



A EMPORTER

BRASSERIE ITALIENNE
AU COEUR DE SPA

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CÔTÉ BRASSERIE

Croque Belge

10,80 €

Jambon à l'os, fromage, crudités, frites, ketchup.

Belgian croque with bone-in ham, cheese, crudités, homemade fries and ketchup.

Croque Italien

10,80 €

Jambon di San Daniele, fromage, roquette, crudités, frites, pesto.

Italian croque with San Daniele ham, cheese, arugula, crudités, homemade fries and pesto.

Insalata marina

10,80 €

Salade verte et rouge, oignons rouges, tomates, concombre, roquette, scampi poêlés, suprême d'orange.

Mixed green & red salad with red onions, tomatoes, cucumber, arugula, pan-seared scampi, and orange supremes.

Insalata Carbonaccia

10,80 €

Salade verte et rouge, oignons rouges, copeaux de parmesan, croûtons, oeuf, guanciale croustillant.

Mixed green & red salad with red onions, parmesan shavings, croutons, egg, and crispy guanciale.

Cheeseburger 100 % Boeuf - Nero

17,40 €

Pain noir aux sésame, fontina, roquette, jambon San Daniel croustillant, frites maison, sauce mayo truffe, crudités.

Black bread with sesame, beef burger with fontina, rugula, crispy San Daniele ham, homemade fries, truffle mayo, and crudités.

Polpette alla napoletana

10,80 €

Boulettes à la napolitaine, sauce tomate, basilic, frites maison et crudités.

Neapolitan-style meatballs with tomato sauce, basil, homemade fries, and fresh salad.

Polpette alla bruna

12 €

Boulettes sauce chasseur, servies avec frites maison et crudités.

Meatballs in a hunter-style, served with homemade fries and fresh salad.

Mezzo pollo Arrosto

12 €

Demi poulet rôti, frites maison, salade.

Half roasted chicken with homemade fries and salad.

RESTAURANT

ANTIPASTI

Il Tagliere del Palmares – Fangio 15 €/2 pers. 28,8 €/4 pers. – 42 €/6 pers.

Assortiment de charcuteries italiennes et de fromages affinés.

Selection of fine Italian cold cuts and aged cheeses.

Frittura Mista – Senna 10,80 €

Mélange de poissons et crustacés frits, citron, sauce tartare maison.

Mixed fried fish and shellfish with lemon and homemade tartar sauce.

Tartare all'italienne – Rossi 10,80 €

Tartare de boeuf coupé au couteau, olives taggiasche, ail, parmesan, tomates cerises, citron, roquette.

Beef tartare hand-cut with Taggiasca olives, garlic, Parmesan, cherry tomatoes, lemon, and arugula.

Scampuccio all'Aglio – Schumacher 10,80 €

Scampis sautés à l'ail, tomates cerise, basilic, sur lit de roquette.

Garlic-sautéed scampi with cherry tomatoes and basil on arugula.

Bruschettone – Leclerc 10,80 €

Burrata, tomates cerise, olives taggiasche, ail, basilic.

Burrata with cherry tomatoes, Taggiasca olives, garlic, and basil.

Focaccia 6 €

Pizza blanche, huile à l'ail, parmesan, origan, sel.

Plain focaccia with garlic oil, parmesan, oregano, and salt.

LA PASTA

I Frutti di Mare al cartoccio – Alonso 18 €

Spaghetti, coquillages, crustacés, poisson, tomates cerise, citron, ail, persil. Servi al cartoccio.

Spaghetti with seafood, shellfish, fish, cherry tomatoes, lemon, garlic, and parsley, baked al cartoccio.

Il Tartufo – Vettel 16,20 €

Pappardelle, crème de parmesan, tartufata, persil, sauge, ail, noix.

Pappardelle with parmesan cream, truffle sauce, parsley, sage, garlic, and walnuts.

La Salsiccia – Verstappen 16,20 €

Pappardelle, salsiccia, sauce tomate, burrata, pecorino, romarin.

Pappardelle with spicy Italian sausage, tomato sauce, burrata, pecorino, and rosemary.

La Busara – Räikkönen

18 €

Spaghetti, langoustines et gambas à décortiquer, tomates cerise, orange, sauce tomate, ail, persil, piment.

Spaghetti with langoustines and prawns (to shell), cherry tomatoes, orange, tomato sauce, garlic, parsley, and chili.

La Vera 4 Formaggi – Ricciardo

13,80 €

Paccheri, taleggio, gorgonzola, parmigiano, pecorino.

Paccheri with taleggio, gorgonzola, parmigiano, and pecorino.

L'Amatriciana – Norris

13,80 €

Paccheri, oignons blancs, guanciale, sauce tomate, romarin, ail et piment.

Paccheri with white onions, guanciale, tomato sauce, rosemary, garlic and chili pepper.

I PIATTI

Orecchia di Elefante – Lauda

21 €

Côte de veau panée à la milanaise, sauce tomate, accompagnée de pâtes.

Veal chop Milanese-style with tomato sauce and pasta.

Scaloppine alla Parmigiana – Barrichello

16,80 €

Deux escalopes de veau, jambon San Daniele, aubergines, sauce tomate, basilic, mozzarella gratinée, pecorino, accompagnée de pâtes.

Veal scallops with San Daniele ham, eggplant, tomato sauce, basil, gratinated mozzarella, pecorino, and pasta.

Tagliata di Filetto Chateaubriand – Sainz

21 €

Filet de boeuf (250 g), roquette, tomates cerise, truffe, copeaux de parmesan, pommes de terre.

Chateaubriand beef fillet (250 g) with arugula, fresh cherry tomatoes, truffle, parmesan shavings, and potatoes.

PIZZE ROMANE

Margherita – Ascari

9 €

Tomate, mozzarella fior di latte, origan.

Tomato, fior di latte mozzarella, and oregano.

San Daniele – Villeneuve

15,60 €

Tomate, mozzarella fior di latte ; à la sortie : jambon San Daniele, burrata, roquette, huile de truffe.

Tomato, fior di latte; topped after baking with San Daniele ham, burrata, arugula, and truffle oil.

Rustica – Patrese

12 €

Tomate, mozzarella fior di latte, aubergines grillées, ail, pecorino, origan.

Tomato, fior di latte, grilled eggplant, garlic, pecorino, and oregano.

Formaggiosa – De Angelis

12 €

Tomates cerise, mozzarella fior di latte, quatre fromages, oignons rouges, origan.

Cherry tomatoes, fior di latte, four cheeses, red onions, and oregano.

Scamponata – Fittipaldi

15 €

Tomate, mozzarella fior di latte, scampis rissolés, oignons rouges ;
roquette et tomates cerise à la sortie.

*Tomato, fior di latte, sautéed scampi, red onions, arugula, and
cherry tomatoes added after baking.*

Vulcano – Alboreto

12 €

Tomate, mozzarella fior di latte, spianata piquante, olives noires.

Tomato, fior di latte, spicy spianata salami, and black olives.

Proteica– Piquet

12 €

Crème de pecorino, guanciale ; à la sortie : jaune d’oeuf, pecorino, poivre noir.

Pecorino cream, guanciale; topped after baking with egg yolk, pecorino, and black pepper.

Cicciona – Frentzen

15,60 €

Mozzarella fior di latte, saucisse italienne, pancetta, champignons, sauce tartufata.

Fior di latte mozzarella, Italian sausage, pancetta, mushrooms, and truffle sauce.

DOLCI

Tiramisù tradizionale – Ocon

7,20 €

Le classique italien fait maison.

Homemade tiramisù.

CONTORNI E SALSE E SUPPLEMENTI

CONTORNI Pasta / Patate al forno / Frites maison / Salade Mix / Légumes Chauds 2,70 €

SALSE Sauce tomate / Sauce 4 fromaggi / Sauce pepe nero 2,10 €

PAIN EXTRA 2 €

SUPPLEMENTI

Burrata 5 € Tartufo fresco (selon la disponibilité) 10 €

Focaccia 6 €

Mayo tartufo 2 € Tartare maison 1,5 €

Mayonnaise / Ketchup 1 €