

UK

BRUNCH

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.

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. Make it a real lazy Sunday and enjoy nothing but finger-licking food.

Our signature brunch trays are only available upon reservation, **for € 44,50 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.

(vegetarian options available upon request)

SHELF 1: STARTERS

- **Pulled Beef Tostada**
Crispy Taco with oak-smoked pulled beef. Lightly spicy smoked sriracha BBQ sauce, smoked onion compote, pickle relish, cheddar, sour cream, and guacamole.
- **Blini with home smoked salmon & sour cream**
Lemon and soft smoked herring caviar.
- **Smoked Oriental Chicken Pitas**
Slow-smoked oriental-rubbed chicken (smoked for 6 hours over apple and beech wood) served in small pita breads. Comes with 3 dips: chimichurri, harissa mayo and Kewpie curry mayo, plus fresh pickled onions with sumac.

SHELF 2: MAIN COURSES

PART 1

- **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.
- **Mini Black Smoke's Suicide Beef Burger**
The return of the ultimate BS classic! Thick Aberdeen Angus bone marrow burger by The Butcher's Store, topped with Provolone cheese, pulled beef, coleslaw, pickles, and bold & beefy BBQ sauce.
- **Pickled veggies (V)**
(vegetarian options available upon request)

PART 2

- **Bloody Sunday Bavette Steak to Share**
Scottish Angus beef, known for its juicy and flavorful meat, seasoned and grilled on the parrilla, served with chimichurri.
Served with:
- **USA Coleslaw**
White cabbage, red cabbage, carrot and raisins with a yogurt, maple and apple cider dressing.
- **Rosemary Potato Wedges**
Oven-roasted rosemary potatoes with an aioli dip.

SHELF 3: DESSERTS

- **Chocolate & Bacon Love to Share**
Chocolate mousse with mango, crispy shortbread, and bacon-peanut crumble.
- **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.
- **Burned Bask Cheesecake**
Creamy baked Basque cheesecake according to a secret recipe of our chef.
- **Some cheese from cheese master Van Tricht's drawer.**

Our brunch is served with freshly baked "mini beer de Koninck bun" from The Bakery. Lard and extra virgin olive oil.

FIRESTARTERS

PULLED BEEF TACO

€ 18,00

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

BEEF & CAVIAR

€ 22,00

Hedonian combination of steak tartare of Irish Angus bavette flavored by the chef with smoked sour cream and finished with 5 grams of our unique Black Smoke x Imperial Heritage caviar.

GANGNAM-STYLE PRAWNS À LA PLANCHA

€ 18,00

A tribute to South Korean cuisine. Three prawns fried on the plancha and served with kimchi, Korean cucumber salad and oriental vinaigrette.

SMOKED MUSHROOM BIRRIA TACOS (V)

€ 15,00

Two soft tacos on the plancha, fried crispy. Filled with slow smoked & pulled oyster mushroom fried on pearwood, white cheddar, spring onion and green herbs. Served with a fresh Mexican mole dip and guacamole salsa.

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
- No meat for me, please? € 25,00
- I'm not that hungry! € 21,50

BURGERS AND SANDWICHES

BLACK SMOKE'S SUICIDE BEEF BURGER € 26,00

The Return of the Ultimate BS Classic! Thick Aberdeen Angus bone marrow burger by The Butcher's Store, provolone cheese, pulled beef, coleslaw, pickles and bold & beefy BBQ sauce. Served with coleslaw, rosemary wedges and aioli.

TOMMY'S NY BRISKET SANDWICH € 19,00

Double-toasted sourdough bread from The Bakery, homemade brisket, Dijon mustard dressing, pickles.

BS NO BULLSHIT BLT € 18,00

Black sesame bun with applewood-smoked chicken and grilled bacon, tomato, iceberg lettuce, guacamole, nachos, smoked sour cream mayo.

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.

'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, roasted corn on the cob and rosemary wedges and aioli.

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: coleslaw, rosemary wedges and aioli.

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 two 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.

4 COURSE EXPERIENCE

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

€69 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

- **Pulled Beef Tostada.** Crispy taco with oak-smoked pulled beef, slightly spicy smoked sriracha BBQ sauce, smoked onion compote, pickle relish, cheddar, sour cream, and guacamole.
- **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.
- **Smoked Oriental Chicken Pitas.** Oriental-rubbed chicken, slow-smoked for 6 hours with apple and beech wood, served in small pita bread.

Served with 3 dips:

Chimichurri / Harissa mayo / Kewpie curry mayo

Fresh pickled onion with sumac.

2ND SERVE

- **'9 to 1' Texas-style brisket.** Beautiful Angus beef point 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.
- **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.
- **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 potatoes.

Served with pickled veggies, rosemary potato wedges with aioli, coleslaw and a portion of our world-famous smoked baked beans.

- **Chocolate & Bacon Love!** Chocolate mousse, mango, crispy shortcrust pastry, bacon-peanut crumble.

Served with a Horse's Neck Shot

A tasty finishing shot with Jim Beam - Kentucky straight Bourbon, roasted ginger syrup, Fever-Tree Ginger Ale, and lemon.

OPTIONS

BLACK SMOKE BONANZA - SOLO € 42,50 PP

Served in 2 servings!

BEEF & CAVIAR € 22,00

CHOCOLATE & BACON LOVE! € 12,00

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 SIMMENTAL 500 G

€ 59,00

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

ORIGIN: AUSTRIA

Austrian Simmental steak grilled hot & fast on our parrilla.

This is a beautiful cattle breed 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

DAILY PRICE

Parrilla-grilled catch of the day with braised and roasted pointed cabbage, piri piri sauce, rosemary wedges and aioli.



THE BEST OF BEEF - 2 PERSONS

€ 45,00 PP

The ultimate meat platter for two true fire, smoke & beef lovers!
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.
- **Simmental entrecote:** Simmental steak grilled hot & fast on our parrilla. This is a beautiful Austrian cattle breed 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: Rosemary wedges, coleslaw, burnt little gem salad with miso dressing, crispy tortilla, red onion and Beemster XO. Per person sauce to choose from: Smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

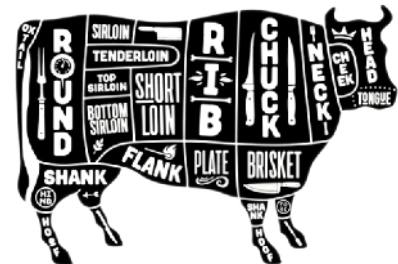
• GO ALL IN

€ 19,00

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.

BLACK SMOKE'S BUTCHERS FEAST

A selection of different cuts and cattles, from various premium butchers of our country. Meat, our partners in crime: Luc De Laet from The Butcher's Store, the boys from Butchery Carmans and Rock 'n Roll butchery Hendrik Dierendonck! Parrilla-grilled and served with a sauce of your choice: smoked bearnaise, pepper sauce, smoked bone marrow butter or chimichurri. All these dishes are to be extended with our selection of sides. Check the daily specials menu for the frequently changing offers; here you can see an overview of the varieties that we get from the butcher block today. You can see the available grammages that we have per type on the butcher feast menu boards hung in the restaurant.



KIDS (UP TO 12 YEARS OLD)

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

Choose two sides:

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

KIDDO'S STRAWBERRY	€ 4,00
A scoop of vanilla ice cream with homemade chocolate sauce, strawberries 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

USA COLESLAW

€ 4,00

White cabbage, red cabbage, carrot and raisins,
yogurt maple apple cider dressing.

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.

EL CAULIFLOWER TACO FIESTA (4 TACOS)

€ 5,00

An absolute specialty of our Black Smoke pit mistresses.
Cauliflower roasted on 'The Bastard', marinated in Mexican achiote dressing,
topped with vegan basil mayo.

HEART ATTACK PUREE

€ 6,00

Classic butter puree made with smoked butter, bone marrow tapenade
and bacon crumble.

JERUSALEM ARTICHOKE

€ 7,00

Smoked confit sunchoke, chimichurri, black garlic mayo.

ROASTED CORN ON THE COB

€ 4,50

Roasted corn cob, chipotle sour cream, cold smoked creamy goat cheese, lime,
crispy onions and spring onion.

ROSEMARY POTATO WEDGES

€ 5,00

Oven-baked rosemary fries, aioli dip.

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.

BURNED BASK CHEESECAKE

€ 11,00

Creamy baked Basque cheesecake according to a secret recipe of our chef, served with a homemade compote.

CHOCOLATE & BACON LOVE!

€ 12,00

Chocolate mousse, mango, crispy shortcrust pastry, bacon-peanut crumble.

Served with a Horse's Neck Shot

A tasty finishing shot with Jim Beam - Kentucky straight Bourbon, roasted ginger syrup, Fever Tree Ginger Ale, lemon.

TONKA BEAN SMOKED CRÈME BRÛLÉE

€ 10,00

Tonka bean and mandarin infused and smoked crème brûlée, sugar cane and brown sugar caramel. Delightfully stubborn dessert.

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 seasonal 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.

BURONOIX

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.

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