




STARTERS TO SHARE, OR NOT.

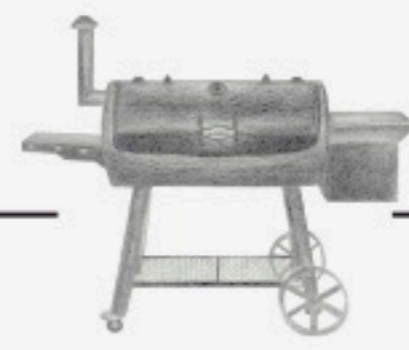
-  **Garlic bread** 7
Artisanal bread - homemade garlic butter.
-  **Onion Rings** 7
The unavoidable US starter.
-  **Buffalo HOT Wings** 8
Chicken wings - Smoked 1h - Hot sauce on the side - 5 pieces.
- Chicken fingers** 8
3 pieces.
- Jacky's Nachos** 9
Nacho's - Cheddar sauce, homemade pulled pork and herbs - Served hot.
- Candy bacons** 6
Bacon slices, dried and caramelized.
- The starter platter** 19 | 36
3 or 6 starters of your choice, to share (or not!).

SIDES

FRIES | ALL YOU CAN EAT.

- Fries** 3
Fresh fries - Cooked twice in beef fat.
- Cheesy fries** 4
Fresh fries topped with cheddar sauce.
- Sweet potato fries** 4
Cooked twice in beef fat.
- Potatoes** 4
Wedges of potato - Rosemary & thyme.
- Add : Cheddar sauce +1 - Pulled Pork +3**

- Mac & Cheese** 4,5
Homemade recipe, just the way they do it in the US.
- Fresh & Spicy** 4,5
Homemade mix - Cucumber, pineapple, feta cheese, red onions and pepper.
- Grilles vegetables** 4
Pepper, zucchini, mushrooms and red onions - Grilled on the spot.
- Grilled corn** 3,5
Cooked in butter and grilled on the spot.



MEALS

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



IN OUR SMOKER

- Flank of beef** 26
±300gr - Smoked 2h30 & grilled on the spot - Ireland
- Pork ribs** 22
Full rack - ±500gr with bones - Smoked 4h - Belgium.
- Pulled lamb** 26
+250gr - Lamb leg, garlic & meat juice - Smoked 6h - Scotland.
- Duck Breast** 29
±350gr - Smoked 2h - France
- Original Pulled Pork** 22
The one and only - ±300gr - Pork shoulder smoked 8h30 - Served with 2 buns & pickles - Belgium.
- Pork Tomahawk** 23
±300gr - Smoked 4h - Seasonned with honey - Belgium.

THE BURGERS

- Authentic cheeseburger** 16
±130gr of 100% beef patty - Potato bun - Chimay cheese, mayonaise and condiments.
Jacky double the meat : +4
- Pastrami Sandwich** 20
Artisanal grilled bread - Homemade Pastrami of beef tenderloin - Smoked 2h - Chimay cheese - Honey & Mustard sauce and pickles.
- Trio of mini burgers** 22
Pulled pork ribs - Pulled pork - Pulled salmon.
- Vegetarian cheeseburger** 16
±120gr of meatless patty - Potato bun - Chimay cheese, mayonaise and condiments.
Add : Candy bacons +2 - Chimay cheese +3

ON OUR GRILL

- The butcher's cut** 31
±350gr - Cut of the day : ask our team.
- Beef skewer** 27
+300gr - Beef tenderloin and vegetables - Ireland.
- Hanger steak** 29
±350gr - Black Angus - Scotland.
- Matured prime rib** 34
±550gr - Holstein - Ireland.
- Salmon filet** 26
+200gr - Marinated 24h - Served with fresh quinoa salad.

- Hot sauce of the day OR Smoked mushrooms** 3
- Jacky's Barbecue - HOT version** 3
Our famous barbecue sauce, but very very spicy. Will you dare to try it?

THE BARBECUE PLATTER

Grilled beef flank, smoked pork ribs, smoked artisanal sausages and grilled lamb.
±350gr of meat per person.
Starting from 2 persons, for all the table.
1 side each included.

30 pp

Hungry ?
XL version : ±500gr of meat each.
+5 pp

Should we add **Pulled Pork ?**
+5 pp

JACKY S'OCCUPE DE TOUT

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

Starter Platter (7pp) +
Garlic bread, chicken fingers, onion rings and candy bacons.

Barbecue platter (30pp) +
Available with the XL version : **+5pp**

Drinks all included during the meal (12pp)
Soft, water, La Jacky and wines.

49 pp*

*Starting from 2 persons, for all the table.

FOR YOUR LITTLE CHAMPS'

Chicken nuggets or half pork ribs.
Served with fresh fries and applesauce.
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