

## STARTERS TO SHARE, OR NOT.

-  **Garlic bread** ..... 6  
Artisanal bread – homemade garlic butter.
- Chicken fingers** ..... 8  
3 pieces.
-  **Bone narrow & its bourbon** ..... 8  
Smoked 1h – Served with a shot of Wild Turkey Bourbon, US.
-  **The small meatloaf** ..... 7  
Smoked 1h - Homemade, of course.
- Candy bacons** ..... 5  
Bacons slices, dried and caramelized.
-  **Onion Rings** ..... 6  
The unavoidable US starter.
-  **The starter platter** ..... 22  
4 starters of your choice, to share (or not!).

# LE BARBECUE DE Jacky

## BARBECUE PLATTER

Grilled flank steak, smoked pork ribs, smoked artisanal sausages and grilled lamb. ±350gr of meat per person.

From 2 persons.  
One side of your choice included, for each one.

**28 pp**

**Hungry ?**  
XL Version : ±500gr of meat pp.

**+5 pp**

Should we add **Pulled Pork ?**

**+3 pp**



Tax and service included, price in €. Need more info? Ask our team : we are here for you. Allergenes: do not take any risks, ask the list to our team! **Yes, we have a menu for the desserts.**

## JACKY S'OCCUPE DE TOUT

Enjoy a moment 100% barbecue, and let Jacky take care of you.

### Starter platter.

Garlic bread, chicken fingers, onion rings and candy bacons.

+

### Barbecue platter.

You may choose the XL one : +5pp

+

### Drinks all included during the meal.

Soft drinks, water, La Jacky et wines ( Red - White - Rosé. )

**45 pp\***

\*Starting from 2 persons, for the table.  
Ask our team for more info.

## FOR YOUR LITTLE CHAMPS'

### Chicken nuggets

Served with homemade fries and apple compote.


**10**

## MEALS

EACH MEAL IS SERVED WITH GREEN SALAD AND OUR OWN COLD SAUCES. OTHER SIDES ARE NOT INCLUDED.

### In our smoker :

The meat is smoked with our own rubs.

-  **Flank of beef** ..... 28  
±400gr – Smoked 2,5h – Ireland.
- Pork ribs** ..... 20  
Full rack – ±500gr with bones – Smoked 4h - Belgium.
- Trio of mini burgers** ..... 20  
Pulled ribs – Pulled Pork & Barbecue sauce – Chili con carne.
- Smoked chili con carne** ..... 18  
Jacky's own recipe – 300gr – Smoked 1h – Served with mini tacos, guacamole and chili peppers *on the side*.
- Original pulled pork** ..... 22  
The one and only – 300gr – Pork shoulder smoked 8h30 – Served with 2 Buns, as they do in the States - Belgium.
- Tomahawk of pork** ..... 22  
±400gr – Smoked 4h – seasoned with honey - Belgium.

### On our grill :

The true taste of grilled meat.

- The butcher's cut** ..... 28  
Cut of the day : ask it to our team.
- Côte à l'os of beef** ..... 32  
±550gr – Holstein – Ireland.
- Ribeye of beef** ..... 30  
±350gr – Wexford – Ireland.
- Lamb** ..... 22  
±300gr - Leg with garlic & herbs - Scotland.
- Authentic burger** ..... 15  
The true *Cheeseburger* - 130gr of meat - Potato bread, chimay cheese and condiments.  
**Jacky adds a second meat : + 4**

**Hot sauce of the day : 2,5**



## SIDES



- Fries** ..... 2,5  
Hand-cut – Double cooked in beef fat. **All you can eat.**  
**Add cheddar sauce +1**
- Sweet potato fries** ..... 3,5  
Double cooked in beef fat. **All you can eat.**
- Mac & Cheese** ..... 4  
Homemade cheddar sauce.
- Coleslaw** ..... 3,5  
A mix, signed by Jacky himself – Cabbage, carrots, grape.
- Grilled corn** ..... 3,5  
Cooked in butter.



## MEALS WITHOUT MEAT



- Vegetarian burger** ..... 15  
Our own burger, but vegetarian - 100gr of no-beef burger - Potato bread, chimay cheese and condiments.
- Pulled Mushrooms** ..... 18  
Smoked 1h – Served with 2 Buns and barbecue sauce – The same as our Pulled pork, but vege.