



# 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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# LUNCH MENU

# 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.*

## LUNCH TRAY 30.00 EUR TODAY'S SOUP + SIDE SALAD + YOUR CHOICE OF MAIN COURSE + DESSERT

### FISH

Octopus steak à la plancha ..... € 26.00

Bean purée, sautéed black cabbage, French toast crumble, red wine reduction and fresh raspberries  
(Fish, sulphur dioxide)

Pan-fried turbot fillet ..... € 31.00

With herbs and smoked butter, Choron sauce, seasonal vegetables and Scandinavian potatoes  
(Fish, lactose, sulphur dioxide, egg)

### MEAT

Green spinach cannellone ..... € 25.00

Stuffed with Roman-style oxtail, 24-month Parmigiano crumble, crispy leek spaghetti, cherry tomato coulis and Parmesan cream  
(Gluten, egg, lactose, sulphur dioxide)

Duck breast ..... € 28.00

Cooked at 57 degrees, served with a celeriac mille-feuille, grilled baby carrots and leeks, sautéed baby spinach and plum sauce  
(Celery, sulphur dioxide, lactose)

### VEGETARIAN

Poké Bowl - vegan ..... € 19.00

Basmati rice, carrots, avocado, cucumber, wakame, sesame, 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.*

**LUNCH TRAY 30.00 EUR**  
**TODAY'S SOUP + SIDE SALAD + YOUR CHOICE**  
**OF MAIN COURSE + DESSERT**

**FISH**

**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)

**Argentinian prawns** ..... € 28.00

Flame-cooked, with seasonal vegetables, curry and pistachio potato cream and a prawn laced cookie  
(Crustaceans, lactose, gluten, egg, pistachio nuts)

**Gravadlax 2.0 homemade** ..... € 28.00

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

**MEAT**

**Entrecôte à la plancha (280 gr)** ..... € 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)

**Pork belly** ..... € 28.00

Cooked at low temperature, with a leek mustard and anchovy sauce, tomato jam, seasonal vegetables  
and mashed potatoes  
(Fish, mustard, lactose)

**VEGETARIAN**

**Express vegetarian ramen** ..... € 19.00

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

**Sautéed quinoa salad - vegan** ..... € 17.00

With sautéed vegetables, dried cherry tomatoes, shiso and black olive powder

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## OUR FAVORITES

Selection of dishes not included in our lunch tray offer

### 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

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

### Chicken kebab ..... € 24.00

Boneless chicken marinated with lemon zest and ginger, served with sambal mayonnaise accompanied with a gourmet salad, sun-dried tomatoes, homemade Turkish bread and marinated fried potatoes  
(Gluten, celery, eggs)

### Goat cheese salad (vegetarian) ..... € 19.00

Crunchy goat cheese, cucumbers, tomatoes, apples, grilled beetroots, 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

### Dessert of the day ..... € 9.00

Please ask our staff for more information

### Brunoise of fruit salad - vegan ..... € 9.00

Served with seasonal sorbet

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