






STARTERS TO SHARE, OR NOT.

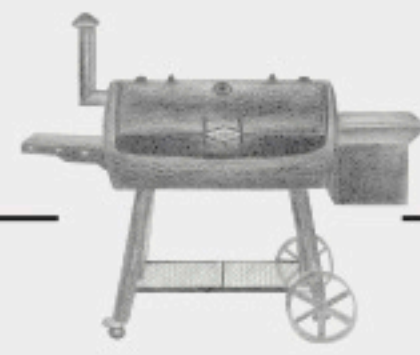
 Garlic Bread 6
Artisanal bread - homemade garlic butter.
 Onion Rings 6
The unavoidable US starter.
 Buffalo HOT Wings 8
Chicken wings - Smoked 1h - Hot sauce on the side - 5 pieces.
Chicken fingers 8
3 pièces.
Small lamb skewer 8
Arrosticini, the Jacky's way - Barbecue sauce - 5 pieces.
Candy bacons 5
Bacon slices, dried and caramelized.
The tarter platter 17 32
3 or 6 starters of your choice, to share (or not!).

SIDES

FRIES | ALL YOU CAN EAT.

Fries 2,5	
Fresh fries - Cooked twice in beef fat.	
Cheesy fries 4	
Fresh fries topped with cheddar sauce.	
Meaty fries 5	
Fresh fries topped with pulled pork and barbecue sauce.	
 Sweet potato fries 3,5	
Cooked twice in beef fat.	

Mac & Cheese 4
Homemade recipe, just the way they do it in the US.
Coleslaw 3,5
Homemade mix - Cabbage, carrot & dried grapes.
Romano Pepper 3,5
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 28
±400gr - Smoked 2h30 & grilled on the spot - Ireland.
Pork ribs 20
Full rack - ±500gr with bones - Smoked 4h - Belgium.
Duck Breast 28
±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 22
±300gr - Smoked 4h - Seasonned with honey - Belgium.
Pulled Salmon 22
±200gr - Fresh salmon filet - Smoked 1h - White butter sauce.

THE BURGERS

Authentic cheeseburger 15
±130gr of 100% beef patty - Potato bun - Chimay cheese and condiments.
Jacky double the meat : +4
Pulled pork burger 18
±150gr of Pulled Pork - Coleslaw & pickles - Barbecue sauce.
Trio of mini burgers 20
Pulled pork ribs - Pulled pork - Pulled salmon.
 Vegetarian cheeseburger 15
±120gr of meatless patty - Potato bun - Chimay cheese and condiments.
Supplements : Candy bacons +2 - Chimay cheese +3

ON OUR GRILL

The butcher's cut 30
±350gr - Cut of the day : ask our team.
Hanger steak 28
±350gr - Black Angus - Scotland.
Beef côte à l'os 32
±550gr - Holstein - Ireland.
Lamb skewer 22
±300gr - Lamb leg with garlic & herbs - Scotland.
César Salad 18
Belgian chicken ±200gr - Smoked 1h - Homemade César sauce - Croutons, salad & parmesan flakes. Vegetarian version available.

Smoked mushrooms sauce :	2,5
Hot sauce of the day :	2,5

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.

28 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 +
Garlic bread, chicken fingers, onion rings and candy bacons.

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

Drinks all included during the meal.
Soft, water, La Jacky and wines.

45 pp*

*Starting from 2 persons, for all the table.

FOR YOUR LITTLE CHAMPS'

Chicken nuggets or half a ribs.
Served with fresh fries and apple compote.
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