




STARTERS TO SHARE, OR NOT

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

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

SIDES

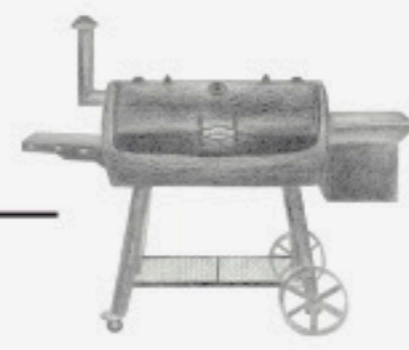
FRIES | ALL YOU CAN EAT

- 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.

- Grenaille potatoes** 4,5
Small oven-baked potatoes - homemade smoked garlic butter.
- Grilled vegetables** 4,5
Pepper, zucchini, mushrooms, red onions and cherry tomatoes.

- Grilled corn - Midwest style** 4,5
Butter-cooked and grilled on the spot.

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



MAIN

EACH MEAL IS SERVED WITH GREEN SALAD (ON DEMAND ONLY) AND OUR OWN COLD SAUCES. OTHER 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.
- Mexican pulled chicken** 22
± 300gr - chicken legs and fillet smoked 3 hours - Citrus - Belgium.
- Original pulled pork** 22
The one and only - ±300gr - Pork shoulder smoked 8h30 - Served with 2 buns & pickles - Belgium.
- Duck breast** 28
±350gr - Smoked 2h - France.
- Springue of DUROC pork** 22
± 300gr - Smoked 2h30 - Seasonned with honey - Belgium.

THE VÉGÉ RECIPE

- Homemade Seitan skewer** 18
Vegetarian protein - Smoked - Grilles vegetables

THE BURGERS



- The Outlaw** 26
Grilled artisanal bread - Irish beef entrecôte ± 200gr - Grilled on the spot - Cheese Fromage Ardent - Poivronnade and barbecue sauce.
- L'authentique burger** 17
±130gr of 100% beef patty - Potato bun - Chimay cheese, mayonaise and condiments.
Jacky doubles the meat : +4 - Vegetarian version available.
- Trio of mini burgers** 22
Pulled pork ribs - Pulled pork & barbecue sauce - Pulled chicken.

ON OUR GRILL

- The butcher's cut** 32
±300gr - Cut of the day : ask our team.
- Hanger steak** 28
±350gr - Black Angus - Scotland.
- Matured prime rib** 35
±550gr - Holstein - Ireland.
- Lamb skewer** 28
±300gr - Lamb leg with garlic & herbs - Scotland.
- Gambas skewer** 26
9 pieces - Grilled.

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?

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

±600gr of meat pp.

50 pp

Rare ou Medium rare only.

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

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.

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

55 pp*

*Starting from 2 persons and for everyone.

FOR YOUR LITTLE CHAMP'S

Chicken skewers or mini fish nuggets.

Served with fresh fries and applesauce.

11