

BRUNCH MENU

LOW AND SLOW BBQ SPECIALITY PLATTERS

Now we're talking – BBQ magic is here!

Low and slow BBQ is all about special spice rubs, different types of wood, large cuts of meat, and a beast of a wood-fired smoker straight from America. The dishes below are cooked at low temperatures for long periods, sometimes up to 18 hours. The result: an unmatched smoky & juicy BBQ flavor.

Getting hungry? Watch out for the infamous #soldout.

Because of the long cooking times and the limited smoker capacity, our dishes are not endlessly available.

FROM THE WOODFIRED PARRILLA GRILL

Right in the middle of Hell's Kitchen, the custom-built parrilla grill unleashes its untamable sea of flames. This is where the Black Smoke pitmasters master the hot & fast techniques: searing, charring, and grilling the finest steaks, chops, fish, and vegetables. Fueled by wood and charcoal, the flames deliver an authentic grill flavor you simply can't get enough of. Hell never tasted this good before!

True steak lovers keep a close eye on our Butcher's Feast boards.

Outside of this menu, you'll discover which serious steaks are available today.

But be quick—otherwise your neighbor might just claim the cut you were craving.

Enjoy the fire & smoke!

Pitmasters Isabel Rodriguez & Marc Gottenbos,
Captain Kasper Stuart & Pyroculinary adventurer Jord Althuizen.

CULINARY FRIENDS

The line-up of artisans we're proud to call our neighbors and best friends is truly top-notch! Their culinary influence is woven through our dishes.

Of course, beers from Stadsbrouwerij De Koninck and Duvel flow generously at the bar, while in our kitchen we use premium meats from Luc De Laet's The Butcher's Store and count legendary butchers like Carmans among our closest meat allies.

Together with Van Tricht, we refine unique cheeses, we're tempted by the chocolate and ice creations of Jitsk, and we serve the exceptional beer-infused sourdough from The Bakery by Kenney.

Great food deserves great tools, which is why we love working with the Kamado grills from Kamado Joe.

We also proudly cook with Staub and Demeyere cookware.

Do you have any allergies or dietary requirements we should be aware of?

Please ask your server for the allergen menu.

In case of severe gluten intolerance, kindly inform our staff.

SUNDAY BRUNCH TRAY!

44,9 pp

Finger-licking good...

Something old, something new! For our "next level" brunch, we present a beautiful selection of brunch dishes served on our unique Brunch Tray for two. So make it a true lazy Sunday and enjoy the ride! Our signature brunch trays are available in limited quantities until #soldout. To be sure, reserve yours in advance through our website.

We serve the Brunch Tray per table, for a minimum of two people.

[Vegetarian version available only by reservation.]



BOARD 1 STARTERS

BEEF TARTARE BRIOCHE

A delightful combination of chef-seasoned Irish Angus bavette tartare mixed with smoked extra virgin olive oil, shallot, and chives, topped with smoked Manchego cheese.

Served on a crispy butter brioche.

SMOKED SALMON

Cold house-smoked Norwegian salmon sashimi marinated in beetroot, with a fresh salad of crispy fennel, Granny Smith apple, and crispy wonton. Finished with a sesame-kombu vinaigrette.

BLACK SMOKE BRUNCH NACHOS

With guacamole, smoked pulled pork, cheddar, salsa fresca, and sour cream.

FAMOUS BS SMOKED PORK CROQUETTES (2 PIECES)

Head Pitmaster Isabel created the now world-famous homemade smoked pork croquettes.

Crispy on the outside and packed with pulled pork and a rich, flavorful ragout.

BOARD 2 MAIN COURSES

PART 1

PORK LOVER

Mini brioche bun filled with Duroc pork belly burnt ends, BBQ original mayo, coleslaw, and juicy pickles.

PORCHETTA & MACKEREL

House-smoked porchetta of Belgian Duroc pork, finished with smoked mackerel mayonnaise, smoked ricotta, basil oil, and sweet-and-sour red onion. Black Smoke's take on the classic vitello tonnato.

PART 2

BLOODY SUNDAY BAVETTE STEAK TO SHARE

Scottish Angus beef, known for its juicy and flavorful meat, seasoned and grilled hot & fast on the parrilla, served with chimichurri. Accompanied by:

- Oven-roasted rosemary wedges & aioli dip

BOARD 3 DESSERTS

CHOCOLATE & BACON LOVE TO SHARE

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

THE MINI HEART STOPPER

Éclair filled with hazelnut praline mousseline, salted bourbon caramel, hazelnut crunch, and Callebaut chocolate. Finished with crunchy pecans and hazelnuts & crispy bacon.

BURNED BASK CHEESECAKE

Creamy baked Basque cheesecake made with our chef's secret recipe.

CHEESE

From the cellar of Master Cheesemonger Van Tricht.

FIRESTARTERS

BEEF & CAVIAR

23

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

 Pair this delicious starter with a glass of our fresh, fruity Rosé, Château Saint-Maur "You are maur".

Glass 8

SMOKED SALMON

17

Cold house-smoked Norwegian salmon sashimi marinated in beetroot, fresh salad of crispy fennel, Granny Smith apple, and crispy wonton. Finished with sesame-kombu vinaigrette.

OVERLOADED BLACK SMOKE NACHOS

34

Warm tortilla chips piled high with BBQ low & slow-smoked pulled pork, drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, jalapeño poppers, sour cream, and coriander. Great to share for 2 to 4 people!

BS BREAD BASKET

5

Selection of beer bread from our neighbor (baker Kenney of The Bakery), served with extra virgin olive oil, salted butter, and our homemade lard spread.

BURGERS AND SANDWICHES



PITMASTERS FAVORITE

BLACK SMOKE'S SUICIDE BEEF BURGER

27,5

The return of the ultimate BS classic! Thick Aberdeen Angus bone marrow burger by The Butcher's Store, with Provolone cheese, pulled beef, coleslaw, pickles, and bold & beefy BBQ sauce. Served with USA coleslaw, oven-roasted rosemary wedges, and aioli.

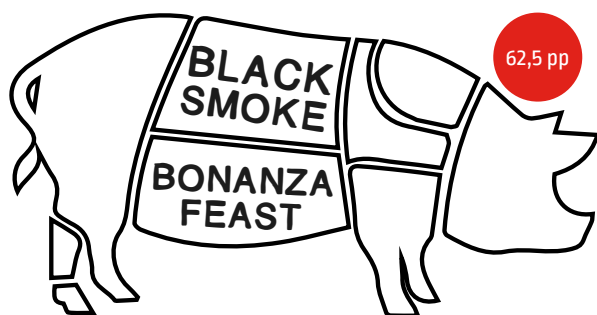
TRIPLE PORK DONUT FEAST

35

A true Black Smoke tasty heart-attack sandwich!

A big-ass donut brioche bun from our neighbor Kenney the baker, overloaded with IBSI pulled pork, pork belly burnt ends, sliced house-smoked porchetta, warm cheddar sauce, full-flavor BBQ original mayo, coleslaw, and big fat juicy pickles.

Served with rosemary potato wedges and aioli dip.



BLACK SMOKE BONANZA FEAST

The ultimate Black Smoke sharing menu, served from 2 people, inspired by the various BBQ trails Kasper and Jord explored in the smoky South of the USA. In this Bonanza, we've brought together the key dishes that, in our view, perfectly reflect the low and slow BBQ culture, with the occasional added Black Smoke touch!

Pick your choice & go all in for the full Feast with a hedonistic starter, main, and dessert, or opt just for our signature dish, the IBSI Bonanza.

STARTER

SMOKED SALMON

Cold house-smoked Norwegian salmon sashimi marinated in beetroot, fresh salad of crispy fennel, Granny Smith apple, and crispy wonton. Finished with sesame-kombu vinaigrette.

BLACK SMOKE BONANZA

ORIENTAL SMOKED CHICKEN

Smoked low and slow for 6 hours in our American smoker with apple and beechwood. Served with chimichurri and sumac onions.

BLACK SMOKE'S BEER SAUSAGE

Our own classic since day one! A smoked, mildly spicy pork sausage with Wild Jo beer, jalapeño, and cheddar. A great collaboration with our neighbors at The Butcher's Store.

CAROLINA STYLE SLOW SMOKED PULLED PORK

A tribute to the fresher pulled pork from North & South Carolina. Pulled pork slow-smoked for 8 hours over oak and applewood, finished with our own mustard Carolina sauce.

BEEF BASHER SMOKED PULLED BEEF

Chuck roll seasoned with our own Beef Basher spice rub, then slow-cooked for 12 hours over oak in our American smoker. The pulled beef is finished with our IBSI Classic BBQ sauce.

PORKBELLY BURNT ENDS

A twist on the classic Burnt Ends. Duroc pork belly, glazed with Bulgogi, drizzled with a roasted sesame dressing.

Our Bonanza is always served with pickled veggies and 4 side dishes:

- **ROSEMARY POTATO WEDGES**

Oven-roasted rosemary wedges with aioli dip.

- **USA COLESLAW**

White cabbage, red cabbage, carrot, and walnut with a yogurt-maple-apple cider dressing.

- **BBQ BAKED BEANS**

USA-style bean dish with smoked meat. [BS] Classic! These are not your ordinary beans! A Yankee classic given a smoky makeover and a meaty uppercut.

- **POTATO SALAD**

Fresh smoked baby potato salad with spring onion, fennel, and pickles. Finished with egg, a honey mustard dressing, crispy fried onions, and chives.

DESSERT

CHOCOLATE & BACON LOVE!

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

To finish: The End Game! A tasty finishing shot with Jim Beam Kentucky Straight Bourbon, Thomas Henry Ginger Ale, and lemon.

PIMP YOUR BONANZA

FULL SLAB OF KANSAS CITY WET-STYLE SPARE RIBS

22

Spare ribs rubbed with plenty of pork spices, smoked for six hours in our American smoker with a mix of beech and applewood. Slathered in "Bolleke" beer-infused BBQ sauce.

THE BELGIAN BLUE CARVERY RIB 1.1 KG

110

ORIGIN: Belgium

White Blue (Witblauw) is a well-known Belgian cattle breed from the Kempen region.

Raised on lush pastures with juicy grass and herbs, resulting in excellent, slightly spiced flavor and tender meat with less fat. Served with a sauce of your choice: smoked béarnaise, pepper sauce, smoked bone marrow butter, or chimichurri.

SAO PAULO STRIPLOIN 350 g

39

ORIGIN: Brazil

A beautiful Brazilian cattle breed that feeds mainly on grass and herbs.

The meat is finely marbled, tender, juicy, and has a pronounced meaty flavor.

We grill this top ribeye hot & fast on our parrilla and serve it with a sauce of your choice: smoked béarnaise, pepper sauce, smoky bone marrow butter, or Argentine chimichurri.

OPTIONS

• BLACK SMOKE BONANZA - FROM 2 PERSONS

42,5 per person

• SMOKED SALMON

17

• CHOCOLATE & BACON LOVE!

9



A lively counterpart to the rich, smoked meat?

Go for a bottle the Spanish 'Ontañón, Crianza'.

Wanna go big? Then go for the 1.5-liter Magnum.

Bottle 45

Magnum 85

FROM THE WOOD FIRED PARRILLA GRILL

Right in the middle of Hell's Kitchen, the custom-built parrilla grill unleashes its untamable sea of flames. This is where the Black Smoke pitmasters master the hot & fast techniques: searing, charring, and grilling the finest steaks, chops, fish, and vegetables.

Our red meat dishes can be customized with a selection of side dishes, allowing you to tailor your meal perfectly. [Side Dishes can be found listed below these dishes.] Other dishes are served complete with the necessary garnishes.



PITMASTERS TIP

The true steak lover knows to keep a close eye on our 'Butcher Feast' boards. Beyond what's on our menu, you can see which serious steaks are available that day. But be quick—otherwise, your neighbor might just order the cut you were aiming for.

PARILLA GRILLED COD

28

Finished with a fresh green herb crust, tabbouleh, and a charred tomato vinaigrette.

WHERE IS THE BEEF?

25

Flame-licked, smoky & irresistibly vegetarian!

Crispy grilled eggplant with smoked stracciatella, tabbouleh, and a tahini dip.

Finished with arugula, pomegranate seeds, and smoked almonds.

SCOTTISH BLACK ANGUS BAVETTE STEAK 250 g

27,5

ORIGIN: Scotland

Scottish Angus beef is known for its juicy and flavorful meat.

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

SAO PAULO STRIPLOIN 350 g

39

ORIGIN: Brazil

A beautiful Brazilian cattle breed that feeds mainly on grass and herbs.

The meat is finely marbled, tender, juicy, and has a pronounced meaty flavor.

We grill this top ribeye hot & fast on our parrilla and serve it with a sauce of your choice: smoked béarnaise, pepper sauce, smoky bone marrow butter, or Argentine chimichurri.

BEEF & REEF - MINIMUM 2 PERSONS

58

Combine our Sao Paulo Striploin (350 grams) with Isabel's Flame-Grilled Tiger Prawns (4 pieces). Enjoy the best of both worlds for 2 people!

The ribeye is grilled hot & fast on our parrilla and served with a sauce of your choice: smoked béarnaise, pepper sauce, smoky bone marrow butter, or Argentine chimichurri.

Accompanying this are four of Isabel's super-tasty Tiger Prawns. The prawns are flame-grilled with Maker's Mark bourbon and finished with smoked tabasco-garlic butter, salsa fresca, parsley, and lemon zest. Served with oven-roasted rosemary potato wedges with aioli and buttered brioche.

THE BELGIAN BLUE CARVERY RIB 1.1 KG - MINIMUM 2 PERSONS

55 per person

ORIGIN: Belgium

White Blue (Witblauw) is a well-known Belgian cattle breed from the Kempen region. Raised on lush pastures with juicy grass and herbs, resulting in excellent, slightly spiced flavor and tender meat with less fat. Served with 2 sauces of your choice: smoked béarnaise, pepper sauce, smoked bone marrow butter, or chimichurri.

ISABEL'S FLAME GRILLED TIGER GAMBAS (5 PIECES)

32

Portuguese chef's special. Tiger prawns from the parrilla grill, flambéed with Maker's Mark bourbon, smoked tabasco-garlic butter, salsa fresca, parsley, and lemon zest. Served with oven-roasted rosemary potato wedges with aioli and buttered brioche.



Our bourbon-flambéed prawns find their perfect match in the fruity strength of Triple d'Anvers (8% - 25cl).

SIDE DISHES

Flavorful cold and warm side dishes, often suitable for sharing.
Our staff will be happy to give you more details.

COLD SIDES

GRILLED LITTLE GEM

7,9

Coal-roasted romaine lettuce, grilled with smoked extra virgin olive oil and beef rub, finished with smoked Manchego cheese. Suitable for sharing.

USA COLESLAW

3,9

White cabbage, red cabbage, carrot, pomegranate seeds, Pink Lady apple, and a honey-mustard dressing.

POTATO SALAD

4

Fresh smoked baby potato salad with spring onion, fennel, and pickles.
Finished with egg, a honey mustard dressing, crispy fried onions, and chives.

TABOULEH

6

Oriental tabbouleh salad with pearl couscous, tomato, fresh mint, pomegranate, smoked almonds, and candied lemon.

HOT SIDES

BBQ BAKED BEANS

6

USA-style bean dish with smoked meat. [BS] Classic! These are not your ordinary beans!
A Yankee classic given a smoky makeover and a meaty uppercut.
The must-have side dish for the low & slow connoisseur.

ROSEMARY POTATO WEDGES

4,9

Oven-roasted rosemary potatoes with aioli dip.

CORN LOVE!

5,5

Roasted corn with citrus-garlic butter, smoked ricotta, and orange zest.

KIDS (UP TO 12 YEARS OLD)

NACHOS TODOS	7
GRILLED BEEF BURGER	13
MEATBALLS IN TOMATO SAUCE	10,5
CHICKEN WINGS	11
Choose two side dishes: • Rosemary potato wedges • Applesauce • Coleslaw • A fresh salad	
KIDS' ICE CREAM	4
A scoop of vanilla ice cream with fresh chocolate sauce and sprinkles.	

DESSERTS

BURNED BASK CHEESECAKE

11

Moist baked Basque cheesecake. Made according to our chef's secret recipe, served with a homemade compote.

THE SMOKED COLONEL

11

Lime sorbet with a generous shot of our homemade smoked limoncello. Finished with a mango-passionfruit crumble and atsina cress.



PITMASTERS FAVORITE

THE ULTIMATE HEART STOPPER

13

The final boss of our desserts! A notorious successor to the [BS] classic! A heavyweight uppercut of an éclair, filled with hazelnut praline mousseline, salted bourbon caramel, hazelnut crunch, and Callebaut chocolate. Finished with crunchy pecans and hazelnuts & crispy bacon.

SMOKED WHITE LADY

12

Black Smoke's twist on the classic Dame Blanche. In collaboration with Chocolatier Jitsk, we created a beautifully smooth smoked vanilla ice cream. Finished with a Belgian chocolate sauce, subtly enhanced with a generous splash of Bacardi Limited Ocho Años rum.

SKILLET COOKIE SUNDAE

9,9

Freshly baked chocolate chip cookie, served in a cast-iron Staub skillet. With salted maple syrup ice cream by Jitsk and a nut mix.

LIQUID DESSERTS

ESPRESSO MARTINI

13

The Espresso Martini was created in the 1980s by London bartender Dick Bradsell, born from a simple request: a cocktail that “wakes you up and then f...s you up.”

By combining rich espresso with smooth vodka and coffee liqueur, it quickly became a modern classic. Our Espresso Martini has a bold coffee flavor with a velvety texture and just the right amount of sweetness.

Perfect for those who want to keep the night going with a kick of caffeine and alcohol.



PITMASTERS FAVORITE

BS SMOKED LIMONCELLO

8,5

Our homemade limoncello made from roasted lemons, lightly smoked in our USA smoker. The perfect end to a Black Smoke evening!

Also available in our shop in a unique 70cl bottle!

PAPER PLANE

14

Jim Beam bourbon, Averna Amaro, Martini Bitter, and fresh lemon juice.

A fresh and perfectly balanced modern classic. Not too sweet, not too bitter, just perfect after dinner!

MARTI-NIE ESPRESSO

10

Havaniets alcohol-free rum, Caffè Vergnano espresso, almond, tonka bean, Japanese kuromitsu syrup. Velvety smooth yet intensely aromatic, with an elegant balance of bitter, sweet, and spice.

A kick-ass nightcap for those who choose to stay sharp!

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|BS|

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