





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.*

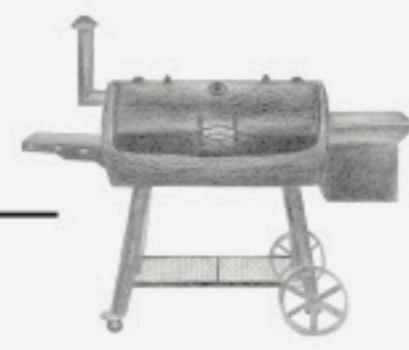
SIDES

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.

- Mashed potatoes** 4,5
Homemade - Black garlic.
- Roasted vegetables with maple syrup** 4,5
Butternut, turnip, young carrots, red onions, garlic.
- 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.
- Chicken empanadas** 24
Chicken legs and fillet smoked 2 hours - Peruvian style.
- 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 - Seasoned with honey - Belgium.

THE VÉGÉ RECIPE

Homemade Seitan skewer 18
Vegetarian protein - Smoked - Grilled vegetables

THE BURGERS ×

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

ON OUR GRILL

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

Hot sauce of the day OR Homemade bearnaise 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
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.


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.

55 pp*

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

*Starting from 2 persons and for everyone.

FOR YOUR LITTLE CHAMP'S

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