

WALK TO YOU FORMULAS

CULINARY FRIENDS

Here you can find our walk to you formulas for groups of 20 people or more.

These formulas are served exclusively in the Black Smoke Bar & Resto. This sinister space was once the residence of De Koninck Brewery's fermentation tanks! Now you can enjoy our pyro skills here in style and we serve the best beers and cocktails.

Weather permitting, we move to our panoramic rooftop.

These formulas can be extended with additional drinks & bites as desired. We will gladly work out a tailor-made formula with you!

BOOZE AND GOOD TIMES

The drinks formula consists of a fixed range of drinks agreed in advance that will be charged à la carte.

Do you prefer a fixed package or would you like a unique (company) welcome cocktail? We will gladly work it out with you.

FIERY KNOWLEDGE

Our Black Smoke Bar & Resto can host up to 120 people and is a unique venue for your events. Walk to you, corporate presentations, receptions and dance parties? We are perfectly equipped for it and are happy to take care of it to perfection!

The Rooftop is your base for up to 100 people (depending on the event).

EXTRA BS HEAT

- Spacious parking provided & good mobiscore for public transport or bicycle.
 - Fully air-conditioned.
 - Plan your visit in combination with a unique brewery tour.
- Contact us: groepen@blacksmoke.be

Do you have group members with particular allergies or dietary requirements that we should take into account? Please inform us when making your group booking. In case of high intolerances, please inform our staff again on the evening itself.

WALK TO YOU RING OF FIRE

€ 65,00 PER PERSON

Our most loved classics that please everyone.

FIRESTARTERS

Will be presented sharing style at the table.

GRILLED PIMIENTO PADRON PEPPERS (V)

This Spanish tapas bar favourite consists of mild but flavourful peppers grilled on our famous parilla grill, rubbed with BBQ infused oil and spices. A gringo-side-of-the-wall classic.

BS BITTERBALLEN DELUXE

Crispy croquettes packed with slow-smoked meat and ragout with Duvel, served with our signature Carolina mustard sauce.

OVERLOADED NACHO

Warm tortilla chips overloaded with slow-smoked BBQ pork soaked in hot cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream.

WALKING DINNER MENU

COLD SMOKED SALMON

House-smoked and marinated salmon, tarragon mayonnaise, mustard seed, pickled radish.

JALAPENO POPPERS

Jalapeno poppers stuffed with cream cheese and served with an avocado dip.

BS FRIED CHICKEN THIGHS

Smoked chicken thighs baked in Duvel 666 beer batter marinated with ginger & soy marinade and served with harissa dip.

SMOKED AND GRILLED DUKE OF BERKSHIRE PORK BELLY

Smoked for 6 hours with beech and apple wood and grilled briefly on the parrilla and lacquered with a bulgogi glaze. Finished with a kimchi mayonnaise and crispy potato.

PULLED PORK BRIOCHE

Toasted brioche bun, coleslaw, 16-hour slow-cooked pulled pork, pickle and De Koninck beer BBQ sauce.

ON THE BASTARD SMOKED AND GRILLED BEEF

Served with sides:

Chimichurri and our signature smoked [BS] puree.

SAY CHEESE

Perfectly refined piece of cheese selected by Kaasmeester Van Tricht en Zoon.

JIM'S MINI ECLAIR

Mini éclair filled with Jim Beam Black Extra Aged Bourbon crème suisse dipped in dulce de leche espresso glaze and pecan-bacon crumble.

WALK TO YOU 2 SET FIRE TO THE RAIN

€ 85,00 PER PERSON

Flavors straight from the Parrilla and from our smoker. The ultimate combination between smoke and fire.

FIRESTARTERS

Will be presented sharing style at the table.

BLINI

With sour cream and smoked herring caviar.

SOURDOUGH TOAST BY THE BAKERY

Cold smoked goat cheese with compote of smoked tomato, orange and chervil.

COLD SMOKED SALMON

House-smoked and marinated salmon, tarragon mayonnaise, mustard seed, pickled radish.

WALKING DINNER MENU

STEAK TARTARE

Hedonian combination of chef-flavoured steak tartare of Irish Angus bavette with smoked sour cream.

ROASTED SCALLOPS

On the Hibashi grilled scallops with a cream of cauliflower and a dashi beurre blanc.

BS FRIED CHICKEN THIGHS

Smoked chicken thighs baked in Duvel 666 beer batter marinated with ginger & soy marinade and served with harissa dip.

SMOKED AND GRILLED DUKE OF BERKSHIRE PORK BELLY

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ON THE BASTARD SMOKED AND GRILLED BEEF

Served with sides:

Chimichurri and our signature smoked [BS] puree.

SAY CHEESE

Perfectly refined piece of cheese selected by Kaasmeester Van Tricht en Zoon.

JIM'S MINI ECLAIR

Mini éclair filled with Jim Beam Black Extra Aged Bourbon crème suisse dipped in dulce de leche espresso glaze and pecan-bacon crumble.

MINI KEY LIME PIE

BS style lemon cake topped with meringue.

WALK TO YOU 3 GREAT BALLS OF FIRE

€ 95,00 PER PERSON

Go big or go home! This menu is for the group with balls! The better work of the best butchers combined with all the vigour and fiery skill of our chef.

FIRESTARTERS

Will be presented sharing style at the table.

ENIGMA

The latest delicacy from the workshop of De Laet & Van Haver. The Picanha forms the basis of this delicious preparation rested in a sophisticated brine mixture. The meat is then rubbed with a slightly sweet, mild Spanish paprika. The seasoned tailpiece is then lightly smoked on beech wood for a delicious smoky touch.

BEEF & CAVIAR

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

SMOKED AND GRILLED IBERICO RIB FINGERS

Iberico rib fingers seasoned with "pork powder" served with smoked Sriracha mayonnaise.

WALKING DINNER MENU

TERIYAKI SMOKED CHICKEN

Smoked and grilled chicken thigh skewer, topped with teriyaki sauce and topped with crunchy rice.

LAMB TACO

Lukewarm taco with za'atar spiced lamb shoulder, smoked garlic dip, grilled corn, pickled jalapeño, coriander and yoghurt.

BOUDIN BLANC

Artisanal Antwerp grilled white beuling lacquered with "bolleke" original BBQ sauce and finished with bacon and lime.

SMOKED CAULIFLOWER

Roasted and lacquered cauliflower, tarragon aioli, burnt almond.

SMOKEY HOMEMADE PITA

In the our USA smoker smoked shoarma meat, served in small pita bun with charcoal aioli.

SMOKED AND GRILLED PRIME BEEF

Smoked and parilla-grilled premium beef.
Served with sides: chimichurri and smoked new potatoes with herb salt, served with charcoal aioli.

SAY CHEESE

Perfectly refined piece of cheese selected by Kaasmeester Van Tricht en Zoon.

MINI KEY LIME PIE

BS style lemon cake topped with meringue.

THE BS PROFITEROLE

Homemade puffs filled with "Jim Beams" bourbon crème suisse, crispy bacon and Belgian chocolate sauce.

TASTY ALTERNATIVES

The ultimate display of hospitality is to pamper everyone in a group, regardless of their dietary preferences or restrictions. For that reason, at Black Smoke we offer suitable alternative menus for our group guests who do not wish to eat meat, fish or animal products and respond appropriately to allergens and/or restrictions.

Do you have members in your group with certain allergies or dietary requirements that we need to take into account? Then please indicate this already when making your group booking. We will then provide a fish or vegetarian menu as described. For vegan guests, we will make a suitable seasonal alternative on the evening itself provided this was communicated when booking. In case of high gluten intolerance, please inform our staff in advance during the booking and on the evening itself.

WALK TO YOU 4 FIERY VEGGIES MENU (VEGETARIAN)

€ 69,00 PER PERSON

Let's blow their minds! Convince your vegetarian group members to join you for dinner and we put our hands on the line that they will be amazed. Vegetarian dining in a BBQ restaurant never tasted this good, promised!

FIRESTARTERS

Will be presented sharing style at the table.

GRILLED PIMIENTO PADRON PEPPERS

This Spanish tapas bar favourite consists of mild but flavourful peppers grilled on our famous parilla grill, rubbed with BBQ infused oil and spices. A gringo-side-of-the-wall classic.

GRILLED HALLOUMI

Honey glazed and grilled halloumi cheese, za'atar, salsa.

OVERLOADED NACHO VEGGIE

Warm tortilla chips overloaded with hot cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream.

WALKING DINNER MENU

CELERIAC AND SMOKED BURRATA

Tartare of grilled celeriac, beechwood house-smoked burrata cheese, radish, potato crisp and rhubarb vinaigrette.

JALAPENO POPPERS

Jalapeno poppers stuffed with cream cheese and served with an avocado dip.

STICKEY CAULIFLAUWER

Ginger bbq sauce, tarragon aioli, smoked almond.

GRILLED PAK CHOI

Tare glaze, peanut, sesame and fried onion.

SMOKED PULLED JACKFRUIT BRIOCHE

Toasted brioche bun, coleslaw, slow-cooked and pulled jackfruit.

BLACK RICE RISOTTO, ARTICHOKE GRILLED ON THE PARILLA

Roman salad sautéed in smoked butter, green herb gravy and croutons.

SAY CHEESE

Perfectly refined piece of cheese selected by Kaasmeester Van Tricht en Zoon.

MINI MANDARIN AND MEZCAL

Mandarin sorbet, thyme-infused by "Jitsk" with a shot of Mezcal Verde.

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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