GROUP DINNER FORMULAS

LOW AND SLOW BBQ SPECIALITY PLATTERS

Now we're talkin' – BBQ magic is in the house!
Low and slow BBQ is all about special spice rubs, different types of wood, big juicy cuts of meat, and one hell of a wood-fired smoker straight from the U.S. of A.
These dishes are cooked low and slow, sometimes up to 18 hours, bringing out that unmatched smoky, juicy BBQ flavor we all crave.

FROM THE WOODFIRED PARRILLA GRILL

Right in the middle of Hell's Kitchen, our custom-built parrilla grill spits out untamable flames. This is where the Black Smoke pitmasters go hot & fast — searing, grilling, and roasting the finest steaks, chops, fish, and veggies. Fueled by wood and charcoal, those flames deliver that unmistakable grill flavor you just can't get enough of. Hell never tasted this good before!

True steak lovers keep a close eye on our "Butcher's Feast" boards — that's where you'll find which serious cuts are up for grabs today. Be quick though... your neighbor might grab the steak you were drooling over.

Enjoy the fire & smoke!

Pitmasters Isabel Rodriguez and Marc Gottenbos,
Captain Kasper Stuart & Pyro-Culinary Adventurer Jord Althuizen.

PS. WANT TO COMBINE YOUR DINNER WITH A BREWERY TOUR?
Thanks to our partnership with Black Smoke, you can enjoy an exclusive discount of €4 per person when you book a dinner with us. Just ask for the brewery deal!

BS | BLACK SMOKE
BBQ BAR ROOFTOP

GROUP BOOKINGS & EVENTS

Looking for a unique spot to celebrate in true Black Smoke style?
Our larger-than-life Chef's Table and big restaurant or resto-bar tables are perfect for birthdays, weddings, or dinners with friends.

Our Bar & Resto on the first floor is also available for private hire or B2B events (50–90 people).
And yes — you can rent the entire Black Smoke for up to 200 guests.

Dinner & Dance, Walking Dinner, Chef's Nights, or a fully tailored event?
We got you covered! Let's start planning.

Contact groepen@blacksmoke.be for more info.

WE AIM TO PLEASE

MEAT FREAKS. FISH LOVERS AND VEGETABLE FRIENDS

At Black Smoke, we fire up the kitchen to satisfy even the most demanding meat lovers, serving up handcrafted, flame-grilled goodness made with the finest ingredients.
But there's more to us than just meat. Our chefs whip up killer fish dishes and are just as comfortable creating a fully vegetarian menu from scratch.

- Does anyone in your party have a food allergy or dietary restriction we should know about? Please let us know when making your group reservation. If anyone has a severe intolerance, please be sure to inform our staff again on the night of your visit.
- Unfortunately, we're unable to accommodate Halal, Kosher, or vegan meal requests.
- We're happy to discuss more complex dietary requirements with you. Please note that special preparation may incur an additional charge.

BS | BLACK SMOKE
BBQ BAR ROOFTOP

CHEFS TABLE

BIGGER TABLE, BETTER VIEW

For groups up to 18 people, Black Smoke proudly offers the Chef's Table.
You'll sit apart from the main restaurant, overlooking the fiery Hell's Kitchen —
where our pitmasters go hot and fast with the best steaks, chops, fish, and veggies.
Hell never tasted this great before.

RESTO-BAR +1

FOOD, DRINKS, MUSIC

Welcome to the Black Smoke Resto-Bar — a one-of-a-kind spot that once housed the fermentation tanks of the city brewery.
Now it's a cozy, atmospheric space where liquid craft meets a full-on dining experience.
We serve our complete à la carte menu and group formulas here, so you can enjoy the full Black Smoke vibe anywhere in the building. Let our bar team shake or stir your next cocktail — they serve top-notch drinks only.

EXCLUSIVE HIRE OF THE RESTO-BAR OR ROOFTOP?

Looking to book the entire space? Our Black Smoke Resto-Bar can accommodate up to 90 guests, making it a unique venue for events, corporate presentations, receptions, and DJ parties.

We're fully equipped to make your event a success and take care of every detail to perfection!

During the summer season, our Rooftop is also the perfect spot for a private party of up to 90 guests. We'd be happy to put together a tailor-made package to suit your event, with the Resto-Bar always available as a backup in case of bad weather.

Please note that background music is allowed on the Rooftop, but DJs and dance parties are not permitted. The Rooftop must close by midnight at the latest.

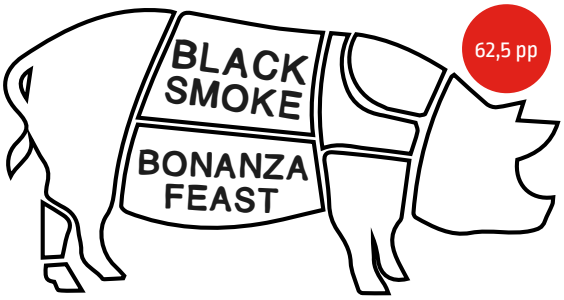
PHOTOSHOOTS & FILMING

With its one-of-a-kind interior, Black Smoke is a go-to location for photoshoots and film productions. Over the years, we've hosted numerous shoots for both local and international movies and TV series. Music videos, fashion shoots, product photography—you name it, we've done it!

Get in touch to explore the possibilities: groepen@blacksmoke.be

GROUP FORMULAS

For groups larger than 11 guests, we work with set group menus.
That way, we can guarantee smooth service at your table — and for the rest of the restaurant too.
Got someone in your group with allergies or dietary needs we should know about? Please mention it when you make your reservation. In case of strong intolerances, let our team know again on the night itself so we can take extra care.



BLACK SMOKE BONANZA FEAST

The ultimate sharing menu from Black Smoke — served with pride since day one.
Inspired by the many BBQ trails Kasper and Jord took through the smoky South of the USA, this Bonanza brings together the signature dishes that capture the true low & slow BBQ culture, with our very own Black Smoke twist.
Go all in for the full feast with a hedonistic starter, main and dessert. Want to go even bigger?
Check out the extras below to pimp your BBQ feast!

STARTER

CHOOSE YOUR FAVORITE STARTER

STEAK TARTARE

Belgian Black Angus bavette tartare, seasoned with shallots, chives and extra-virgin olive oil. Finished with airy Parmesan espuma and beet powder.

OR

TUNA & SMOKE

Saku tuna tartare with yuzu dressing and smoked dashi gel. Finished with crispy nori and wild rice, toasted sesame seeds, and shiso. Served with a smoked dashi vinaigrette, poured tableside.

BLACK SMOKE BONANZA

ORIENTAL SMOKED CHICKEN

Smoked low & slow for six hours in our American smoker with apple and beech wood.
Served with chimichurri and sumac onions.

BLACK SMOKE'S BEER SAUSAGE

Our very own house classic since day one! A smoked, slightly spicy pork sausage with Tripel d'Anvers beer, jalapeño and cheddar. Made in collaboration with our neighbors from The Butcher's Store.

CAROLINA STYLE SLOW SMOKED PULLED PORK

An ode to the bright, tangy pulled pork from North & South Carolina.
Eight hours smoked on oak and apple wood, finished with our own mustard Carolina sauce.

BEEF BASHER SMOKED PULLED BEEF

Chuck roll seasoned with our signature Beef Basher spice rub, slow-cooked for 12 hours over oak wood in our American smoker. Finished with our BS classic BBQ sauce.

PORKBELLY BURNT ENDS

Our twist on a classic BBQ icon: Duroc pork belly, glazed with Bulgogi and drizzled with roasted sesame dressing.

The Bonanza Feast always comes with pickled veggies and 4 side dishes:

- **ROSEMARY POTATO WEDGES**
  Oven-roasted wedges with rosemary and aioli dip.
- **USA COLESLAW**
  White & red cabbage, carrot and walnut with a yogurt-maple-apple cider dressing.
- **BBQ BAKED BEANS**
  USA-style bean stew with smoked meat. BS Classic!
  These ain't your ordinary beans — a Yankee classic with a smoky makeover and a meaty uppercut.
- **BS SMOKED POTATO MASH**
  Smoked mashed potatoes finished with brown butter and lemon zest.

DESSERT

SMOKY & TROPICAL KISS!!

Crisp shortcrust tartlet filled with vanilla mousse and gently smoked, parrilla-grilled pineapple.
Finished with bright, zesty calamansi gel and crispy meringue.

TO WRAP THINGS UP
THE END GAME!

A tasty finishing shot of Jim Beam Kentucky Straight Bourbon, Thomas Henry Ginger Ale & lemon and Angostura Bitters.

PIMP YOUR BONANZA

BRISKET '9 TO 1' TEXAS STYLE 300 G — 35

Our signature dish for 10 years and the ultimate icon of Texas BBQ.
Smoked low and slow for 18 hours over oak and beech wood in our American smoker.
Prepared according to legendary pitmaster Louis Mueller's not-so-secret recipe:
just salt, black pepper, and a whole lot of smoke!

USA RIBS - ST. LOUIS CUT 1 KG — 65

A full slab of meaty American St. Louis-cut pork ribs.
Smoked low and slow for 8 hours over apple and beech wood in our American smoker,
delivering deep smoky flavor and fall-apart tenderness.
Finished with a rich cherry-chipotle BBQ glaze.
F$CK AMADEUS!

BELGIAN "WITBLAUW" BONE-IN RIBEYE 1.1 KG — 110

ORIGINE: Belgium
The Belgian Blue is a renowned Belgian cattle breed originating from the Campine region.
Raised on lush pastures rich in tender grass and aromatic herbs.
The result? Exceptionally tender, lean beef with a delicate, slightly herbal flavor.
Served with your choice of two sauces:
smoked béarnaise, peppercorn sauce, smoked bone marrow butter, or chimichurri.

WINE PAIRING TIP:
Looking for a lively counterpoint to rich, smoky meat?

VAN LOOVEREN 'AFRICAN JAVA' - 2022

PINOTAGE | ROBERTSON, SOUTH AFRICA
A spicy Pinotage with notes of black pepper, mint, and eucalyptus.
Its fruity aromas pair beautifully with smoky notes and stewed dark fruit.
Outstanding value for money.

Glass 6,5
Karaf (50 cl) 26
Magnum 1.5 liter 69

Ready to go big? Make it —>

BS | BLACK SMOKE BBQ BAR ROOFTOP

CLASSIC MENUS ARE NOT DEAD!

64,5 per person

Looking for a group menu with attitude and choices for everyone? Check out the options below.
PLEASE NOTE: This menu must be selected for the entire group. We ask that all individual selections be submitted at least 8 days in advance.
A vegetarian menu is available upon request.

STARTERS

Choose your favorite starter.

BEEF & CAVIAR

An indulgent pairing of chef-seasoned Belgian Black Angus bavette tartare, smoked sour cream and our exclusive Black Smoke x Imperial Heritage Caviar.

OR

TUNA & SMOKE

Saku tuna tartare with yuzu dressing and smoked dashi gel.
Finished with crispy nori and wild rice, toasted sesame seeds, and shiso.
Served with smoked dashi vinaigrette poured tableside.

MAIN COURSES

Choose your favorite main course.

USA SHORT RIBS - ST. LOUIS CUT

Meaty American St. Louis-cut ribs, smoked low and slow for 8 hours over apple and beech wood in our American smoker for deep smoky flavor and tender texture. F$CK AMADEUS!
Finished with a rich cherry-chipotle BBQ glaze and served with smoked mashed potatoes, baked beans, and roasted corn.

OR

SEABASS

Parrilla-grilled sea bass with a crispy green herb crust.
Served with fresh linguine, spinach, smoked cherry tomatoes, and salsa verde.

DESSERT

Choose your favorite dessert.

SMOKED WHITE LADY

Black Smoke's twist on the classic Belgian Dame Blanche.
Together with chocolatier Jitsk, we've created a beautifully smooth, gently smoked vanilla ice cream.
Finished with Belgian chocolate sauce subtly infused with a generous splash of Bacardi Ocho Años rum.

OR

BURNED BASK CHEESECAKE

Creamy, oven-baked Basque cheesecake made using our chef's secret recipe, served with homemade compote.

BS | BLACK SMOKE
BBQ BAR ROOFTOP

WHERE IS THE BEEF MENU

60 per person

Our vegetarian menu — Black Smoke's fiery & smoky veggie take on the classics.

FIRESTARTER

FALAFEL
House-made vegetable falafel, hummus and beet spread, sour cream,
Mediterranean pearl couscous and pistachios.

OVERLOADED BLACK SMOKE NACHOS
Warm tortilla chips loaded with BBQ madness:
warm cheddar sauce, salsa fresca, jalapeños, jalapeño poppers,
guacamole, coriander, and sour cream. A must-share!

MAIN COURSE

WHERE IS THE BEEF?
Crispy grilled eggplant glazed with maple-balsamic BBQ sauce.
Served with smoked stracciatella, smoked mashed potatoes, sautéed Brussels sprouts
and mushrooms. Finished with toasted hazelnuts.

DESSERT

SMOKY & TROPICAL KISS!!
Crisp shortcrust tartlet filled with vanilla mousse and gently smoked, parrilla-grilled pineapple.
Finished with bright, zesty calamansi gel and crispy meringue.

TO WRAP THINGS UP
THE END GAME!
A tasty finishing shot of Jim Beam Kentucky Straight Bourbon, Thomas Henry Ginger Ale & lemon and Angostura Bitters.

BS | BLACK SMOKE
BBQ BAR ROOFTOP

FISH & FIERY VEGGIES MENU

60 per person

For the fish & veggie lovers out there.

FIRESTARTER

FALAFEL
House-made vegetable falafel, hummus and beet spread, sour cream,
Mediterranean pearl couscous and pistachios.

TUNA & SMOKE
Saku tuna tartare with yuzu dressing and smoked dashi gel.
Finished with crispy nori and wild rice, toasted sesame seeds and shiso.
Served with smoked dashi vinaigrette poured tableside.

MAIN COURSE

PARRILLA GRILLED COD
Parrilla-grilled cod with a crispy green herb crust. Served with fresh linguine, spinach,
smoked cherry tomatoes, and salsa verde.

DESSERT

SMOKY & TROPICAL KISS!!
Crisp shortcrust tartlet filled with vanilla mousse and gently smoked, parrilla-grilled pineapple.
Finished with bright, zesty calamansi gel and crispy meringue.

TO WRAP THINGS UP
THE END GAME!
A tasty finishing shot of Jim Beam Kentucky Straight Bourbon, Thomas Henry Ginger Ale & lemon and Angostura Bitters.

BS | BLACK SMOKE
BBQ BAR ROOFTOP

BUTCHER'S BLOCK & BRISKET SHARING MENU

87,5 per person

True carnivores, unite! This is the ultimate sharing menu for serious meat lovers.
Kick things off with three starters to share, followed by our signature low-and-slow brisket and an outstanding selection of beef from different breeds, handpicked by our trusted partners in crime: Luc De Laet of The Butcher's Store and the master butchers at Carmans.

Every côte à l'os is grilled hot & fast on our wood-fired parrilla grill and served to share. Each cut comes with sides, sauces, and all the good stuff.
We recommend enjoying your steak saignant or medium rare for the perfect experience.

FIRESTARTER

BEEF TARTARE
Belgian Black Angus bavette tartare, seasoned with shallots, chives, and extra-virgin olive oil. Finished with airy Parmesan espuma and beet powder.

PORKBELLY CRISPY TACO
Crispy taco shells filled with bulgogi-glazed pork belly, jalapeño-lemon cream, and pineapple relish. Finished with pickled red onion, cilantro, crispy fried onions, and toasted sesame seeds.

PORCHETTA & MUSHROOMS
House-smoked porchetta stuffed with mushrooms and porcini. Served warm with creamy Cévennes onion purée and sautéed mushrooms. Finished with crispy sourdough, jalapeño-lemon cream, pickled red onion, pickled velvet shank mushrooms, and sage oil.

The starters are served with a selection of artisan beer breads from our neighbor Kenney at The Bakery, accompanied by extra-virgin olive oil, salted butter, and our homemade lard spread.

MAIN COURSE
A fine selection of beef cuts, chosen by our butcher legends Luc De Laet and the Carmans team.

BRISKET '9 TO 1' TEXAS STYLE
Our signature dish for 10 years and the ultimate icon of Texas BBQ.
Smoked low and slow for 18 hours over oak and beech wood in our American smoker.
Prepared according to legendary pitmaster Louis Mueller's not-so-secret recipe:
just salt, black pepper, and a whole lot of smoke!

BELGIAN "WITBLAUW" BONE-IN RIBEYE
ORIGINE:BelgiUM
The Belgian Blue is a renowned Belgian cattle breed originating from the Campine region. Raised on lush pastures rich in tender grass and aromatic herbs, this exceptional beef is known for its outstanding tenderness, lean texture, and delicate, slightly herbal flavor.

BUTCHER'S BLOCK CÔTE À L'OS

From the exclusive Butcher's Block selection by Luc De Laet — always from dual-purpose breeds raised for both milk and meat. These cattle are pasture-fed and well-cared-for, resulting in rich marbling, tenderness, and a deep, powerful flavor.

Choose your sauce per person:
Smoked Béarnaise, Pepper Sauce, Smoky Bone Marrow Butter or Chimichurri

Served with sides to share & pickled veggies:

ROSEMARY POTATO WEDGES

Oven-roasted wedges with aioli dip.

USA COLESLAW

White and red cabbage, carrots, raisins, and walnuts tossed in a honey-mustard dressing.

CORN LOVE!

Roasted corn on the cob topped with airy Parmesan espuma, spicy smoked paprika and tarragon oil. Finished with crispy fried onions and fresh chives.

BS SMOKED POTATO MASH

Smoked mashed potatoes finished with brown butter and lemon zest.

DESSERT

SMOKED WHITE LADY

Our Black Smoke twist on the classic Dame Blanche.
Created together with Chocolatier Jitsk — smooth smoked vanilla ice cream topped with Belgian chocolate sauce and a generous splash of Bacardi Ocho Años rum.

WANT TO COMBINE YOUR DINNER WITH A BREWERY TOUR?

Thanks to Black Smoke, you can enjoy an exclusive partner discount!
If your dinner is booked at Black Smoke, you'll get €4 off per person for the De Koninck Brewery Experience.

Just ask us for the discount code!
Then order your tickets at > www.dekoninck.be/en/interactive-tour

Important:
choose the adult rate, not the group rate, even if you're visiting with more than 15 people.

BS | BLACK SMOKE
BBQ BAR ROOFTOP

DRINK PACKAGES NO PROHIBITION FORMULAS

"BLACK SMOKE FIRE" PACKAGE 31 pp

Kick things off with a glass of Mont Marçal Cava Brut Reserva bubbles.
+++
½ bottle of house wine per person (Rare Vineyards, Languedoc, France)
or 3 draft beers from De Koninck Brewery
or 3 soft drinks.
Still & sparkling water on the table.
+++
Vergnano coffee or Satemwa tea to wrap it up.

"BLACK SMOKE EXTRA" PACKAGE 36 pp

Start your dinner with a glass of Mont Marçal Cava Brut Reserva.
+++
¾ bottle of house wine per person (Rare Vineyards, Languedoc, France)
or 4 draft beers from De Koninck Brewery
or 4 soft drinks.
Still & sparkling water on the table.
+++
Vergnano coffee or Satemwa tea to finish strong.

"HEAVENLY POUR" PACKAGE 26 pp

Welcome drink of your choice:
Duvel, Liefmans Fruitesse
+++
During dinner, enjoy two beers of your choice from the list below:
· Bolleke – 5.2% (25cl)
· Tripel d'Anvers – 8% (25cl)
· Duvel 666 – 25cl
+++
Waters on the table.
+++
Vergnano coffee or Satemwa tea to close.

"BUBBLES & ICE" PACKAGE 37 pp

Kick-off cocktail: choose between
Moscow Mule, Pornstar Martini, Horse's Neck, or our Homemade Iced Tea
+++
½ bottle of red or white house wine per person (Rare Vineyards, Languedoc, France)
or 3 draft or bottled beers from De Koninck Brewery
or 3 soft drinks.
Waters on the table.
+++
Vergnano coffee or Satemwa tea.

"STYLISH DRINKING" PACKAGE 49,5 pp

Start your evening in style with a glass of
Nicolas Feuillatte Réserve Exclusive Brut Champagne.
+++
3 glasses of pairing wines selected by our sommelier.
Still & sparkling water on the table.
+++
Espresso Martini
Grey Goose, Kahlua, and Caffè Vergnano Espresso – shaken to perfection!