



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

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D I N N E R M E N U

Be tempted by our chef's innovative Suggestions

Together with his team, they propose a selection of original dishes created with an emphasis towards fresh products. Our chef adapts himself to the seasons and months of the year to excite the taste buds of our guests.

STARTER

Octopus carpaccio € 19.00

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

MAIN COURSES

Ravioli "mare & monti" € 17.00

Stuffed with suckling pig, mussels, peanuts and ginger, spicy yellow pattypan and flavoured with mint.
Served with lukewarm green apple "coulis" and oyster leaf.
(Molluscs, gluten, milk, soy, celery)

Guinea fowl € 29.00

Stuffed with its own meat and artichoke flavoured with summer herbs, purée of cauliflower, snow peas and cherry sauce.
(Milk, egg, sulphur dioxide, gluten)

Semi-cooked red tuna € 34.00

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

Lacquered lobster tail € 32.00

Served with caramelized bisque, asparagus sauce, pasta sautéed with grilled and smoked asparagus, fresh herbs.
(Crustaceans, celery, gluten, lactose)

Mediterranean Makis - vegan € 17.00

Marinated vegetables (carrots, asparagus, green celery, cucumber), reduction of balsamic vinegar, soy sauce, honey and ginger
(Crustaceans by contact, soy, celery, sesame, nuts, sulphur dioxide)

DESSERT

Semifreddo of cherries € 13.00

Duo of yogurt and ginger coulis, cherries flavoured with star anise, white chocolate and powdered herbs.
(Lactose, gluten, egg)

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.

STARTERS

Soup of the day - vegan € 10.00

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

Gravadlax 2.0 homemade € 18.00

Tender potatoes with dill and red onion, smoked herring caviar, shiso, pickled vegetables and honey mustard sauce
(Fish, gluten, lactose, mustard)

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

VEGETARIAN – Main courses

Express vegetarian ramen € 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)

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FISH – Main courses

Smoked salmon tataki € 29.00

Lettuce cream, sautéed vegetables and potatoes with butter and ginger
(Fish, sesame, soy, lactose)

Sea bass fillet à la plancha € 29.00

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

MEAT – Main courses

Entrecôte à la plancha (280gr) € 38.00

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

Lamb chops € 31.00

Accompanied with a rosemary red wine reduction, sautéed spinach and baked new
potatoes
(Sulphur dioxide, lactose, gluten)

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OUR FAVORITES

Burger Le 51 € 25.00

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

Fish & chips € 24.50

With fried herbs, peas salad, Belgian fries and homemade tartare sauce
(Fish, lactose, gluten, eggs)

Chicken kebab € 24.00

Boneless chicken marinated, raspberry and onion mayonnaise, seasonal salad with asparagus, homemade Turkish bread, fried and marinated potatoes flavoured with smoked paprika.
(Gluten, celery, eggs)

Goat cheese salad (vegetarian) € 19.00

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

Caesar salad chicken or shrimps € 20.50

Caesar salad chicken & shrimps € 23.50

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

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