




## STARTERS | PERSONAL OR TO SHARE.

**Garlic Bread** \_\_\_\_\_ **6**  
Artisanal bread – homemade garlic butter.


 **Chicken Fingers & their hot sauce** \_\_\_\_\_ **7**  
Farmer's chicken nuggets - Hot sauce – 3 Pieces

 **Jacky's Croquettes** \_\_\_\_\_ **7**  
Beef cheek croquettes - Smoked 2h30 – 3 Pieces

 **Smoked Meatballs** \_\_\_\_\_ **7**  
Grandma's homemade meatballs – smoked 1h – 5 Pieces

**Candy Bacons** \_\_\_\_\_ **5**  
Farmer's bacon chips from the Belgian Ardennes - Dried and caramelized

 **Mini Pulled Pork Burger** \_\_\_\_\_ **7**  
Artisanal bread – Pulled pork – Smoked 8h30 – Barbecue Sauce

 **Jacky's Platter** \_\_\_\_\_ **19,95**  
4 starters to choose or share ( Or not ).

## DEAR MEAT LOVERS AND FRIENDS,

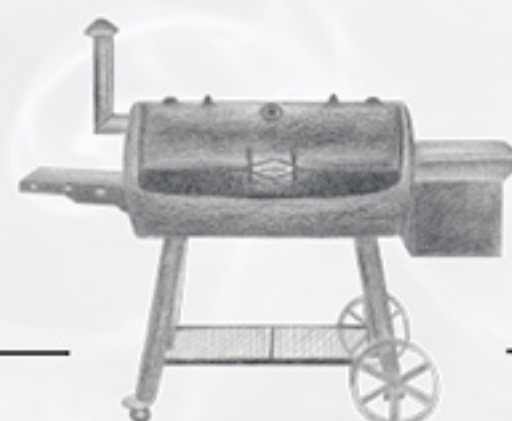
Make yourself comfortable, enjoy a casual moment, just like home. Let us take you on an amazing taste journey. Our goal is to brighten up memories of your homemade barbecues by bringing the excellence of techniques that come directly from the south of the United States to prepare meats like no other place.

We cook meats at low temperature in our smoker, through the creation of wood smoke.

We take time to cook our meats for several hours, so they're never rushed. The wood that we used is directly imported from Scotland. It comes from old whiskey casks that are at least nine years old.

Our meats are guaranteed 100% farm-raised, our fries are hand-cut, our sauces are unique.

**Parce que la viande nous rassemble.**



*Jacky*

## BARBECUE PLATTER

Beef short rib, pork ribs, homemade sausages and marinated lamb.  
350gr of meat per person.

For at least 2 persons.  
One side each included.

**24,95 pp**

**Hungry ?**  
We have and XL version.

**+5 pp**



We had **Pulled Pork ?**

**+3 pp**

## FOR YOUR LITTLE CHAMPS

**Chicken nuggets or sausage**  
Served with homemade fries and apple compote.

**9,95**

Taxes and service included, price in €. Need more information? Ask our team, they are here for you. For allergies, do not take any risk and ask our complete list. **Do not worry, we have a desert menu.** Your opinion counts: sur on [www.barbecue-jacky.be](http://www.barbecue-jacky.be) or on  

## JACKY TAKES CARE OF YOU

Enjoy the ultimate barbecue experience.

### Starter platter.

Garlic bread, chicken fingers, smoked boulettes and candy bacons.

+

### Barbecue platter.

For the XL version : +5pp

+

### All-inclusive drinks during the meal

Softs, Water, La Jacky and house wine ( Red - White - Rosé. )

**40 pp\***

\*For at least 4 persons.

## DISHES

EVERY MEAL IS SERVED WITH SOME SALAD AND HOMEMADE SAUCES.  
FOR EVERYTHING ELSE, SEE THE SIDES SELECTION ON THE RIGHT.

### From our Smoker

All our meats are carefully rubbed with our secret homemade rubs.

**Beef short rib** \_\_\_\_\_ **24,95**  
700gr with bone – Smoked 5h – Ireland.

**Pork ribs** \_\_\_\_\_ **19,95**  
Full rack – 550gr with bone – Smoked 4h - Ireland.

**Trio of mini burgers** \_\_\_\_\_ **19,95**  
Pork belly & Tank 7 – Pulled Pork & Barbecue – Chili con carne.

**Smoked chili con Carne** \_\_\_\_\_ **17,95**  
Jacky's recipe – 300gr – Smoked 1h – Served with mini tacos, homemade guacamole and chili pepper on the side.

**Original pulled pork** \_\_\_\_\_ **19,95**  
The one and only – 350gr – Pork shoulder smoked 8h30 – Served with 2 buns, as they do in the states.

**Pork belly** \_\_\_\_\_ **17,95**  
350gr - Smoked 7h30 - Served with Tank 7 sauce.

### On our grill :

The true taste of great meat.

**Butcher's selection** \_\_\_\_\_ **24,95**  
Cut of the day : ask our team.

**Dry-aged beef Côte à l'os** \_\_\_\_\_ **29,95**  
550gr - Holstein beef, dry-aged 4 semaines - Ireland.

**Côte à l'os Herford (2p)** \_\_\_\_\_ **29,95 pp**  
1200gr - To share ( or not ) - Ireland - 30 minuts wait.


**Lamb brochette** \_\_\_\_\_ **19,95**  
300gr - Marinated in garlic & herbs - Scotland.

**The true burger** \_\_\_\_\_ **12,95**  
The real *Cheeseburger* - 130gr of meat - Brioche bread, Chimay cheese and condiments.

**Jacky double the meat of the burger : + 4**


**Hot sauce in suggestion : 2,5**

## SIDES

 **Fries** \_\_\_\_\_ **2,5**  
Hand cutted – Double cooking in beef fat. **As much as you'd like.**  
**Jacky vous les couvre de fromage +1**

**Sweet potato fries** \_\_\_\_\_ **3**  
Sweet taste – Double cooking in beef fat. **As much as you'd like.**

**Surprise potato** \_\_\_\_\_ **3,5**  
Filled potato – Cream, bacon & herbs.

 **Sweet & sour** \_\_\_\_\_ **3,5**  
Pineapple, cucumber, feta, red onions, chili pepper & sesame seeds.

**Grilled corn** \_\_\_\_\_ **3,5**  
Cooked with butter and spices

## WITHOUT MEAT MEAL

**Veggy burger** \_\_\_\_\_ **13,95**  
The real *Cheeseburger* but veggy - 100gr of veggy patty - Brioche bread, Chimay cheese and condiments.

**Jacky's salad** \_\_\_\_\_ **14,95**  
Pink shrimps, avocado, lettuce, corn, cherry tomatoes, shallot and chive.