvenaarde smaak, geserveerd met drie sausjes: teriyaki, Carolina-mustard en Ranchdressing.

## **GOLD SMOKED SALMON € 13,00**

Huisgerookte en gemarineerde zalm, toast, dragonmayonaise, mosterdzaad, ingelegde radijs.

## **OVERLOADED NACHO**

### **SHARING PLATTER FOR TWO € 19,00**

Warme tortillachips, overladen met BBQ madness bestaande uit pulled beef en slow-smoked pork drenched in warme cheddarsaus met salsa fresca, jalapeños, avocado, koriander en zure room. Great to share! If you wanna go all the way over the Mexican wall, you can top your nachos till you go "loco cabrón":

- Extra melted cheese € 2,50
- Extra guacamole € 3,50
- Extra jalapeño poppers € 4,00
- Extra pulled pork and pulled beef € 4,50
- Let's go nuts, I want it all € 12,50

## **BS MAGNUM**

**€ 7,00**

Vanille-ijs, smoked caramel, crunchy smoked topping. Deze lekkere magnum is een samenwerking tussen onze pitmasters en onze buurman Jitsk.

## **CHEESE BY VAN TRICHT**

**€ 15,00**

Drie Belgische kazen geselecteerd door "Kaasmeesters Van Tricht". Geserveerd met een compote van mandarijn, geroosterd notenbrood van "The Bakery by Kenney".

## **CAMARCK**

Kaasboerderij Merx, gelegen in Merksplas in de Antwerpse Kempen, verwerkt rauwe melk van eigen koeien en dat op kleine schaal.

Hun kaastobbe is slechts 400 liter (ongeveer 40 kg kaas per keer). Voor deze Camarck werd de mosterd gehaald in Normandië bij de bekende Camembert De Normandie. De Camarck wordt gezouten met zeezout en is daardoor mooi vol van smaak.

## **FUNKY MONK**

Johan en Dominique maken deze kaas op hun boerderij 't Groendal uit gepasteuriseerde koemelk. Het is een typische paterskaas: halfharde zuivel met een gewassen korst.

De naam verwijst naar zijn complexe smaak.

De smaak is pittig zonder zeer uitgesproken te zijn. Het is de perfecte kaas voor bij de apero, maar hoort zeker ook thuis op een kaasbord als dessert.

## **GRATIN BLU**

Van Caseificio Rosso, bij de vierde generatie kaasmakers uit de Biellese Alpine Valley. Lang gerijpte, halfharde blauwe kaas, gemaakt van gepasteuriseerde koemelk.

# BEERS

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## DRAFT

### **BOLLEKE 5,2% (25 CL) € 3,50**

Brewed by our beloved neighbours this liquified Antwerp pride has a clear amber look and is malty and hoppy with hints of caramel and cinnamon.

### **DUVEL 666 (25 CL) € 4,00**

The Duvel Moortgat family brewery is celebrating its 150th anniversary this year with a new variant of Duvel: a mild, full-bodied blond Duvel with the alcohol percentage of 6,66%.

### **TRIPLE D'ANVERS 8% (25 CL) € 4,50**

Golden blond Belgian tripel with a great balance between fruity and hoppy scents and a sweet touch in the background.

### **LA CHOUFFE 8% (33 CL) € 4,50**

Chouffe is an unfiltered blond beer which is refermented both in the bottle and in barrels. It is pleasantly fruity, spiced with coriander and tinged with hops.

### **TANK 7 8,5% (25 CL) € 4,50**

At Kansas City Boulevard Brewery they have fermenter number seven, the black sheep of their cellar family. Ironically, when their brewers were experimenting with variations on a traditional Belgian-style farmhouse ale, the perfect combination of elements came together in that very vessel. You could call it fate, but they called it Tank 7.

### **LIEFMANS FRUITESSE ON THE ROCKS 3,8% (25 CL) € 3,70**

This sparkling appetizer beer, with its pale red color, is at its very best in the stylish, playful Liefmans glass and served on the rocks. Enjoy the fresh, intense flavour of strawberries, raspberries, black cherries, elderberries and blueberries.

**ROTATING TAP (25 CL) € 4,00**

Are you in for an experiment?

Then let the brewmasters of De Koninck work their beer brewing magic on you and try their experimental brews we nicked from their secret stash. Ask us what we managed to get our hands on this week.

**BOTTLED**

**VEDETT EXTRA  
PLAYA 5,2% (33 CL) € 5,00**

**VEDETT BLOND 5,2% (33 CL) € 3,70**

**VEDETT IPA 5,5% (33 CL) € 4,00**

**DUVEL 8,5% (33 CL) € 4,50**

**DUVEL TRIPEL HOP  
CITRA 9,5% (33 CL) € 5,00**

**WILD JO 5,8% (33 CL) € 4,00**

**LIEFMANS FRUITESSE ALCOHOL  
FREE 0,00% (25 CL) € 3,70**

# COCKTAILS

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Mixed the way they should be.

Dear Smokers,

Salutations and welcome to our peculiar world of fire and brimstone. For your pleasure and entertainment we have gathered a destructive collection of spirits, accomplished liquors, scrumptious tipples and awesome brews.

They are presented here for you by our bar team, who will not hesitate to mix it all up in a poisoned drink, a drink that will taste so holy that you'd never expect it to be so traitorous.

But we do it all with respect, passion and love for the craft that we represent.

All jokes aside, my name is Donald Simons, your head bartender here at Black Smoke. It's my pleasure to welcome you to the Black Smoke Bar together with my team. Enjoy the experience and if you have any questions we are here at your side and service disposal.

Donald Simons

# FIRE & ICE COCKTAILS

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We love to play with the same fire and smoke techniques as our brothers and sisters in the hell's kitchen on the 3rd floor. Therefore we have selected those smoked, fired up or carefully infused cocktails in this chapter below. In our latest Black Smoke-book you can find even more unique cocktails to make at home as well.

## **THE BLACK SMOKE THUNDER € 15,00**

we've pimped the Grey Goose vodka up by infusing it with szechuan pepper, some cointreau, homemade Cinnamon-Cardamom syrup and lemon juice, topped with Fever-Tree Ginger Beer ... but wait, there's more. Smoked in a dome with some wooden barrel chips!

## **SMOKED APPLE MARTINI € 12,00**

The classic Apple Martini BS-style! Once again we took a classic, and gave it our own twist. Made with premium 42 Below vodka, apple shrub, lime juice and a bit of honey syrup. Smoked with cinnamon!!! A lady and gentlemen killer ... smooth and easy-going.

**(BLACK SMOKE 2, PAGE 84)**

## **LONG ISLAND WOOD TEA € 14,00**

It's true, it's amazing ... That's how The Donald would describe our Long Island Wood Tea. We aged the Cazadores tequila with cedarwood and the 42 Below vodka in beachwood - to give it some more [BS] attitude - added fresh lemon juice and topped it off with Coca-Cola. Easy-going but please drink with moderation ...

**(BLACK SMOKE 2, PAGE 72)**

## **BRISKET MARY € 15,00**

To make this real kick-ass Brisket Mary we use a little bit of the smoked brisket fat to "fat wash" our Grey Goose vodka.

This smokey infused and delicious vodka is used to create this signature Bloody Mary from Black Smoke. We added some fresh lemon and Big Tom spicy tomato juice to finish this drink off. A must-try! Delicious and spicy. One is never enough!

## **THE GRILLED**

### **PINEAPPLE FASHIONED**

**€ 12,00**

Rolando's twist on a classic Rum Old Fashioned. Bacardi Añejo Cuatro rum combined with a pineapple cordial and some cacao bitters. Come and get those Cuban vibes. Boozy drink with a lot of smoothness.

## **BARREL ON FIRE**

**€ 15,00**

Another one of Black Smoke's classics. The combination of Aberfeldy 12y, Chartreuse Verte, rosemary. And while it is stirred to perfection we smoke the glass with an authentic Jack Daniel's wooden barrel. The ultimate whisky cocktail for the whisky lovers. A boozy & complex drink.

## **BS SAZERAC**

**€ 20,00**

Our own version of the classic New Orleans Sazerac. One of the oldest cocktails created, some say even THE oldest. Over the years there have been a lot of versions of this cocktail. So we decided to make our very own. Instead of cooling the glass with absinthe, we smoke it with star anise. Then stir with passion, we add sugar, Michter's Rye Whiskey, the very smooth Rémy Martin Accord Royal Cognac 1738 and some bitters. A boozy and complex drink.

## BLACK SMOKE'S FAVOURITES

Our selection of the most popular Black Smoke cocktails from the past and the present!

### **LYNCHBURG LEMONADE** € 11,00

A Lynchburg Lemonade is a fresh cocktail made with Jack Daniel's Old No. 7 Tennessee whiskey, cointreau, lemon juice, all topped off with Sprite. It is named after Lynchburg, Tennessee, home of the Jack Daniel's distillery. A refreshing easy-going drink!

### **THE NOTORIOUS** € 12,00

Created by Donald Simons, honoring the underrated profession of bartending with this drink. A sweet-and-sour mixture of Bacardi Añejo Cuatro rum, Martini Riserva Rubino, Supasawa and a shrub of passion fruit and pineapple, served in a short drink. A bit more boozy and complex cocktail.

### **GREY & JUICE** € 14,00

Rolling down the streets, sippin' on ... Grey & Juice. Yes, you've read it right! We're not goin' for gin this time but some good French vodka called Grey Goose, some homemade spiced grenadine, fresh orange juice, lemon juice and topped with Fever-Tree Ginger Beer. A refreshing and easy-going cocktail!

### **MAI TAI** € 12,00

Who hasn't heard of the Mai Tai? A combination of Myers's Dark Rum and Clement VSOP, Clement Créole Shrub, homemade almond syrup, lime juice and Angostura. A no-brainer if you like the Caribbean. Refreshing, accessible and smooth!

### **MOSCOW MULE** € 13,00

A classic 42 Below vodka-based cocktail, lime juice, sugar and Fever-Tree Ginger Beer topped with lemongrass infused Angostura. Easy to drink in a nice copper mug. A refreshing easy-going drink!

### **DISARONNO SOUR** € 11,00

The mixture of Disaronno with sugar and lemon. Fresh, easy to drink and everyone's favourite Disaronno cocktail.

## **BLACK SMOKE AGED MOJITO € 12,00**

The classic mojito, just a little bit older and wiser. Bacardi Añejo Cuatro rum, unrefined sugar syrup, fresh lime juice, mint and topped with some red fruit soda.

## **SUNGLASS MARTINI € 9,00**

Our cocktail created for Odette Lunettes. Inspired by the Pornstar Martini, clarified and topped with Prosecco. A lady-killer with the notes of passion fruit, vanilla, lime and topped with some bubbles.

## **LADY BRAMBLE € 12,00**

A twist on the classic Pink Lady. Bombay Bramble, cointreau and some lemon juice! Easy going and smooth.

## **COSMOPOLITAN € 11,00**

42 Below vodka, lime juice, cointreau, cranberry juice and a small dash of rhubarb bitters. The famous Sex and the City drink. Easy-going and refreshing.

## **THE DEVIL'S MARGARITA € 14,00**

Combining the tang of lime and the sweetness of cointreau with the distinctive strength of Patrón Silver tequila infused with Duvel's own Tripel Hop, our head bartender's favourite beer! Refreshing but soooo good!

## **ICE COLD BITCH € 14,00**

Served ice cold in a jar, spiked with Cazadores Blanco tequila and flavoured with homemade ginger syrup, lime juice and some Luxardo Maraschino liqueur. Finished with soda water. Fresh, easy and delicious.

## **MONKEY'S NECK € 13,00**

The return of The Horse's Neck, but this time Black Smoke-style, no b(ull)s(hit)! Monkey Shoulder, Fever-Tree Ginger Ale, a few drops of Angostura and a lemon zest. Refreshing, easy-going.

## **THE MIGHTY OLD FASHIONED € 15,00**

Your classic Old Fashioned with a premium bourbon called Michter's. Take the Old Fashioned to the next level! Boozy but smooth.

## **X-OLD FASHIONED** € 14,00

The Old Fashioned is as classic as cocktails come, but the Old Fashioned is really more of a template than an exact recipe. So, it's time to set aside the idea that whiskey is the only Old Fashioned option. Otherwise, you might miss out on excellent reconsiderations like our X-Old Fashioned, made with Mount Gay XO Rum. Boozy but smooth.

## **NUCLEAR DAIQUIRI** € 11,00

A twist on the classic daiquiri ... just a bit stronger! Bacardi Carta Blanca, lime juice, Chartreuse Verte and a bit of sugar! Refreshing, boozy and complex.

## **50 SHADES OF ESPRESSO MARTINI** € 11,00

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!

# **PERFECT MIXERS**

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## **THE ULTIMATE GIN AND TONIC** € 11,00

The classic G&T! Bombay Sapphire gin mixed with Fever-Tree Indian Tonic Water, a fresh lemon peel and junipers.

## **PINK PANTHER G&T** € 11,00

Bosford Pink gin, Fever-Tree Indian Tonic Water and a fresh grapefruit slice.

## **BACO-OCHO** € 11,00

The (in)famous Baco!! Made with our favourite rum, so we're making it great again. Bacardi 8 Años with Coca-Cola!!

# MOCKTAILS

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## THE ELDER

€ 8,00

One of our new mocktails created by Donald. Homemade elderflower syrup, some fresh apple juice, Martini FLoreale, pinch of cinnamon and a splash of soda!

## ROASTED PINEAPPLE AND BLACK PEPPER LEMONADE € 7,00

Our homemade lemonade, made with fresh roasted pineapple, black pepper and soda.

## PASSION OF THE GINGER

€ 8,00

The perfect mix of passion fruit, lime juice and ginger beer. Nothing more, nothing less!

# AMERICAN WHISKEY

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## **JACK DANIEL'S OLD NO°7 TENNESSEE WHISKEY 40% € 8,00**

Mellowed drop by drop through 10 feet of sugar maple charcoal, then matured in handcrafted barrels of their own making. This Tennessee Whiskey doesn't follow a calendar. It's only ready when the tasters say it is. They judge it by the way it looks. By its aroma. And of course, by the way it tastes. It's how Jack himself did it over a century ago. And how they still do it today.

## **JACK DANIEL'S TENNESSEE WHISKEY SINGLE BARREL 45% € 11,00**

## **JACK DANIEL'S TENNESSEE WHISKEY GENTLEMAN JACK 40% € 9,00**

## **JACK DANIEL'S TENNESSEE WHISKEY STRAIGHT RYE 45% € 10,00**

## **JACK DANIEL'S TENNESSEE WHISKEY MASTER DISTILLER NO. 2 43% € 10,00**

Only seven men have served as Master Distiller. This special bottling celebrates Mr. Jess Motlow, who saw the Distillery through Prohibition.

# BOURBON

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## **MICHTER'S BOURBON** € 13,50

Michter's US\*1 Bourbon is made from a carefully selected mash bill that features the highest quality American corn. Produced in very small batches and aged for around eight years. Teasing with caramel, vanilla and dried fruit notes, this is a very pleasant drink to both spend time with and to enjoy throughout the night. Their Master Distiller, Willie Pratt, has been in and around the whiskey industry for over forty years. He is lovingly referred to as Dr. No, as he will never allow any casks to be released or bottled until they are just right, meaning, these bourbons are typically aged longer than other producers would otherwise age theirs.

## **HUDSON BABY BOURBON** € 15,00

## **HUDSON MANHATTAN RYE** € 20,00

## **WILD TURKEY 101** € 9,00

# SCOTCH

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## **DEWAR'S 12 Y** € 9,00

## **WILLIAM LAWSON'S FINEST BLENDED** € 6,00

## **MONKEY SHOULDER** € 8,00

## **THE FAMOUS GROUSE** € 7,00

## **THE FAMOUS GROUSE SMOKY BLACK** € 8,50

# SINGLE MALT

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<b>ABERFELDY 12 Y</b>	<b>€ 11,00</b>
<b>AULTMORE 12 Y</b>	<b>€ 13,00</b>
<b>THE BALVENIE CARIBBEAN CASK 14 Y</b>	<b>€ 15,00</b>
<b>THE BALVENIE DOUBLE WOOD 12 Y</b>	<b>€ 4,00/CL</b>
<b>HIGHLAND PARK 10 Y</b>	<b>€ 12,00</b>
<b>HIGHLAND PARK 12 Y</b>	<b>€ 12,50</b>
<b>HIGHLAND PARK DRAGON LEGEND</b>	<b>€ 13,50</b>
<b>HIGHLAND PARK 18 Y</b>	<b>€ 14,50</b>
<b>MACALLAN FINE OAK</b>	<b>€ 4,00/CL</b>

# IRISH

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<b>JAMESON</b>	<b>€ 8,00</b>
<b>TULLAMORE DEW</b>	<b>€ 9,00</b>

# GIN

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## **BOMBAY SAPPHIRE (UK) € 7,50**

Our world famous gin in its distinctive blue bottle. Every drop contains 10 hand-selected botanicals from exotic locations around the world.

## **BOMBAY BRAMBLE € 11,00**

The classic original Bombay London Dry gin infused with natural flavours of blackberry and raspberry with no added sugar. A perfect balance between fruits and London Dry gin.

<b>BOMBAY SAPPHIRE EAST</b>	<b>€ 11,00</b>
<b>STAR OF BOMBAY</b>	<b>€ 12,00</b>
<b>HENDRICK'S</b>	<b>€ 12,00</b>
<b>BOSFORD PINK GIN</b>	<b>€ 9,00</b>

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# VERMOUTH - APERITIF

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Martini Riserva Speciale is an upgrade in vermouths and expresses itself in two distinct flavours

<b>MARTINI RISERVA AMBRATO</b>	<b>€ 7,00</b>
<b>MARTINI RISERVA RUBINO</b>	<b>€ 7,00</b>
<b>MARTINI FLOREALE 0.2%</b>	<b>€ 7,00</b>
<b>MARTINI VIBRANTE</b>	<b>€ 7,00</b>
<b>MARTINI BIANCO</b>	<b>€ 5,00</b>
<b>MARTINI ROSSO</b>	<b>€ 5,00</b>
<b>MARTINI ROSATO</b>	<b>€ 5,00</b>
<b>MARTINI FIERO</b>	<b>€ 5,00</b>
<b>MARTINI EXTRA DRY</b>	<b>€ 5,00</b>
<b>DOMECQ SHERRY DRY</b>	<b>€ 5,00</b>
<b>PORTO TAYLOR'S WHITE/RED</b>	<b>€ 5,00</b>
<b>PORTO TAYLOR'S LBV</b>	<b>€ 6,50</b>
<b>KISS MY RHUBARB</b>	<b>€ 11,00</b>

A Belgian aperitif with an infusion of rhubarb, citrus thyme and lemon.

# VODKA

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<b>ERISTOFF (GE)</b>	<b>€ 6,50</b>
<b>ERISTOFF RED VODKA</b>	<b>€ 6,50</b>
<b>42 BELOW (NZ)</b>	<b>€ 8,00</b>
<b>DADA CHAPEL POTATO VODKA (BE)</b>	<b>€ 9,00</b>

This unholy Belgian vodka is made from the organic Belgian Mona Lisa potatoes.

<b>GREY GOOSE (FR)</b>	<b>€ 11,50</b>
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Each batch of Grey Goose begins with soft winter wheat which is fermented and distilled into a high-proof spirit and is then blended with pristine spring water found in the Cognac region.

# RUM

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In 1862, Don Facundo Bacardí Massó, set out to create a rum like no other. He spent the next decade perfecting blends that he was proud to serve to the people of Cuba.

<b>BACARDI CARTA BLANCA (PR)</b>	<b>€ 6,50</b>
<b>BACARDI CARTA ORO</b>	<b>€ 6,50</b>
<b>BACARDI OAKHEART</b>	<b>€ 6,50</b>
<b>BACARDI AÑEJO CUATRO</b>	<b>€ 7,50</b>
<b>BACARDI 8 AÑOS</b>	<b>€ 9,50</b>
<b>BACARDI GRAN RESERVA 10 Y</b>	<b>€ 12,00</b>
<b>SANTA TERESA 1796</b>	<b>€ 16,00</b>
<b>SAILOR JERRY SPICED RUM</b>	<b>€ 8,00</b>
<b>MOUNT GAY BLACK BARREL</b>	<b>€ 9,00</b>
<b>MOUNT GAY EXTRA OLD</b>	<b>€ 11,00</b>
<b>MOUNT GAY 1703</b>	<b>€ 25,00</b>

# TEQUILA

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<b>PATRÓN SILVER</b>	<b>€ 13,00</b>
<b>PATRÓN REPOSADO</b>	<b>€ 13,50</b>
<b>PATRÓN AÑEJO</b>	<b>€ 14,00</b>
<b>CAZADORES BLANCO</b>	<b>€ 8,50</b>
<b>CAZADORES REPOSADO</b>	<b>€ 10,00</b>

# MEZCAL

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<b>NUESTRA SOLEDAD</b>	<b>€ 12,00</b>
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# LICORS

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<b>ST.-GERMAIN ELDERFLOWER</b>	<b>€ 10,00</b>
<b>COINTREAU</b>	<b>€ 6,50</b>
<b>DISARONNO</b>	<b>€ 7,50</b>
<b>TIA MARIA</b>	<b>€ 6,00</b>
<b>BAILEYS</b>	<b>€ 6,00</b>
<b>LICOR 43</b>	<b>€ 6,50</b>
<b>PATRÓN XO CAFE</b>	<b>€ 8,00</b>
<b>DRAMBUIE</b>	<b>€ 8,00</b>
<b>HIERBAS DE LAS DUNAS</b>	<b>€ 7,50</b>

# AFTER-DINNER

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<b>BARON OTARD VS</b>	<b>€ 8,00</b>
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# COCA-COLA SIGNATURE MIXERS

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For the first time in more than 134 years, Coca-Cola granted access to their secret recipe and invited some of the world's top bartenders to put their stamp on a new generation cutting-edge mixers designed to pair with dark spirits.

## **COCA-COLA SMOKY NOTES** € 4,00

An intensely aromatic blend with subtle hints of tobacco, Ylang-Ylang, ambrette seed balanced with brown spices; Peru Balsam and Amber. Pairs well with dark rums and bourbon.

## **COCA-COLA SPICY NOTES** € 4,00

Spicy Notes is a sophisticated and complex blend of lime, ginger, spicy jalapeño with fragrant rosemary and jasmine. Pairs well with spiced rums, aged tequilas and blended Scotch whiskies.

## **COCA-COLA HERBAL NOTES** € 4,00

Herbal Notes delivers fresh herbaceous notes of dill, citrus and lemongrass with earthy tones of dill seed and tagetes. Pairs well with cognac, brandy and blended Scotch whiskies.

## **COCA-COLA WOODY NOTES** € 4,00

Woody Notes is crafted from earthy patchouli, vetiver, citrus yuzu and aromatic basil with a hint of pepper. Pairs well with spiced rums and bourbon.

# FEVER-TREE PREMIUM MIXERS

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Fever-Tree tonics and lemonades only use natural ingredients and because of that they are subtle and balanced with authentic flavours and perfect carbonation, just as good as the spirits you're pairing them with.

**FEVER-TREE  
INDIAN TONIC WATER € 4,00**

**FEVER-TREE  
INDIAN LIGHT TONIC WATER € 4,00**

**FEVER-TREE  
MEDITERRANEAN TONIC WATER € 4,00**

**FEVER-TREE  
ELDERFLOWER TONIC WATER € 4,00**

**FEVER-TREE  
GINGER ALE € 4,00**

**FEVER-TREE  
SMOKY GINGER ALE € 4,00**

**FEVER-TREE  
GINGER BEER € 4,00**

**FEVER-TREE  
SICILIAN LEMONADE € 4,00**

# SPARKLING WINES & CHAMPAGNES

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## PIPER-HEIDSIECK

**ESSENTIEL**

**GLASS € 12,00**

**BRUT BY TASTE!**

**BOTTLE € 69,00**

This unique champagne is a profound collaboration between Emilien Boutillat, the Chef de Cave of Piper-Heidsieck, and Kasper Stuart from the Taste! Restaurant & Bar Group.

It's a perfect festive aperitif champagne for any celebration, but also especially made to pair with the bold dishes of Black Smoke.

This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020.

It is a blend of 47% pinot noir, 31% meunier and 22% chardonnay grapes and 18% of this champagne are the finest reserve wines. It boasts a precise, well-rounded and elegant profile. Its precision and remarkable balance make it an ideal companion for gastronomy. The nose initially delivers notes of white peach, brioche, grapefruit and candied quince, developing towards aromas of toasted almonds. The palate is creamy and fresh. The length is remarkable and the finish on mineral notes pairs perfectly with a refined cuisine. Extra Brut at 6 gr/l.

**MASSIMO LEONE**

**GLASS € 8,00**

**FALANGHINA BRUT IGT BOTTLE € 39,00**

# HOUSE WINES

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## RARE VINEYARDS LANGUEDOC, FRANCE

These wines are carefully composed wines from high-quality selected grapes. We proudly present them as our house wines, since we only serve the best for our guests.

<b>GLASS</b>	<b>€ 5,00</b>
<b>CARAFE (50 CL)</b>	<b>€ 19,00</b>
<b>BOTTLE</b>	<b>€ 27,00</b>

**WHITE | VERMENTINO**  
**RED | CARIGNAN**  
**ROSE | CINSAULT**

# WINES BY THE GLASS

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## WHITES

### **“BABOON ROCK” UNWOODED CHARDONNAY, FRANSCHHOEK, SOUTH AFRICA**

This fruity chardonnay with a medium body takes “monkey business” to a whole new level. The century-old vines and grapes in this rural area are protected from “monkey thieves” by friendly paintball gunfire. With a winery this creative in protecting their precious yield, you can only imagine how playful they are in creating their wines.

<b>GLASS</b>	<b>€ 7,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 28,00</b>
<b>BOTTLE</b>	<b>€ 41,00</b>

## REDS

### **“THE GRILL” MASTER FAN CLUB MALBEC | SHIRAZ, MENDOZA, ARGENTINA**

“Turn up the heat, pitmaster!” Elegant and powerful red wine. Flavours of dark fruit and spices with sexy soft tannins.

A pleasure to match with our BBQ dishes.

<b>GLASS</b>	<b>€ 6,00</b>
<b>CARAFE (50 CL)</b>	<b>€ 20,00</b>
<b>BOTTLE</b>	<b>€ 30,00</b>

# BOTTLES

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## WHITES

### **CIRCUS SAUVIGNON BLANC, MENDOZA, ARGENTINA**

Nice aromatic white wine with mainly citrus hints, fresh but rounded giving a smooth sense on the palate.

**BOTTLE € 34,00**

### **“BABOON ROCK” UNWOODED CHARDONNAY, FRANSCHHOEK, SOUTH AFRICA**

This fruity chardonnay with a medium body takes “monkey business” to a whole new level. The century-old vines and grapes in this rural area are protected from “monkey thieves” by friendly paintball gunfire. With a winery this creative in protecting their precious yield, you can only imagine how playful they are in creating their wines.

**BOTTLE € 41,00**

### **“THE BUTCHER” CUVÉE WEISS, SCHWARZ, GRÜNER VELTLINER SAUVIGNON BLANC, BURGENLAND, AUSTRIA**

A nice Austrian cuvée with complex notes on the nose and palate. Lovely hints of especially pineapple, but also of yellow apples. Easy and smooth drinking wine.

**BOTTLE € 44,00**

### **SANCERRE BLANC “LES GRANDMONTAINS” LAPORTE BIO SAUVIGNON BLANC, LOIRE, FRANCE**

Perfectly fit for Black Smoke, this wine starts with flint! A beautiful and rare sancerre, a great match with grilled fish.

**BOTTLE € 45,00**

## REDS

### **“THE GRILL” MASTER FAN CLUB MALBEC | SHIRAZ, MENDOZA, ARGENTINA**

“Turn up the heat, pitmaster!” Elegant and powerful red wine. Flavours of dark fruit and spices with sexy soft tannins.

A pleasure to match with our BBQ dishes.

**BOTTLE € 30,00**

### **“CHÂTEAU HAUT MOULIN” BIO MERLOT | CABERNET SAUVIGNON, BORDEAUX, FRANCE**

A classic Merlot-based red wine. Fragrances of blackcurrant, field strawberries and hints of herbs. Taste follows the scent. Juicy and round in the mouth. Great acidity and moderate tannins. A versatile and affordable Burgundy wine. If you really think about it, wine without history is just booze.

**BOTTLE € 32,00**

### **GRAN CERDO TEMPRANILLO, RIOJA, SPAIN**

Bottled alive as written on the cork ...

Gran Cerdo is a great wine dedicated to the bank managers that refused to provide the winemakers a loan. With a little help from their friends, they did manage to produce this wine. We are proud to present it at Black Smoke!

**BOTTLE € 35,00**

## **“ONTAÑON” CRIANZA, BODEGAS ONTAÑON, TEMPRANILLO | GARNACHA, RIOJA, SPAIN**

Ontañon, located outside of Logroño, sources fruit from their own vineyards in Rioja Baja. These wines show richness of fruit due to high elevation, isolated vineyards and gently sloping on poor, stony soils. Very long on the palate, the natural sense of fruit deepens with air. This wine continues to perform at a high level for 2-3 days in an open bottle. With our motto “sharing is caring” this Rioja is also available in a magnum and jeroboam bottle. Perfect for a party in BS!!!

<b>BOTTLE</b>	<b>€ 39,00</b>
<b>MAGNUM (1,5 L)</b>	<b>€ 75,00</b>
<b>JEROBOAM (3 L)</b>	<b>€ 145,00</b>

## **“THE BUTCHER” PINOT NOIR, SCHWARZ, PINOT NOIR, BURGENLAND, AUSTRIA**

This is one of our favourite wines at Black Smoke. Both the outside and the contents of the bottle suit us perfectly. Weingut Schwarz was founded by Hans Schwarz, originally a real butcher. A vineyard that has been cared for by the family for generations. This red wine has matured for 12 months in oak barrels so the wine has a serious complexity but the fruit predominates. With us, it never stops at one bottle during the BBQ.

<b>BOTTLE</b>	<b>€ 48,00</b>
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## **BAROLO DI SERRALUNGA D.O.C.G FONTANAFREDDA, NEBBIOLO, ITALY**

A wine to share with four people, because we all know: “sharing is caring”. Elegant yet powerful, and incredibly sexy in combination with the best beef our pitmasters can possibly grill on the parrilla!

<b>BOTTLE (1 L)</b>	<b>€ 89,00</b>
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**ASK FOR YOUR EXTENSIVE WINE LIST  
FROM THE RESTAURANT FOR MORE  
QUIRKY WINES.**

# SOFTS

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<b>COCA-COLA REGULAR/ZERO</b>	<b>€ 3,00</b>
<b>SPRITE</b>	<b>€ 3,00</b>
<b>MINUTE MAID ORANGE</b>	<b>€ 3,00</b>
<b>MINUTE MAID APPEL</b>	<b>€ 3,00</b>
<b>BIG TOM SPICY TOMATO JUICE</b>	<b>€ 4,00</b>
<b>RED BULL</b>	<b>€ 4,00</b>

<b>FUZE TEA SPARKLING BLACK TEA</b>	<b>€ 3,00</b>
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<b>FUZE TEA BLACK TEA PEACH HIBISCUS</b>	<b>€ 3,00</b>
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<b>FUZE TEA GREEN TEA MANGO CHAMOMILE</b>	<b>€ 3,00</b>
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<b>JARR KOMBUCHA PASSION FRUIT</b>	<b>€ 4,00</b>
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<b>JARR KOMBUCHA GINGER</b>	<b>€ 4,00</b>
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## **HOMEMADE ICE TEA (45 CL) € 4,50**

Our own blend of cold brewed tea, fruits and fresh herbs and spices makes these ice tea creations the ultimate thirst killers for when the sun is beating down on you. We give you the choice between ginger or red fruit ice tea.

# WATERS

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**CHAUDFONTAINE  
STILL 25 CL** € 2,70

**CHAUDFONTAINE  
SPARKLING 25 CL** € 2,70

**CHAUDFONTAINE  
STILL 50 CL** € 5,00

**CHAUDFONTAINE  
SPARKLING 50 CL** € 5,00

# COFFEE BY CAFFÈ VERGNANO

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With a passion for coffee since 1882, Caffè Vergnano is the oldest Italian coffee roaster led by the Vergnano family for five generations. We use the “Crema 800” coffee beans for the selection below, which is a blend of 80% Arabica and 20% Robusta giving a soft and delicate aroma with a perfect balance between taste and body.

**COFFEE** € 3,00  
**ESPRESSO** € 2,80  
**DOUBLE ESPRESSO** € 5,00

All of the coffees here above are available  
in decaf as well.

# SATEMWA TEA

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A third generation family owned Tea Estate in the Shire Highlands of Malawi established in 1923. For nearly 100 years they have been crafting superior teas that are exported around the world. The latest editions to their range are a unique artisanal line-up of green, white, oolong, black and dark teas. The teas are made with love, passion and respect for the environment and communities around the estate. At Satemwa they believe in contributing to the improvement of Malawi's standard of living by crafting quality products.

<b>GREEN TEA</b>	<b>€ 3,00</b>
<b>BLACK EARL GREY</b>	<b>€ 3,00</b>
<b>GREEN MINT</b>	<b>€ 3,00</b>
<b>FRESH MINT TEA</b>	<b>€ 4,00</b>
<b>FRESH GINGER TEA</b>	<b>€ 4,00</b>



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

|BS|

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BLACK SMOKE  
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 smoke@blacksmoke.be