

UK

GROUP FORMULAS LUNCH

*For groups larger than 12 guests, we operate fixed group menus.
This way, we guarantee smooth service at your table and the rest of the restaurant.
Do you have group members with particular allergies or dietary requirements that
we should take into account? Please let us know when making your group reservation.
In case of high intolerances, please inform our staff again on the evening itself.*

|BS|

THE BLACK SMOKE BONANZA EXPERIENCE

3 COURSE EXPERIENCE

€65 PP

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

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.



THE BEST OF BEEF MENU

€ 69,00 PP

MAKE YOUR OWN PULLED BEEF TACO

Lukewarm tacos with oak-smoked pulled beef, slightly spicy smoked sriracha BBQ sauce, smoked onion compote, pickle relish, cheddar, sour cream and guacamole. Everything is served separately so you can create your own taco.

BEST OF BEEF

The ultimate meat platter for the fire, smoke & beef lover! Enjoy three beautiful beef preparations and discover our two BBQ styles: Low & slow and hot & fast.

- **Low & slow smoked pulled beef:** Uruguayan Agnus beef chuck roll, seasoned with our own beef basher rub, smoked for 16 hours in our USA smoker with oak and finished with a hearty BBQ sauce.
- **Beef brisket:** Our signature dish for seven years. Beef brisket from the USA, 16 hours low & slow smoked with beech and oak. The ultimate icon of Texas BBQ. Served according to legendary pitmaster Louis Mueller's not so secret recipe with just salt, black pepper and a whole lot of smoke.
- **Charolais entrecote:** 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 pronounced spicy flavor.

Served with the following side dishes, sweet and sour vegetables and sauce of your choice: [BS] Smoked mashed potatoes, Classic Memphis-style coleslaw, Burnt little gem salad with miso dressing, crispy tortilla, red onion and Beemster XO, Smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

- **GO ALL IN € 9,50 PER PERSON** (Can be ordered in advance at GROEPEN@BLACKSMOKE.BE)
Pork up your beef-life and add a full slab of Kansas City wet-style spare ribs. Rubbed with yummy spices, smoked for six hours in our American smoker with a combo of beech and apple wood. Slathered in "Bolleke" beer infused BBQ sauce.

THE HEART STOPPER

Eclair gevuld met Jim Beam Black Extra Aged Bourbon crème suisse dipped in dulce de leche espresso-glaze en pecannoten-baconcrumble.

OR

GRILLED PEACH PECAN PIE

Fresh peach tartlet, with crème patissier and pecans.
Finished with a gel of peach and sour cream.

SANDWICH ME MENU

€ 29,50 PER PERSON

With this formula, you choose from two of our favorite sandwiches, served with one of our special beers from De Koninck Brewery on tap. In addition, flat and sparkling Chaudfontaine water are included on the table and this formula ends with a Vergnano coffee or Satemwa tea.

SMOKED PULLED BEEF “CROQUE”

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

OR

GRILLED BLACKENED CATFISH SANDWICH

Grilled catfish on a bun from The Bakery, served with marinated white cabbage, iceberg, tomato and our “toxic minds” hot sauce mayonnaise.

BS SPECIAL LUNCH MENU

€ 38,00 PER PERSON

With this formula, you choose from the following of our favorites, served with one of our special beers from De Koninck Brewery on tap. In addition, flat and sparkling Chaudfontaine water are included on the table and this formula ends with a Vergnano coffee or Satemwa tea.

HIBACHI GUINEA-FOWL

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.

OR

CATCH OF THE DAY

Parrilla-grilled catch of the day, brown butter, grilled and raw mushrooms and a cream of roasted sweet onion and the signature |BS| potato mash.

OR

SCOTTISH BLACK ANGUS BAVETTE STEAK

The Scottish Angus cattle is known for its succulent and tasteful meat. Aromatically prepared on the parrilla grill and served with jalapeno coleslaw, pepper sauce and smoked baby potatoes.

BRUNCH TRAY MENU

€ 34,50 PER PERSON

BS HOME MADE ICE TEA

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

PLANK 1: STARTERS

- **Smoked Beef Taco:**
Lukewarm taco with oak-smoked pulled beef, smoked sriracha BBQ sauce, smoked onion compote, pickle relish, cheddar, sour cream, and guacamole.
- **Grilled catch of the day:**
Parilla-grilled monkfish fillet, beurre noisette, grilled and raw mushrooms, creamed roasted sweet onion.
- **Blini m with sour cream,**
lemon, and gently smoked herring caviar.
- **Black Smoke Brunch Nachos**
with guacamole, cheddar, salsa fresca, and sour cream. (M)
- **Granité from the pitmasters.**

PLANK 2: MAIN COURSES

- **Smoked Pulled Beef "Croque":**
Croque made with grilled sourdough bread from The Bakery, featuring 16 hours oak-smoked pulled beef, cheddar, red onion, chili compote.
- **Smoked and grilled Duke of Berkshire pork belly:**
Smoked for 6 hours with beech and applewood, briefly grilled on the parilla, and glazed with bulgogi glaze. Finished with kimchi mayonnaise and crispy potatoe glaze.
- **Sides dishes:**
(vegetarian options available upon request)

- **Grilled Pimiento Padron Peppers (M):**
This Spanish tapas bar favorite consists of mild but flavorful peppers grilled on our famous parilla grill, coated with BBQ oil and spices. A gringo-side-of-the-wall classic.
- **Smoked baby potatoes:**
Served with herb salt and charcoal aioli.

- **Pickled veggies. (M)**

PLANK 3: DESSERTS

- **Pistachio Puff:**
Small puff filled with pistachio cream, finished with white chocolate and lime.
- **The Mini Heart Stopper:**
Eclair filled with Jim Beam Black Extra Aged Bourbon crÈme suisse, dipped in dulce de leche espresso glaze, and pecanbacon crumble. [BS] Classic! The "heart stopper" has been the all-time favorite of our dessert lovers since day one.
- **Mini Grilled Peach Pecan Pie:**
Fresh peach tartlet with pastry cream and pecans.
- **Cheese from the drawer of Cheese Master Van Tricht.**

NO PROHIBITION FORMULAS

“BS LUNCH 1” FORMULA

€ 14,50 PER PERSON

2 glasses of house wine pp from the Languedoc in France from Rare Vineyards or 3 draught beers from the De Koninck brewery or 3 soft drinks.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea after the meal.

BS LUNCH 2” FORMULA

€ 17,50 PER PERSON

1/2 bottle of house wine pp from the Languedoc in France from Rare Vineyards or 3 draught beers from the De Koninck brewery or 3 soft drinks.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea after the meal.

“BLACK SMOKE” FORMULA

€ 25,50 PER PERSON

Starting with a glass of bubbles Mont Marçal Cava Brut Reserva.

+++

1/2 bottle of house wine pp from the Languedoc in France from Rare Vineyards or 3 draught beers from the De Koninck brewery or 3 soft drinks.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea after the meal.

“BLACK SMOKE DELUXE” FORMULA

€ 30,00 PER PERSON

Starting with a glass of bubbles Mont Marçal Cava Brut Reserva.

+++

3/4e bottle of house wine pp from the Languedoc in France from Rare Vineyards or 4 draught beers from the De Koninck brewery or 4 soft drinks.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea after the meal.

“HEAVENLY POUR” FORMULA

€ 25,00 PER PERSON

Welcome with DUVEL,
LIEFMANS FRUITESSE or
WISSELTAP “SVEN IS THE BOSS!!!”

+++

During dinner, we serve with each dish
a matching beer from Duvel-Moortgat
with choice of:

BOLLEKE 5,2% (25 CL)
TRIPEL D’ANVERS 8% (25 CL)
LIEFMANS PALE SOUR 6,9% (25CL)
DUVEL 666 (25 CL)
WISSELTAP “SVEN IS THE BOSS!!!”

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea
after the meal.

“FIRE AND ICE” FORMULA

€ 29,50 PER PERSON

Reception with cocktail MOSCOW MULE,
PORNSTAR MARTINI, HORSE’S NECK or
HOMEMADE ICE TEA.

+++

1/2 bottle of house wine pp from
the Languedoc in France from
Rare Vineyards or 3 draught beers
from the De Koninck brewery
or 3 soft drinks.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea
after the meal.

“TRUST ME I’M FAMOUS” FORMULA

€ 39,00 PER PERSON

Reception with Champagne
Piper-Heidsieck Essentiel Brut.

+++

Custom wines selected by our sommelier,
for each dish we provide a matching
wine to your dish.

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea
after the meal.

Upgrade your menu with these
after dinners instead of coffee or tea.

50 Shades of Espresso Martini
[supplement € 9,00]

“SOMMELIER” FORMULA

€ 49,00 PER PERSON

The aperitif will be composed in
consultation with our head bartender
Jonathan Scheerlinck or go for our house
Champagne Piper-Heidsieck Essentiel Brut
For wines to match your menu, we go the
extra mile with our sommelier. In this
ultimate upgrade, we browse through
our wine list and search together for fiery
combinations according to your tastes
and desires. Let’s go all the way!

Chaudfontaine waters on the table.

+++

Vergnano Coffee / Satemwa tea
after the meal.

Upgrade your menu with these after
dinners in place of the Smoked Limoncello.

50 Shades of Espresso Martini
[supplement € 4,00]

BIEREN
DE KONINCK

ANTWERPSE STADSBROUWERIJ

**WOULD YOU LIKE TO COMBINE YOUR DINNER
WITH A BREWERY VISIT?**

Thanks to Black Smoke, you can enjoy a partner discount!

Order your tickets at:

<https://www.dekoninck.be/nl/interactieve-tour>

And use the following discount code: **BS2022**

This will give you **€ 4,00** per person discount on the adult rate.

It is important that you choose the adult rate
and not the group rate if there are more than 15 of you.

|BS|

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BLACK SMOKE
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