GROUP FORMULAS LUNCH/BRUNCH

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.

Feeling hungry yet? Then watch out for the infamous #soldout – because with those long cooking times and limited smoker capacity, we can only make so much.

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!

Enjoy the fire & smoke!

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

PS. WANT TO COMBINE YOUR LUNCH 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 lunch 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 (50–100 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.

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.
Every Friday, our resident and guest DJs fire up the place with the right dinner-and-bar vibes.

WE AIM TO PLEASE

MEAT FREAKS. FISH LOVERS AND VEGGIE FRIENDS

At Black Smoke, we thrill even the most demanding meat lover with fire-driven craftsmanship and the highest quality cuts.
But we're more than just meat — our chefs serve killer fish dishes and proudly cook a completely handmade vegetarian menu from scratch.

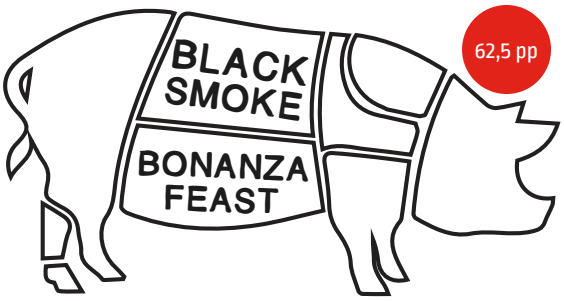
PHOTOSHOOTS & FILMING

Our unique setting makes Black Smoke a go-to location for photo and film productions.
Over the years, we've hosted shoots for national and international films, series, music videos, fashion campaigns — you name it, we've done it!

For inquiries: groepen@blacksmoke.be

GROUP FORMULAS LUNCH/BRUNCH

For groups larger than 13 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

SMOKED SALMON

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

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 Wild Jo 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 IBSI 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.
- **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 shortbread, and bacon-peanut crumble.

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

Want to upgrade your Bonanza with some extra juicy ribs or a fine cut of red meat?
You can decide to pimp your feast on the spot — our team will happily advise what works best for your group.

Got other ideas or wishes? Let us know — we love to think along!

PIMP YOUR BONANZA

FULL SLAB OF KANSAS CITY WET-STYLE SPARE RIBS 22

Spare ribs rubbed with our pork spice mix, slow-smoked for six hours in our American smoker using beech and apple wood. Slathered in “Bolleke” beer-infused BBQ sauce.

THE BELGIAN BLUE CARVERY RIB 1.1 KG 110

ORIGIN: Belgium
Belgian Blue is a renowned cattle breed from the Kempen region, raised on lush meadows with fresh grass and herbs. That’s what gives the meat its exceptional tenderness, light spiciness, and fine marbling with less fat. Served with your choice of sauce:
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.

PORKY'S REVENGE!

59 per person

We love our low & slow pork at Black Smoke — so let us take you on a full-on pork-fueled ride.
This is the ultimate guilty pleasure feast: a combo of our signature overloaded nachos,
some heavenly slow-cooked pork delights, and a handful of killer side dishes.
A sweet finish? Our cheeky Smoked White Lady, of course.

FIRESTARTER

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!

THE MAIN PORK EVENT

LOW & SLOW PORK

The ultimate combo!

PORKBELLY BURNT ENDS
Our twist on a BBQ classic — Duroc pork belly glazed with bulgogi and drizzled
with roasted sesame dressing.

KANSAS CITY WET-STYLE SPARE RIBS.
Ribs rubbed with a rich pork spice blend, smoked for six hours in our American smoker
over beech and applewood. Slathered in "Bolleke" beer-infused BBQ sauce.

Served with these side dishes & pickled veggies:

ROSEMARY POTATO WEDGES
Oven-roasted wedges with aioli dip.

USA COLESLAW
White cabbage, red cabbage, carrot & walnut with a yogurt-maple-apple cider dressing.

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

DESSERT

SMOKED WHITE LADY

Black Smoke's twist on the classic Dame Blanche.
Together with Chocolatier Jitsk, we created a soft smoked vanilla ice cream,
topped with Belgian chocolate sauce spiked with a bold shot of Bacardi Ocho Años rum.

WHERE IS THE BEEF MENU

62,5 per person

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

FIRESTARTER

GRILLED PORTOBELLO
Parrilla-grilled portobello mushroom stuffed with spinach, smoked ricotta, aged Parmesan, and walnuts. Served with a mushroom duxelles cream and a fresh arugula salad.

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?
Flame-licked, smoky & irresistibly vegetarian!
Crispy grilled eggplant with smoked stracciatella, tabbouleh, and a tahini dip.
Finished with arugula, pomegranate seeds, and smoked almonds.

DESSERT

SMOKED WHITE LADY
Black Smoke's version of the Dame Blanche.
Soft smoked vanilla ice cream (by Chocolatier Jitsk) with Belgian chocolate sauce and a bold splash of Bacardi Ocho Años rum.

FISH & FIERY VEGGIES MENU

65 per person

For the fish & veggie lovers out there.

FIRESTARTER

GRILLED PORTOBELLO
Parrilla-grilled portobello mushroom stuffed with spinach, smoked ricotta, aged Parmesan, and walnuts. Served with a mushroom duxelles cream and a fresh arugula salad.

SMOKED SALMON
Cold house-smoked Norwegian salmon sashimi marinated in beetroot, with a fresh salad of crispy fennel, granny smith & crispy wonton — finished with sesame-kombu vinaigrette.

MAIN COURSE

SEA BASS
Plancha-grilled sea bass, sweet red peppers braised in moscatel, charred tomato compote, smoked miso beurre blanc & fresh chimichurri.
Served with our signature butter smoked mashed potatoes.

DESSERT

BURNED BASQUE CHEESECAKE
Rich and creamy Basque-style cheesecake — baked to perfection using our chef's secret recipe, served with homemade compote.

SUNDAY BRUNCH TRAY!

44,9 per person

Finger-lickin' good ...
Something old, something new! Our "next level" brunch is served on a unique Brunch Tray for two, packed with our favorite brunch dishes — a mix of classics and fresh surprises.
So kick back, relax, and make it a true lazy Sunday.

We serve the Brunch Tray for groups up to 18 people, and only on Sunday afternoons.
(Vegetarian version available on request only.)

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:
· USA Coleslaw: White cabbage, red cabbage, carrot, raisins, walnut, yogurt-maple-apple cider dressing.
· 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.

BURGER & BOOZE MENU

41,9 pp

A quick lunch menu for every true burger king (or queen) — your choice of a divine beef or fish version.

Served with 2 draft beers from De Koninck Brewery (we always have 3 on tap to choose from), or 2 glasses of our house wine.

Chaudfontaine still & sparkling water is included.
Finish it off with Vergnano coffee or Satemwa tea.

BLACK SMOKE'S SUICIDE BEEF BURGER

The return of the ultimate BS classic!
Thick Aberdeen Angus bone marrow burger by The Butcher's Store, Provolone cheese, pulled beef, coleslaw, pickles & our bold and beefy BBQ sauce.

NEW YORK FISH BURGER

Crispy cornflake-crusted fish fillet topped with a thick slice of cheddar, served in a maple-sweet potato bun from The Bakery.
With coleslaw, pickles & a hefty spoon of chipotle-cocktail sauce.

Served with:

ROSEMARY POTATO WEDGES

Oven-baked with rosemary, aioli dip.

USA COLESLAW

White & red cabbage, carrot, walnut, yogurt-maple-apple cider dressing.

WANT TO COMBINE YOUR LUNCH WITH A BREWERY TOUR?

Thanks to Black Smoke, you can enjoy an exclusive partner discount!
If your lunch 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 29,5 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.
Chaudfontaine still & sparkling water on the table.
+++
Vergnano coffee or Satemwa tea to wrap it up.

"BLACK SMOKE EXTRA" PACKAGE 35 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.
Chaudfontaine still & sparkling water on the table.
+++
Vergnano coffee or Satemwa tea to finish strong.

"HEAVENLY POUR" PACKAGE 25 pp

Welcome drink of your choice:
Duvel, Liefmans Fruitesse, or our changing tap "SVEN IS THE BOSS!!!"
+++
During dinner, enjoy two beers of your choice from the list below:
· Bolleke – 5.2% (25cl)
· Tripel d'Anvers – 8% (25cl)
· Duvel 666 – 25cl
· Changing tap "SVEN IS THE BOSS!!!"
+++
Chaudfontaine waters on the table.
+++
Vergnano coffee or Satemwa tea to close.

"BUBBLES & ICE" PACKAGE 36,5 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.
Chaudfontaine 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.
Chaudfontaine still & sparkling water on the table.
+++
Espresso Martini
Grey Goose, Kahlua, and Caffè Vergnano Espresso — shaken to perfection!