

GROUP FORMULAS DINER

CULINARY FRIENDS

The line-up of artisans we count among our neighbours and best friends are top-notch! Their culinary influences pepper our dishes.

Of course, the beers of Stadsbrouwerij De Koninck and Duvel run rampant in the bar and throughout our dishes we use meat from the premium selection of Luc De Laet his The Butcher's Store and may we count clappers such as the butchers of Carmans, Dierendonck and Monarti among our best meat-friends.

We affine special cheeses together with Van Tricht, let ourselves be tempted by Jitsk's chocolate and ice cream preparations and offer the special beer-infused disembodied bread from The Bakery by Kenney.

Good food deserves good equipment, which is why we are only too happy to work with The Bastard's kamado grill and materials.

We also proudly work with Staub and pans from Demeyere.

CHEFS TABLE

BIGGER TABLE, BETTER VIEW

For large parties, Black Smoke is happy to offer you the chef's table (up to max 18 people, please let us know well in advance should there be more participants). You will be seated at the Chef's table at the best table in the restaurant overlooking Hell's Kitchen! This is where the Black Smoke pitmasters work with the hot and fast techniques: blazing hot grilling, searing and broiling the best steaks, chops, fish and vegetables. Hell never tasted this great before.

WE AIM TO PLEASE

MEAT FREAKS, FISH LOVERS AND VEGETABLE FRIENDS

At Black Smoke, we charm the most discerning meat lover with our artisanal flaming cuisine and the best quality. But we have more to offer than just meat. Our chefs prepare killer fish dishes and don't shy away from a completely 'from scratch' three-course vegetarian or vegan menu either. Our versatile and all-round approach and large tables make us ideal for groups and larger parties. If you don't want a table but the whole restaurant, we understand, which is why this is also possible.

Then send an e-mail to groepen@blacksmoke.be

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.

SHARING MENU

€ 49,00 PER PERSON

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.

SAUSAGE FEST

Three delectable sausages from our top butchers De Laet & Van Haver and Dierendonck.

- **Grilled Thai-inspired sausage:**
A pork sausage finished with lemongrass, chilli, lime and ginger.
- **Black Smoke's beer sausage:**
A smoked, slightly spicy pork sausage with Wild Jo beer, jalapeño and cheddar.
- **Baked dry aged sausage:**
100 % beef sausage fried in smoked butter, finished with garlic and green pepper.

Served with sides to share:

JALAPEÑO COLESLAW

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

IBSI SMOKED POTATO MASH

Smoked mashed potatoes finished with beurre noisette and lemon zest.

TONKA BEAN SMOKED CRÈME BRÛLÉE

Tonka bean and mandarin infused and smoked crème brûlée, caramel of cane and caster sugar. Blissfully quirky dessert to share with two.

HAMMER MENU

€ 63,00 PER PERSON

APERIO PLATTER

A delicious assortment of our best bar bites. Fried chicken, padron peppers, cold smoked hamachi,...

Served sharing at table.

SMOKED PORK HAMMER

Slow-cooked pork ham XL in the "Southern Pride" smoker. BBQ glaze

Served with sides to share:

JALAPEÑO COLESLAW

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

IBSI SMOKED POTATO MASH

Smoked mashed potatoes finished with beurre noisette and lemon zest.

THE HEART STOPPER

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

OR

TONKA BEAN SMOKED CRÈME BRÛLÉE

Tonka bean and mandarin infused and smoked crème brûlée, caramel of cane and caster sugar. Blissfully quirky dessert to share with two.

OR

GRILLED PEACH PECAN PIE

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

SPECIAL PICANHA MENU

€ 69,00 PER PERSON

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.

PICANHA AS A WHOLE

Picanha cooked whole and served sliced, saignant fried and with chimichurri at the table.

Served with sides to share:

JALAPEÑO COLESLAW

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

ROASTED CORN ON THE COB

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

SMOKED BABY POTATOES

With charcoal aioli.

THE HEART STOPPER

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

OR

GRILLED PEACH PECAN PIE

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

BIG MEATS MENU

€ 80,00 PER PERSON

True carnivores unite! A selection of different special cuts and rare breeds of côte a l'os will be grilled on our parilla grill and served on your table to share.

We serve our beautiful cuts of meat saignant

IERSE PRIME CARVERY RIB

From butcher Carmans' premium selection. Irish Prime is a breed of cattle born, raised and slaughtered on Irish soil. Raised on tender, juicy grass and wild clover, giving it an outstanding, slightly spicy flavour and deliciously tender meat.

AYSHIRE COTE A L'OS

This dual-purpose breed, used for its milk and its meat. The robust Ayrshire cattle grow up in the rough and rainy pastures south of the Scottish Highlands.

This means the beef is never short of tasty grass. Their diet and habitat makes for tender meat with a nice, strong fat marbling and a juicy, powerful meat taste.

Served with sides to share:

BURNT LITTLE GEM SALAD

Roasted lettuce hearts, smoked edamame, slightly spicy miso dressing with red onion, crispy tortilla and beamster xo..

SMOKED BABY POTATOES

With charcoal aioli.

THE HEART STOPPER

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

OR

GRILLED PEACH PECAN PIE

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

NO PROHIBITION FORMULAS

“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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