

STARTERS

TO SHARE,
OR NOT

	Garlic bread Artisanal bread - homemade smoked garlic butter.	8
	Onion rings The unavoidable US starter.	8
	Fish & no chips Mini fish nuggets and et homemade smoked-tartare.	9
	Chicken skewers Sweet & Sour homemade sauce.	9
	Vieux-Bruges croquettes Mini croquettes of belgian cheese.	9
	Candy bacons Bacon slices, dried and caramelized.	7
	The starter platter 3 or 6 starters of your choice, to share (or not!).	22 40

Jacky's nachos Nacho's - Cheddar sauce, homemade pulled pork and herbs - Served hot. <i>Not included in the starter platter.</i>	10
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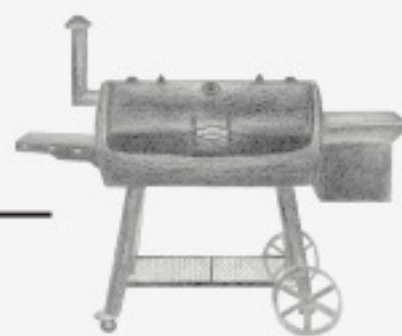
SIDES

FRIES | ALL YOU CAN EAT

Fries Fresh fries – Cooked twice in beef fat.	3
Cheesy fries Fresh fries topped with cheddar sauce.	4
Sweet potato fries Cooked twice in beef fat.	4

Mashed potatoes Homemade - Black garlic.	4,5
Roasted vegetables with maple syrup Butternut, turnip, young carrots, red onions, garlic.	4,5
Grilled corn - Midwest style Butter-cooked and grilled on the spot.	4,5

THE Mac&Cheese The real recipe, directly imported from the States. <i>Portion to share, or not. Not included with the platters.</i>	8
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MAIN

EACH MEAL IS SERVED WITH GREEN SALAD (ON DEMAND ONLY) AND OUR OWN COLD SAUCES. OTHE SIDES ARE NOT INCLUDED.

IN OUR SMOKER

Flank of beef ±300gr - Smoked 2h30 & grilled on the spot - Ireland	26
Pork ribs Full rack - ±500gr with bones - Smoked 4h - Belgium.	22
Chicken empanadas Chicken legs and fillet smoked 2 hours - Peruvian style.	24
Original pulled pork The one and only - ±300gr - Pork shoulder smoked 8h30 - Served with 2 buns & pickels - Belgium.	22
Duck breast ±350gr - Smoked 2h - France.	28
Springue of DUROC pork ± 300gr - Smoked 2h30 - Seasoned with honey - Belgium.	22

THE VÉGÉ RECIPE

Homemade Seitan skewer Vegetarian protein - Smoked - Grilled vegetables	18
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THE BURGERS



The British Grilled artisanal bread - Roast beef marinated in brown beer ± 180gr Fromage Ardent cheese - Mushroomwts, onions and mayonaïse.	26
Jacky's Cheeseburger ±130gr of 100% beef patty - Potato bun - Fromage Ardent cheese, mayonaïse and condiments. Jacky doubles the meat : +4 - Vegetarian version available.	19
Trio of mini burgers Pulled pork ribs - Pulled pork & barbecue sauce - Black Angus beef.	24

JACKY S'OCCUPE DE TOUT

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

Starter platter (7 pp) Garlic bread, chicken fingers, onion rings and candy bacons.	+	The Barbecue (35 pp) OU The friends platter : +15 pp Fries, green salad and cold sauces.	+
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55 pp*

ON OUR GRILL

The butcher's cut ±300gr - Cut of the day : ask our team.	32
Hanger steak ±350gr - Black Angus - Scotland.	28
Beef Sirloint ±400gr - Wexford - Ireland.	34
Lamb skewer ±300gr - Lamb leg with garlic & herbs - Scotland.	28
Gambas skewer 9 pieces - Grilled.	26

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

TO SHARE



THE BARBECUE

The right mix.

Smoked pork ribs
Grilled beef flank
Smoked sausages
Grilled lamb
±350gr de viande pp.

35 pp

XL version (±450gr pp) : +5 pp



THE FRIENDS PLATTER

100% Irish beef.

Beef tomahawk
Hanger steak
Beef entrecôte
Bearnaise sauce
±600gr of meat pp.

50 pp

Rare ou Medium rare only.

Starting from 2 persons, for all the table.
1 side each included.



FOR YOUR LITTLE CHAMP'S

Chicken skewers or mini fish nuggets.
Served with fresh fries and applesauce.
12

*Starting from 2 persons and for everyone.