

La Porteuse d'Eau

BRASSERIE-RESTAURANT



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La Porteuse d'Eau

Starters

Soup of the day	6,00 €
Homemade cheese croquettes (2pcs.)	14,50 €
Homemade Belgian shrimp croquettes (2pcs.) (Croquettes aux crevettes grises)	17,50 €
Mix of shrimp & cheese croquettes (2 pcs./ 3 pcs.*) ...	16,00 €/ 22,50 €* * best deal
Beef carpaccio with rocket and parmesan	15,50 €
Shrimps scampi in creamy tarragon sauce	17,90 €
Garlic butter shrimps scampi	16,00 €
Smoked salmon toast	15,00 €
Cheesy garlic bread (4 pcs.)	6,00 €

Salads

Chicken Caesar salad	16,50 €
Classic Caesar Salad with romaine lettuce, tender chicken, seasoned croutons, and Parmesan shavings, drizzled with homemade Caesar dressing.	
Niçoise salad	16,15 €
This main dish salad with green beans, lettuce, potatoes, tuna, anchovies, and hard-boiled egg, is full of flavour and texture.	
Goats' cheese salad	17,50 €
Grilled goat's cheese salad with honey dressing, works brilliantly as a starter or a light lunch.	
Salad Liégeoise: Green beans and bacon salad	17,00 €
One of the best foods in Belgium for colder days. This salad from Liège offers warmth and great flavors from three main ingredients: green beans, bacon and potatoes.	

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Belgian Specialties

Belgian beef stew 18,50 €

Signature Belgian dish! Slowly cooked with dark craft beer, which gives meat and sauce its perfect and rich taste. Served with fries.

"Waterzooï": Traditional Flemish chicken stew 19,50 €

A classic comfort food from Ghent with rich taste, but full of healthy ingredients: fresh chicken, potatoes, carrots and leeks.

Grilled Farmer's sausage and stoemp (stampot) of the day ... 17,80 €

Sausages (2pcs.) served with mashed potatoes combined with vegetables of the day.

Meatballs in tomato sauce 17,50 €

Authentic dish from Belgium. Beef meatballs in a rich tomato sauce with herbs and spices. Served of course with fries.

Witlof au gratin with ham 19,50 €

Witlof (Belgian Endives) wrapped with ham slices and baked with cream sauce & grated cheese. Perfect combination of slight bitter flavour of this vegetable and rich cheesy sauce.

Vol au vent & fries: Chicken in creamy mushroom sauce 16,50 €

Delicious, creamy chicken fricassée prepared with tender chicken and light mushroom sauce, served on airy puff pastry. Served with fries.

Kids Meal 9,50 €

Up to 12 years old

Meatballs in tomato sauce |

Chicken Nuggets & Fries |

Pasta Bolognese |

Fish sticks & Fries |

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Steaks - Meat Dishes

Rump Steak (fr. Beef Pavé) (250 gr) 19,00 €

To preserve rich and deep flavors and still enjoy this stake tender, best choose cooked medium or medium-rare. Served with fries.

+ add a sauce for 3 € | Maître d'Hôtel butter for 1,50 €

Onglet Hanger steak 22,50 €

Hanger steak has the reputation of being deepest, meatiest and flavoured steak. Delicious! Our recipe: Onglet à l'échalote is served with potato gratin Dauphinois and caramelised shallots cooked in red wine vinegar and butter.

Ribeye Steak (300 gr) 26,00 €

One of the best cuts of beef, Ribeye steak is flavourful and tender. Served with fries.

+ add a sauce for 3 € | Maître d'Hôtel butter for 1,50 €

Steak Tartare (Tartare de filet de boeuf) & fries 17,50 €

Finly ground 100% fresh raw beef steak! Served with onions, capers, baby gherkin pickles, and other seasonings, presented separately, to be added to your taste.

Steak tartare à l'italienne & fries 18,70 €

Delicious variation of classic Steak Tartare, served with olives, shavings of parmesan, pine nuts and dressed with herbs and extra virgin olive oil.

Burger 15,90 €

Large burger with 100% ground beef, Trappist cheese, sliced tomato, pickles and lettuce. Served with fries and homemade sauce.

+ add onion rings or caramelised onions for 2 € | cheddar cheese fondue for 2 € | sweet potatoes for 4 €

Chicken Burger 15,90 €

Large burger with chicken fillet, Trappist cheese, sliced tomato, pickles and lettuce. Served with fries and homemade sauce.

+ add onion rings or caramelised onions for 2 € | cheddar cheese fondue for 2 € | sweet potatoes for 4 €

½ Grilled Chicken 14,50 €

Extras and sides

Salad ... 5,50 € | Gratin Dauphinois (French Potato Gratin) ... 3,55 € | Stoemp (mashed potatoes with vegetables) ... 3,55 € | French fries ... 3,15 €

SAUCES 3,00 €

Creamy Mushroom Sauce | Peppercorn Sauce | Mustard Sauce | Béarnaise | Roquefort | Choron (variation of béarnaise, plus added tomato)

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Fish

Salmon with Béarnaise sauce 20,50 €

Tender grilled Salmon fillet served with mashed potatoes and Béarnaise sauce.

Baked Cod with Ostendaise sauce 24,50 €

Choose our baked Cod with mashed potatoes and shrimps & mussels' sauce, for an elegant and light meal.

Monkfish Fillet with Leeks 24,00 €

Monkfish fillets, combined with tasty and creamy sauce with leeks and sprinkled with vegetable sprouts.

Dover Sole a la meuniere Price of the day

A classic French dish: Sole pan fried in butter and served with the resulting brown butter sauce and lemon.

Pasta

Pasta Bolognese 14,50 €

Classic Pasta Bolognese for quick and hearty meal.

Pasta with veggies 16,50 €

You really can't go wrong with a delicious veggie pasta, when you crave something light and without meat.

Lasagne alla Mozzarella with vegetables 17,50 €

Roasted vegetable lasagne with a delicious cheesy white sauce.

Salmon Pasta 18,50 €

Linguine with fresh salmon, cooked in creamy white wine sauce.

Shrimp and Broccoli Penne 20,50 €

A light but flavorful dish: Lemony, garlicky, shrimp and broccoli penne pasta.

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Desserts & Afters

Chef's homemade desserts

"Speculoos" Tiramisu	6,50 €
Crème Brûlée	6,15 €
Chocolate Mousse	6,50 €
Raspberry Mousse	6,50 €
French Crêpes with butter & sugar	5,95 €
<i>+ add whipped cream for 1 € warm molten chocolate for 1€</i>	
Crêpe "Mikado"	7,50 €
French Crêpe served with chocolate sauce and vanilla ice cream.	

Ice Cream

"The Lady in Vanilla White" (Belgian Dame Blanche)	7,00 €
Vanilla ice cream with whipped cream, warm molten chocolate and toppings.	
"The Lady in Chocolate" (Belgian Dame Noire)	7,00 €
Chocolate ice cream with whipped cream, warm molten chocolate and toppings.	
"Brésilienne" Sundae	7,00 €
Mokka ice cream with crunchy hazelnut pieces, coated with caramel and toppings.	
Sorbet Sundae	7,00 €
Mix of sorbet (3 scoops) with seasonal fruits and toppings.	
Spéculoos Sundae	7,00 €
Speculoos ice cream drizzled with caramel sauce and topped with crushed Speculoos cookies and whipped cream.	
Ice cream/Sorbet scoops	2,65 €/ per scoop
Chocolate, Vanilla, Mocha, Speculoos, Lime, Raspberry, Mango	
<i>+ add whipped cream for 1 € warm molten chocolate for 1€</i>	

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Desserts & Afters

Other Afters

Ice Cream Coffee 7,50 €
Hot coffee with Mocha ice cream

Belgian Waffle 6,95 €
+ add whipped cream for 1 € | warm molten chocolate for 1€

Chocolate Fondant (Moelleux au chocolat) 7,00 €
Served with chocolate sauce and vanilla ice cream.

Apple Pie 7,00 €
Served with vanilla ice cream and drizzled with caramel sauce.

Cheese Platter (1pr./ 2pr.) 9,00 € / 14,50 €

Digestifs

Amaretto 6,50 €

Calvados 7,50 €

Limoncello 6,50 €

Cointreau 7,50 €

Cognac 7,50 €

Armagnac 7,50 €

Poire William's 7,50 €

Grappa 6,50 €

Irish Coffee 8,55 €

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Wines

Red

Red House wine

125ml 5,00 € | 250ml 8,00 € | 460ml 14,00 € | 750ml 24,00 € |

Terres Des Truffes (Terra-Ventoux) 34,00 €
AOC Ventoux | Vallée Du Rhône

Cap Royal (Ch. Pichon Longueville) 32,95 €
Bordeaux Supérieur

Lacombe Noillac Cru Bourgeois 38,50 €
Médoc | Bordeaux

Château Cap De Merle 32,75 €
Bordeaux Supérieur

Château Liversan 42,00 €
Haut Médoc | Bordeaux

White

White House wine

125ml 5,00 € | 250ml 8,00 € | 460ml 14,00 € | 750ml 24,00 € |

Chemin De La Hallopière 29,85 €
Chardonnay | Loire

Château De Maligny 38,65 €
Petit Chablis | Bourgogne

Rosé

Rosé House wine

125ml 5,00 € | 250ml 8,00 € | 460ml 14,00 € | 750ml 24,00 € |

Champagne & Sparkling Wine

Champagne 9,50 € / 65,00 €

Prosecco 5,85 € / 34,25 €

Cava 6,95 € / 37,25 €