

UK

LUNCH

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

PULLED BEEF TACO

€ 18,00

Lukewarm tacos (3 pcs) with oakwood smoked and pulled beef, mild spicy smoked sriracha BBQ sauce and smoked onion compote, pickle relish, Cheddar cheese, sour cream and guacamole.

GRILLED PORTOBELLO

€ 18,00

Grilled portobello, smoked mushroom duxelles, antiboise, gremolata, roasted vegetable jus and old Pecorino Nero cheese.

GRILLED AND SMOKED HAMACHI TOAST

€ 19,50

Sourdough toast by 'The Bakery', grilled cold-smoked Hamachi, black garlic, dashi, smoked edamame and lime.

OVERLOADED BLACK SMOKE NACHOS

€ 34,00

Hot tortilla chips, overloaded with a BBQ madness of pulled beef, brisket and slow-smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, jalapeño poppers, avocado, cilantro and sour cream. Great to share!

Please make it smaller...

- Less melted cheese please? € 31,00
- Less guacamole please? € 30,00
- Less jalapeño poppers please? € 30,00
- Less pulled pork and pulled beef please? € 29,00
- I'm not that hungry! € 21,50

LOW AND SLOW BBQ SPECIALITY PLATTERS

All dishes below are generally served with coleslaw & pickled veggies but feel free to add any or all of our sides.

SMOKED PORK HAMMER

€ 27,50

In the 'Southern Pride' smoker slow-cooked pork ham XL with BBQ glaze, served with fried corn and ranch dressing, and the signature smoked [BS] mashed potatoes.

'9 TO 1' TEXAS STYLE BRISKET

€ 39,00

For 7 years, this has been our signature dish. USA beef brisket, 16 hours low-and-slow smoked on beech and oak. The ultimate Texan BBQ icon. Served according to the legendary pitmaster Louis Mueller's not so secret recipe, with nothing more but salt, black pepper and a whole lot of smoke (300 g). On the side, the classic BBQ baked beans and our signature smoked [BS] mashed potatoes.

SAUSAGE FEST (2 PEOPLE)

€ 23,00 PP

Three delicious sausages from our master butchers De Laet & Van Haver and Dierendonck.

- A grilled Thai inspired sausage: a pork sausage with lemongrass, chili, lime and ginger.
- Black Smoke's beer sausage: a smoked, slightly spicy pork sausage with Wild Jo beer, jalapeño and Cheddar cheese.
- Baked dry-aged sausage: 100% beef sausage, smoked butter-baked and finished with garlic and green pepper.

Served with: Smoked potato mash, topped with brown butter, lemon zest and a classic Memphis-style coleslaw. White cabbage, red cabbage, carrot, finished with walnuts and a fresh dressing. We serve three more dips: miso mayonnaise, harissa dip and Carolina mustard sauce.

|BS|

THE BLACK SMOKE BONANZA EXPERIENCE

This is it! The ultimate sharing menu from Black Smoke that we serve from 2 persons onwards, based on the different BBQ trails that Kasper and Jord have made in the smokey South of the USA. In this Bonanza we have brought together the most important dishes for you that perfectly reflect the low and slow BBQ culture with the occasional added Black Smoke touch!

Pick your choice & go all in for the full experience with a hedonistic starter, main course and dessert or opt for our signature dish, the Black Smoke Bonanza served in three servings. These are served on the sizzling plates from The Bastard so that you get the dishes, step by step, from when they are ready in the kitchen to being served warm at the table.

3 COURSE EXPERIENCE

The Ultimate Black Smoke menu with starter, bonanza, and dessert!

€65 PP

BEEF & CAVIAR

Hedonistic combination of the steak tartare of Irish Angus bavette with smoked sour cream and finished with 5 grams of our unique Black Smoke x Imperial Heritage Caviar.

BLACK SMOKE BONANZA

1ST SERVE

- **Duvel 666 beer battered fried smoked chicken thighs** marinated with ginger & soy marinade and served with a threesome of sauces: miso mayonnaise, harissa dip and Carolina mustard sauce.
- **Black Smoke's beer sausage**, a smoked slightly spicy pork sausage with Wild Jo beer, jalapeño and cheddar made together with our neighbours from The Butcher's Store.

2ND SERVE

- **Kansas City wet-style spare rib** slathered in "Bolleke" beer infused BBQ sauce, smoked in our "Southern pride" smoker with a combination of beech and apple wood.
 - **Slow smoked pulled beef** with our beef basher rub and a bold beefy BBQ sauce.
- Uruguayan Agnus beef chuck roll, smoked for 16 hours in our USA smoker with oak wood.

Served with smoked new potatoes and Carolina mustard dressing, coleslaw and a serving of our world-famous smoked baked beans.

3RD SERVE

- **'9 to 1' Texas Style Brisket**. Beautiful Angus beef brisket, slow smoked with oak for 18 hours. Served according to legendary pitmaster Louis Mueller's not-so-secret recipe with just salt and black pepper and a whole lot of smoke.
- **Smoked and grilled Duke of Berkshire pork belly**. Smoked for 6 hours with beech and apple wood and briefly grilled on the parrilla and lacquered with a bulgogi glaze. Finished with a kimchi mayonnaise and crispy potato.

Served with pickled veggies.

THE BONANZA PROFITEROL

Profiterol filled with a Jim Beam bourbon - crème Suisse and bacon crumble topped with dark chocolate sauce, served with vanilla ice cream and a shot of Jim Beam - Kentucky Straight Bourbon.

WINE SUGGESTION: Doña evita P. "Premium" Malbec | Mendoza Valley, Argentinii - Bottle € 45,00

OPTIONS

BLACK SMOKE BONANZA - SOLO € 39,50 PP

Served in 3 servings!

BEEF & CAVIAR € 19,50

THE BONANZA PROFITEROL € 11,00

BURGERS & SANDWICHES

Live a little! Add a side dish or two to the burger or sandwich of your choice.

A "JIM BEAM" SPIKED BS CHEESEBURGER

€ 21,50

A maple sweet potato bun by "the bakery" with two Aberdeen Angus beef & bone marrow burgers, a thick slice of provolone cheese, homemade bacon burger sauce, "Jim Beam" bacon bourbon jam, crispy onion ring and green curly lettuce.

Go full option with Coleslaw and smoked baby potatoes with herb salt, served with charcoal aioli. € 25.00

SMOKED PULLED BEEF "CROQUE"

€ 16,00

Croque of grilled sourdough bread by The Bakery, with 16-hours oak-smoked pulled beef, cheddar, red onion, chili compote.

BENEDICT BASTARDS REUBEN

€ 16,00

Toasted sourdough bread by The Bakery, generously topped with homemade smoked pastrami, poached egg, sauerkraut, cheddar and 'Carolina' mustard-hollandaise sauce.

GRILLED BLACKENED CATFISH SANDWICH

€ 16,00

Grilled catfish on a bun from "the bakery", served with marinated white cabbage, iceberg, tomato and our "TOXIC MINDS" hot sauce mayonnaise.

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.

All of these dishes can be expanded with our selection of side dishes

SCOTTISH BLACK ANGUS BAVETTE STEAK 250G

€ 26,00

The Scottish Angus cattle is known for its succulent and tasteful meat.

Aromatically prepared on the parrilla grill and served with a sauce of choice: smoked béarnaise, smoked bone marrow butter, pepper sauce or chimichurri.

ENTRECOTE CHAROLAIS 500 G

€ 59,00

For two people or for one very hungry cowboy or cowgirl.

ORIGIN: FRANCE

Charolais sirloin steak grilled hot & fast on our parrilla.

This is a beautiful French beef that feeds mainly on grass and herbs.

The meat is finely marbled, tender, juicy and has a distinct spicy flavor.

Served with your choice of sauce: smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

IRISH PRIME CARVERY RIB, 1 KG - 2 PEOPLE

€ 44,50 PP

ORIGIN: IRELAND

Irish Prime is a beef cattle that is born, bred and processed on Irish soil.

Raised on succulent, juicy grass and wild clover, they have an exquisite,

slightly herbal flavour and nicely tender meat. Served with a sauce of your choice:

smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

CATCH OF THE DAY

Parrilla-grilled catch of the day, brown butter, grilled and raw mushrooms and a cream of roasted sweet onion.

HIBACHI GUINEA-FOWL

€ 29,00

Hibachi-grilled and smoked butter candied guinea-fowl supreme,

with a cream of roasted sweet onion, candied shallot, smokey mushroom

cream and the signature |BS| potato mash.

KIDS (UP TO 12 YEARS OLD)

NACHOS TODOS	€ 7,00
GRILLED BEEF BURGER	€ 13,00
PULLED PORK	€ 12,00
CHICKEN TENDERS	€ 12,00

Choose two sides:

- Smoked baby potatoes
- Potato mash
- Apple sauce
- Coleslaw
- A green salad

KIDDO'S BANANA SPLIT	€ 4,00
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A scoop of vanilla ice cream with homemade chocolate sauce, banana and disco pops.

SIDE DISHES

Tasty cold and hot side dishes that can often be shared.
Our team will be happy to explain more about them.

COLD SIDES

JALAPEÑO COLESLAW € 4,00

White cabbage, red cabbage, carrot, jalapeños finished with a jalapeño dressing and parsley.

GRILLED BROCCOLINI AND TOXIC MINDS € 8,00

Cold-served grilled broccoli, shallot dressing, a few drops of spicy Toxic Minds hot sauce, smoked almond and lime.

BURNT LITTLE GEM SALAD € 8,00

Burnt little gem, smoked edamame, slightly spicy miso dressing with red onion, crisp tortilla and Beemster XO.

HOT SIDES

BBQ BAKED BEANS € 6,00

USA-style bean dish with smoked meats. [BS] Classic! These are not your ordinary beans! We gave this Yankee classic a smokey makeover and a meaty uppercut. The must-have side dish for every low and slow connoisseur.

[BS] SMOKED POTATO MASH € 5,00

Smoked mashed potatoes, topped with brown butter and lemon zest.

BLACK PUDDING BLOODY HACHIS (2 PEOPLE) € 6,00

Roasted and glazed cauliflower, tarragon aioli, burnt almond.

GRILLED MUSHROOM AND TROFIE (2 PEOPLE) € 9,00

Grilled and smoked mushroom mix, trofie pasta, roasted vegetable jus and gremolata.

ROASTED CORN ON THE COB € 4,50

Roasted corn with smoked bone marrow butter, crispy shallot, lime zest.

SMOKED BABY POTATOES € 5,00

Smoked baby potatoes with herb salt, served with Carolina mustard-mayo and Bicky onions.

DESSERTS

THE HEART STOPPER

€ 10,00

Eclair filled with Jim Beam Black Extra Aged Bourbon Swiss buttercream, dipped in dulce de leche espresso glaze and pecan-bacon crumble. [BS] Classic! From day one, the “heart stopper” is an all-time favourite amongst our dessert lovers. Can’t get enough? The recipe of this guilty pleasure is in our “BBQ, Booze & Attitude” cook book.

SKILLET COOKIE SUNDAE

€ 10,00

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

GRILLED PEACH PECAN PIE

€ 13,00

Crispy peach tartlet, with pastry custard cream and pecan. Finished with a peach and sour cream gel.

THE BONANZA PROFITEROL

€ 11,00

Profiterol filled with a Jim Beam bourbon - crème Suisse and bacon crumble topped with dark chocolate sauce, served with vanilla ice cream and a shot of Jim Beam - Kentucky Straight Bourbon.

TONKA BEAN SMOKED CRÊME BRÛLÉE (2 PEOPLE)

€ 15,00

Tonka bean and mandarin infused and smoked crême brûlée, sugar cane and brown sugar caramel. Delightfully stubborn dessert for two. Pick your side.

CHEESE BY VAN TRICHT

AFTER DINNER TIP:

PORTO TAYLOR'S, LATE BOTTLED VINTAGE € 7,50

LIEFMANS GOUDENBAND 8% (33 CL) € 5,50

A unique selection of cheeses refined by cheese master Van Tricht. Served with nut bread from 'The Bakery' and a rhubarb compote. Make your choice from our options below.

4 CHEESES

€ 16,00

8 CHEESES

€ 32,00

JULIETTE

A semi-soft goat cheese with an orange blush, created during a cheese refiners collab. After Frederic had been thinking about it for quite some time, Van Tricht and cheese factory Karditsel had this luminous idea of adding colour to the cheese with Annatto (derived from the red seed of the South American achiote tree). The cheese itself is made in Limburg from raw biological goat's milk. Its taste is delicate, the texture smooth and creamy. A tribute to Juliette, Frederic's grandmother who founded the business in 1970.

BRILLAT-SAVARIN

Triple cream cheese of raw cow's milk from Île-de-France. The paste is sweet-and-soft and pleasantly tasteful. Cream is added to the milk to make it extra thick, and so the cheese comes out rich and buttery. It is produced in Seine-et-Marne, a department in which you'll find both the countryside and the Parisian banlieues. A region that is also the home of Brie de Meaux and Brie de Melun. This particular cheese saw the light of day, not too long ago, somewhere in the 30's, and is named after a famous French foodie.

CAMEMBERT 3 LATTI

Italian-style camembert. Made from three types of pasteurized milk: cow's, goat's and sheep's. Exquisite taste and texture, from a small production in the Piemonte region.

ALEX

This Alex is a semi-hard cheese from the Allgäu region in southern Germany. Think of a typical mountain cheese, flooded with taste after 9 months of ripening. The rind is covered in a mixture of cinder and elderflower syrup. While the cheese refiner, his very first cheese creation in hand, was on his way to a shop in Munich to present it, there was still no name for it. In the end, he named the cheese after the train that got him there: the Allgäu Express, or in short, Alex.

BOOKERS VINTAGE

A celebration of the Irish Cheddar cheese from Cork. This large block of cheese, think 20 kg, is cut into four pieces, after which each of them matures separately. This, to create a more profound complexity. Made from microbial rennet, from raw milk. Aged for 18 months.

BURONNOIX

French cheese, type Murot, from pasteurized cow's milk. The cheese is refined in cellars and washed in nut liqueur, and it has gone through a ripening process of minimum 3 weeks.

HERVE LINGOT

From the cheese refinery Le Vieux Moulin in Herve. This is the only Belgian AOP cheese and the only raw milk Herve to be found. Tangy in taste and with a rind that is washed multiple times in briny water.

BIO BLEU FUMÉ

The Bio Bleu was created upon the request of cheese refiners Van Tricht as the Pas De Bleu's little brother. It is a quirky blue cheese, based on biological raw cow's milk. This cheese is made by the cooperative cheese factory Het Hinkelspel in Sleidinge, East Flanders. Several farmers in Flanders Fields provided the milk for it. The cheese has a 6 to 8 weeks ripening time, after which it is naturally smoked for 4 hours at low temperature, on beech and oakwood.

UNIQUE SUNDAY BRUNCH!

Finger-licking good ...

Something old, something new! For our “next level” brunch, the designers of Not Before Ten created beautiful and unique brunch trays. Our new BBQ brunch is thus served on a sturdy stack of trays and is a selection of savoury cold and warm dishes and desserts. Make it a real lazy Sunday and enjoy nothing but finger-licking food.

Our signature brunch trays are only available upon reservation, **for € 34,50 per person**. Make your brunch tray reservation for two people minimum and please note that you can only book it for the entire table. Do not forget to mention “Brunch tray” in your reservation.

BS HOMEMADE ICE TEA

The name says it all. A home made ice tea made with carefully selected herbs by our bartenders.

SHELF 1: STARTERS

- **Smoked Beef Taco:**
Lukewarm taco with oakwood smoked and pulled beef, smoked sriracha BBQ sauce and smoked onion compote, pickle relish, Cheddar cheese, sour cream and guacamole.
- **Grilled catfish:**
Parrilla-grilled catfish filet, brown butter, grilled and raw mushrooms and a cream of roasted sweet onion..
- **Blini with sour cream:**
Lemon and soft smoked herring caviar.
- **Black Smoke Brunch Nachos:**
With guacamole, Cheddar cheese, salsa fresca and sour cream. **(M)**

SHELF 2: MAIN COURSES

- **Smoked Pulled Beef “Croque”:**
Croque of grilled sourdough bread by The Bakery, with 16-hours oak-smoked pulled beef, cheddar, red onion, chili compote.
- **Smoked and grilled Duke of Berkshire pork belly:**
6 hours beech-and-applewood smoked, shortly grilled on the parrilla and glazed with bulgogi glaze. Finished with kimchi mayonnaise and a crispy potato.
- **Sides dishes:**
(vegetarian options available upon request)
- **Grilled Pimiento Padron Peppers **(M)**:**
This Spanish tapas bar favourite is made of mild, yet savoury peppers, that are grilled on our famous parrilla grill, rubbed with BBQ oil and herbs.
- **Smoked baby potatoes:**
With herb salt, served with charcoal aioli.
- **Pickled veggies **(M)****

SHELF 3: DESSERTS

- **Pistachio puff:**
Small pistachio cream filled puff pastry, finished with white chocolate and lime.
- **The Mini Heart Stopper:**
Eclair filled with Jim Beam Black Extra Aged Bourbon Swiss buttercream, dipped in dulce de leche espresso glaze and pecan-bacon crumble.
[BS] Classic! From day one, the “heart stopper” is an all-time favourite amongst our dessert lovers. Can’t get enough? The recipe of this guilty pleasure is in our “BBQ, Booze & Attitude” cook book.
- **Grilled Peach Pecan Pie:**
Crispy peach tartlet, with pastry custard cream and pecan.
- **Some cheese from cheese master Van Tricht’s drawer.**

Our brunch is served with freshly baked “mini smoked butter rolls” from The Bakery. Lard and extra virgin olive oil.

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|BS|

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