

SMO^WWK
GRILL - BBQ - BAR

WELCOME TO SMOWK

Located just 50 meters from the seawall, in the vibrant heart of Ostend, you'll find smowk.

At Smowk, it's all about our passion for what we do. Our traditional French charcoal grill is the beating heart of our kitchen, where we honor the art of grilling.

Every dish is infused with the smoky aromas and authentic flavors that only charcoal can provide.

Step into the cozy interior of Smowk and let yourself be surprised by the warm atmosphere that perfectly blends with the tempting aromas wafting from our open kitchen.

DRESSED IN



WWW.SHOPMENZ.COM

&

POWERED BY



ddv automotive group

SMOWK
GRILL - BBQ - BAR



APERITIFS

COUPE CHAMPAGNE - BASIEL DE LOWI BLANC DE BLANCS	€13,50
COUPE CHAMPAGNE - TAITTINGER BRUT PRESTIGE ROSÉ	€19,50
GLAS PROSECCO	€8,00
CAMPARI	€7,50
KIRR	€7,00
KIRR ROYAL	€14,00
MARTINI BIANCO – ROSSO	€8,00
PICON VIN BLANC	€10,00
PORTO WIT – ROOD	€7,50
RICARD	€8,00
PINEAU DE CHARANTE	€7,50
BELVEDERE VODKA	€12,00
BACARDI BLANCA	€7,50
CAPTAIN MORGAN SPICED GOLD	€9,00
KRAKEN BLACK SPICED RUM	€9,50
DIPLOMÁTICO RESERVA EXCLUSIVA 12 YEAR RUM	€13,00
JOHNNIE WALKER RED	€8,00
JACK DANIELS	€9,00
JACK DANIELS APPLE / HONEY	€9,00
TANQUERAY LONDON DRY	€9,00
TANQUERAY TEN GIN	€12,50
TANQUERAY SEVILLA	€9,00
BULLDOG GIN	€9,00
MARULA POMEGRANATE	€13,50
COPPERHEAD	€13,50
SOMMERSBY	€6,00
SUPPLEMENT SOFT DRINK	€3,00
SUPPLEMENT FEVER TREE MEDITERRANEAN / INDIAN	€4,00
SUPPLEMENT FRESH ORANGE JUICE	€5,00

NON-ALCOHOLIC

SANBITTER	€6,00
VIRGIN MOJITO	€8,00
VIRGIN MULE	€8,00
VIRGIN BASIL SMASH	€8,00
VIRGIN PORNSTAR	€8,50
COPPERHEAD 0.0 & MEDITERRANEAN FEVER TREE	€12,00
TANQUERAY 0.0 & MEDITERRANEAN FEVER TREE	€11,00
STELLA ARTOIS 0.0	€4,00
LIEFMANS 0.0	€4,50
NO-GRONI	€9,00

COCKTAILS

APERITIEF MAISON	€13,00
CUBA LIBRE	€13,00
MOJITO	€13,00
NEGRONI	€13,00
SMOWKY NEGRONI	€14,00
DARK 'N' STORMY	€13,00
ST.GERMAIN SPRITZ	€12,00
APEROL SPRITZ	€10,00
LIMONCELLO SPRITZ	€11,00
BLOODY MARY (BELVEDERE & BIG TOM)	€14,00
MOSCOW MULE	€13,00
PORNSTAR MARTINI	€13,00
WHISKEY SOUR	€13,00
WHISKEY APPLE SOUR	€13,00
OLD FASHIONED	€13,00
SMOWKY OLD FASHIONED	€14,00
AMARETTO SOUR	€13,00
APERLO LOCALE	€13,00

BUBBELS

PROSECCO	€38,00
CHAMPAGNE DIDIER MICHEL – BLANC DE BLANCS	€64,00
CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ	€99,00
CHAMPAGNE TAITTINGER BRUT MILLÉSIMÉ - 2016	€125,00
CHAMPAGNE BASIEL DE LOWI – BLANC DE BLANCS	€64,00
CHAMPAGNE RUIART BLANC DE BLANCS - BRUT	€275,00
COMTES DE CHAMPAGNE BLANC DE BLANCS - 2013	(37,5CL) €76,00 (75CL) €145,00 (1,5L) €239,00

TEASERS

SECRETO 07 BY DE LAET & VAN HAVER

DRY-AGED RIBEYE STEAK - 7 SECRET HERBS - BELGIUM

€19,70

FLEUR DE WAGYU LEROUGE

DRY-AGED BY DIERENDONCK

€21,70

OYSTERS ON 3 TYPES

€15,00

CRISPY TACO (2)

LACQUERED BEEF - ROASTED ONION

€18,00

BEEF BUN

KIMCHI SALAD

€19,00

MINI KEBAB

FILET PUR - BURNT ONION

€17,00

TUNA TARTAAR

BRIOCHE - JALAPEÑO - PARSLEY

€21,00

WAGYU WAFFLE

DRY-AGED FLEUR DE WAGYU

€22,70

STARTERS ARE ONLY POSSIBLE IF FOLLOWED BY A MAIN COURSE

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.



MAIN COURSES

MACKEREL

TERIYAKISAUCE - POTATOES

€34,50

ASPARAGUS

GRILD - PARMEZAAN CHEESE - PARSLEY - PROSCIUTTO MONTAGNA

€37,00

PORCHETTA BY DE LAET

CHIMICHURRI - POINTED PEPPER - POTATOES

€29,50

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.

THE BUTCHER'S SHOP

ALL OUR CATTLE BREEDS ARE CAREFULLY SELECTED FOR YOU IN CONSULTATION WITH OUR PARTNERS

OUR MEAT IS A SLOW FOOD PRODUCT AND NEEDS TIME TO BAKE * IS ALWAYS SERVED WITH HAND-CUT FRIES AND A SALAD

FILET PUR - REGULAR CUT

SELECTION BY MAISON LEROUGE - +-220 GRAM
€37,00

FILET PUR - HOUSE CUT

SELECTION BY MAISON LEROUGE - +-300 GRAM
€42,00

MEET THE MEAT! PRICE PER MEAT CHOICE

TO SHARE - MAKE YOUR CHOICE FROM "THE BUTCHER'S SHOP" AND MEET THE MEAT!

SAUCE CHOICE - €4,00

PEPPER - MUSHROOM - CHIMICHURRI BUTTER - BÉARNAISE - CHILMICHURRI

"Quality meat doesn't need sauce, but there is no shame in ordering it."

SIDE DISHES - €6,00

POTATO CROQUETTE
SWEET POTATO FRIES - BACON MAYONAISE

THE BUTCHER'S SHOP

ALL OUR CATTLE BREEDS ARE CAREFULLY SELECTED FOR YOU IN CONSULTATION WITH OUR PARTNERS

OUR MEAT IS A SLOW FOOD PRODUCT AND NEEDS TIME TO BAKE *ALWAYS SERVED WITH HAND-CUT FRIES AND A SALAD

DRY-AGED SELECTION

COTE A L'OS +-1,1KG (2P)

BARROSÃ - BY MAISON LEROUGE

The Barrosã cattle breed is an indigenous breed from northern Portugal, specifically from the mountainous region of Terras de Barroso. It is a breed known for its rustic character, striking appearance, and very high-quality meat,

€57,50 PER PERSON

RIB-EYE

GALLICO - BY CARNIVALE

Gallico is a selection of older Belgian cows selected for marbling, colour and fat.

€39,50

ENTRECOTE

VACAPUNK PREMIUM - BY CARNIVALE

"Selected from the finest, older-than-average cattle (Rubia Gallega, Simmental, and Blonde d'Anquitaine), the Vacapunk Premium entrecote guarantees exceptional marbling and a deep red, rich flavor.

€53,00

WAGYU A5

JAPAN - BY MONARTI FINE FOOD

The Rolls Royce of beef. This Japanese Wagyu has exceptionally strong marbling and a buttery flavor.

€139,00

ENTRECOTE

HIMMERLAND - DENMARK - BY MONARTI FINE FOOD

Hailing from one of Europe's most high-end slaughterhouses, this selection of mature cattle guarantees premium marbling and meat quality

€58,00

ENTRECOTE

ABERDEEN BLACK ANGUS - AUSTRALIE

Originating from the Riverina of New South Wales, these grain-fed cattle known for their marbled and juicy texture.

€54,50

ENTRECOTE

SELECTION MAISON LEROUGE

Selection by butcher Pio & Andreas, who select the best quality of the moment for us.

€56,00

WINE LIST

WINE BY THE GLASS

WHITE

Domaine Cauhapé, L'Éclipse – Frankrijk - Gros Manseng & Lauzet	€7,60
Rioja Vega – Rioja, Spanje - Tempranillo Bianco	€8,70
La poule aux oeufs d'or - Côtes de Gascogne, France - Petit Manseng & Gros Manseng (SWEET)	€7,50
Luc Pirlet - Pays d'Oc, Frankrijk - Chardonnay	€6,50
Chablis Pommier – Bourgogne, Frankrijk- Chardonnay	37,5 CL €26,00

ROSÉ

Luc Pirlet - Pays d'Oc, Frankrijk - Syrah	€6,50
Miraval – Frankrijk, Côtes de Provence -Cinsault, Grenache, Syrah, Rolle	37,5 CL €24,50

RED

Fanova Di Primitivo - Apulië, Italië, Primitivo	€7,60
Aragonês, Cabernet Sauvignon, Petit Verdot, Syrah	
Finca La barca Reserva – Rioja, Spain, Tempranillo - 2019	€7,00
Luc Pirlet - Pays d'Oc, France - Merlot	€6,50
	37,5 CL €16,50
Haut De Brun - Côtes Du Rhône, France- Grenache	37,5 CL €28,00
Château Franc Pipeau, Saint-Emilion Gr. Cru – Bordeaux, Frankrijk, Merlot & Cabernet France, 2022	

WINE BY THE BOTTLE

WHITE

France

Domaine Cauhapé, L'Éclipse – Gros Manseng & Lauzet	€37,00
Luc Pirlet - Pays d'Oc - Chardonnay	€29,50
Chablis Pommier – Bourgogne - Chardonnay	37,5 CL €26,00 €52,00
Sur la Roche - G. Morat, Pouilly-Fuissé – Bourgogne – chardonnay	€79,00
Chateau Carbonnieux , Pessac-Leognan – Semillon & Sauvignon Blanc	€81,00

Spain

Rioja Vega – Rioja - Tempranillo Bianco	€42,50
Cellar Pascona, Lo Noi del Sac – Montsant – Merlot blanc de noirs	€42,00

Belgium

Quatre Cépages, Entre-Deux-Monts – Heuvelland - Chardonnay, Pinot Gris, Pinot Auxerrois & Sieger	€48,00
---	--------

Italië

Corte Sant'Alda Soave – Veneto - Garganega, Trebbiano di Soave	€41,00
Assuli Astolfo - Sicilia – Grillo	€44,00

Chili

Las Ninas Reserva – Valle de Colchagua - Chardonnay	€32,00
--	--------

United States

Skins Orange wine – Central coast, Californië – chenin blanc, pinot gris, riesling, albarino, vermentino, albillo mayor & verdelho	€72,00
---	--------

WINE LIST

RED

France

Château Cesseras, Cuvée Olri – Minervois, Syrah, mourvèdre & carignan	€41,00
Luc Pirllet - Pays D'Oc, Merlot	€29,50
Haut De Brun - Côtes Du Rhône, Grenache	€32,00 37,5 CL €16,50
Château Franc Pipeau, Saint-Emilion Gr. Cru – Bordeaux, Merlot & Cabernet France, 2022	€55,00 37,5 CL €28,00
Château Troplong- Mondot, Saint-Emilion Gr. Cru - Saint Laurent de Combes, Merlot, Cabernet sauvignon, Cabernet franc, 2011	€172,00
Chateaneuf Du Pape – Rhône, Frankrijk, Syrah, Grenache & Mourvedre, 2022	€69,00
Château Phélan-Ségur – St.Julien, Merlot, Cabernet Sauvignon, 2016	€119,00
Dom. Coudoulet, Ournac Frères – Pays D'oc, Pinot Noir, 2021	€56,00
Château Lagrézette - Cahors, Malbec, 2019	€71,00
Château Brane-Cantenac - Margeaux, Cabernet Sauvignon, Merlot, Cabernet Franc, Carménère, 2010	€184,00
La Sirène de Giscours - Margeaux - Cabernet Sauvignon, Merlot, Cabernet Franc, 2018	€94,00
Chateau Beauregard - Pomerol - Merlot, Cabernet Franc - 2010	€133,00

Spain

Tomàs Cusiné, Vilosell – Costers del Segre, Tempranillo, Syrah, Grenache	€42,00 (1,5L) €84,00
Finca La barca Reserva – Rioja, Tempranillo - 2019	€34,00 (1,5L) €68,00
Pio del Ramo – Crianza - Jumilla, Cabernet Sauvignon, Mourvèdre, Petit Verdot, Syrah	€44,00

Italië

Il Favati, Cretarossa – Campi Taurasini DOC Aglianico, 2016	€48,00
Brunello Di Montalcino n°8 - Siena, Sangiovese, 2020	€74,50
Fabiano Amarone Della Valpolicella classico, Verona, corvina, rondinella, molinara en croatina, 2021	€79,00
Viola delle Viole, Barbera d'Alba Superiore - Piemonte, Barbera, 2021	€62,00
Tenuta di Ghizzano, Veneroso – Terre di Pisa, Toscanië, Sangiovese & Cabernet Sauvignon, 2019	€79,00
Fanova Di Primitivo - Apulië, Italië, Primitivo	€38,00
Brolo dei Giusti Valpolicella Superiore - Corvina, Corvinone, Rondinella - 2015	€93,00

Portugal

Conde Vimioso, Sommelier Edition - Tejo, Aragonês, Cabernet Sauvignon, Petit Verdot, Syrah	€42,00
Quinta de St Jose – Douro, Touriga Franca, Touriga Nacional	€42,00

ROSÉ

France

Miraval – Côtes de Provence, Cinsault, Grenache, Syrah, Rolle	€49,50
Luc Pirllet - Pays d'Oc, Frankrijk - Syrah	€29,50

Austria

Markowitsch Rosé – Carnuntum, Austria - Merlot, Pinot Noir, Blaufränkisch, Zweigelt	€32,00
---	--------

BEERS

STELLA ARTOIS 33CL (VAN HET VAT)	€4,00
STELLA ARTOIS 0.0	€4,00
CARLSBERG	€4,00
CARLSBERG 0.0	€4,00
KARMELIET 33CL (VAN HET VAT)	€5,50
LIEFMANS KRIEK	€4,50
LIEFMANS 0.0	€4,50
LEFFE BRUIN	€5,00
KEYTE	€5,00
HOEGHAARDEN	€4,00
ORVAL	€6,00
WESTMALLE TRIPEL/DUBBEL	€5,00
LEFFE BLOND	€5,00
LEFFE BLOND 0.0	€5,00
DUVEL	€6,00
ST.HUBERTUS	€5,50
POPOLOU	€6,00

SOFT DRINKS

COCA-COLA / ZERO	€3,50
BIG TOM TOMATENSAP	€4,50
PERRIER	€3,50
S. PELLEGRINO 1/2L	€6,00
VITTEL	€3,50
VITTEL 1/2L	€6,00
MINUTE MAID APPEL	€3,50
VERS FRUITSAP	€5,50
SPRITE	€3,50
BLISS AGRUM	€3,50
FANTA	€3,50
GINI	€3,50
FUZETEA	€3,50
FEVER-TREE: GINGER BEER, TONIC, GINGER ALE	€4,00
SAN P. TONICA	€3,50
SAN P. LIMONATA	€3,50
BIONINA: PINK GRAPEFRUIT, BLOOD ORANGE	€4,00

DESSERTS

SMOKED DAME BLANCHE

VANILLE SOFT-ICE

€12,00

LOADED WAFFLE

VANILLE IJS - CHOCOLATE - STRAWBERRY

€12,00

AFFOGATO

VANILLE ICE - ESPRESSO BY AROMA KOFFIE

€7,00

DIGESTIEF EN HOT DRINKS

AFTER DINNER DRINKS

LIMONCELLO MIX TASTING	€15,00
LIMONCELLO	€8,00
ORANCELLO (MELONCELLO OF BLOEDSINAASAPPEL)	€8,00
COGNAC - MARTELL	€8,00
COGNAC HENNESSY V.S.O.P	€11,50
CALVADOS - MAGLOIRE	€8,00
SAMBUCCA – MOLINARI	€8,00
DIPLOMÁTICO RESERVA EXCLUSIVA 12 YEAR RUM	€13,00
ZACAPA 23 YEARS	€16,00
BAILEYS	€8,00
COINTREAU	€8,00
AMARETTO – DISARONNO	€8,00
WHISKEY – THE FAMOUS GROUSE	€8,00
JOHNNIE WALKER BLUE LABEL	€24,00
LICOR 43	€8,00
POIRE WILLIAMS	€8,00
WHISKY JACK DANIEL'S BONDED 50°	€13,00
CALVADOS CHÂTEAU DU BREUIL 20 YEARS	€16,00
DON JULIO REPOSADO	€14,00
ESPRESSO MARTINI	€13,00
ESPRESSO MARTINI MAISON	€13,00
TIRAMISU MARTINI	€13,00

HOT DRINKS

KOFFIE (BY AROMA KOFFIE)	€4,00
ESPRESSO	€4,00
ESPRESSO DOPPIO	€5,00
DECA KOFFIE	€4,00
LATTE MACCHIATO	€5,00
LATTE MACCHIATO CARAMEL	€5,50
CAPPUCCINO	€4,50
INFUSE THEE	€4,00
(DARJEELRING, KAMILLE, GREEN CHINA, MUNT, ROZENBOTTEL)	
IRISH COFFEE	€12,00
ITALIAN COFFEE	€12,00
BAILEYS COFFEE	€12,00
FRENCH COFFEE	€12,00
43 COFFEE	€12,00

MEET US ONLINE!



SMOWK__GRILL

SMOWK
GRILL - BBQ - BAR

WWW.SMOWK.BE