



Le Cinquante et Un

Brussels

By Head Chef Alessandro Crapanzano

Our menu is created by Alessandro Crapanzano, Head Chef of the restaurant « Le Cinquante et Un » since its opening.

With the help of his team, he invites you to an international culinary travel.

Be seduced by our dishes that are highlighting seasonal products & the imagination of our Chefs

COURTYARD BY MARRIOTT BRUSSELS EU

Rue Joseph II 32, 1000 Brussels, Belgium

+ 32 2 893 01 70

D I N N E R M E N U

STARTERS

Soup of the day - vegan € 10.00

(Our staff will be happy to inform you about allergens)

Octopus carpaccio € 19.00

Watermelon ketchup, marinated watermelon “brunoise”, pickled onions and shiso
(Fish, gluten, sulphur dioxide)

Irish beef carpaccio €19.00

Accompanied with thick parmesan cream, parsley and caper sauce, roasted pine nuts,
rocket salad and bread laced cookie
(Egg, lactose, fish, nuts)

Eggplant caviar patty - vegan € 16.00

Served with tomato coulis and egg-free basil mayonnaise

Please note that the composition of our food can always change.
Our staff will be happy to inform you about allergens.

Please note we do one bill per table.

MAIN COURSES

Semi-cooked red tuna € 34.00

Sweet and sour artichoke and tarragon sauce, fennel croquette and grilled mini fennel
(Fish, lactose, gluten, celery, egg)

Sea bass fillet à la plancha € 29.00

Sautéed spinach and new potatoes fried with rosemary, mayonnaise
and octopus' juice reduction
(Fish, lactose)

Entrecôte à la plancha (280gr) € 38.00

Spring onions and chives mayonnaise, seasonal salad, Belgian fries and onion rings
(Egg, gluten, mustard)

Express vegetarian ramen - vegetarian € 19.00

With mushrooms, pak choï and miso, spring onions, served with a soft-boiled egg
(Soy, gluten, celery, egg)

Poké Bowl - vegan € 19.00

Basmati rice, carrots, avocado, cucumber, wakame, sesame, soya beans, soy sauce, lime
and tofu
(Grains, soy, sulphur dioxide, sesame)

Please note that the composition of our food can always change.
Our staff will be happy to inform you about allergens.

Please note we do one bill per table.

OUR FAVORITES

Burger Le 51 € 27.00

100% beef patty with crispy bacon, onion rings, Brugge Vieux, green salad, tomato, pickles, homemade burger sauce and Belgian fries
(Lactose, gluten, eggs)

Goat cheese salad - vegetarian € 20.00

Crunchy goat cheese, cucumbers, tomatoes, apples, olives and raspberry vinegar
(Gluten, lactose)

Caesar salad chicken or shrimps € 22.00

Caesar salad chicken & shrimps € 25.00

Served with lettuce, chicken or shrimps, bacon, egg, tomatoes, pickled red onion, dressing, topped with cheese and croutons
(Seafood, crustaceans, lactose, gluten, mustard, eggs)

DESSERTS

Chocolate fondant € 13.00

Seasonal fruit, crumble and Madagascar vanilla ice cream quenelle
(Lactose, gluten, egg)

Dame blanche € 10.00

Crumble, Chantilly, hot chocolate (dark chocolate 70% cocoa)
(Lactose, egg, gluten)

Brunoise of fruit salad - vegan € 9.00

Served with seasonal sorbet

Please note that the composition of our food can always change.
Our staff will be happy to inform you about allergens.

Please note we do one bill per table.