



Le Cinquante et Un

Brussels

COURTYARD BY MARRIOTT BRUSSELS EU

Rue Joseph II 32, 1000 Brussels, Belgium

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DINNER MENU

STARTERS

Soup of the day € 9.50

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

Onion soup € 12.50

Onion soup seasoned with beer and brown sugar
(Lactose, gluten)

Pulled duck leg € 15.00

Sautéed white cabbage, orange juice sauce and pickled vegetables
(Gluten, celery)

Beetroots trio € 13.00

Beetroot powder, creamed horseradish, beetroot coulis
served with goat cheese croquettes, pickled salad and shiso herb
(Lactose, eggs, gluten, mustard)

Beef tartare € 17.50

Truffle mayonnaise, capers powder, parmesan foam, crispy chips rice
and marinated egg yolk
(Lactose, eggs)

King prawns € 19.00

Served with mango jelly, glasswort and sesame, bisque flavoured
with herbs
(Crustaceans, sesame seeds, gluten, celery)

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food can always change. Our staff will
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Please note we do one bill per table

FISH

Gravadlax red style homemade..... € 27.00

Dill cured salmon, potato salad, beetroot and smoked herring caviar
(Fish, mustard, milk & gluten)

Sautéed octopus..... € 26.00

Mediterranean style, accompanied with croutons seasoned with garlic and oregano, sautéed potatoes and vegetables
(Fish, gluten, lactose)

Grilled sea bass..... € 27.00

Served with truffle mayonnaise, baked potatoes flavoured with garlic and rosemary, sautéed spinach
(Fish, eggs)

Hake filet..... € 28.00

Cooked in confit style, sautéed garlic cabbage, coconut milk green curry lime sauce, potatoes confit and breaded carrot
(Fish, lactose, gluten)

Salmon filet Wellington € 29.00

In a puff pastry crust, served with broccoli purée flavoured with fennel, sauce of white wine, lemon, herbs oil accompanied with mashed potatoes
(Fish, lactose, gluten, eggs)

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MEAT

Chicken ballotine € 23.00

Filled with leeks, ginger, carrots, thyme and rosemary served with a coconut milk green curry lemongrass sauce accompanied with Thai rice
(Soya)

Fillet of veal € 27.50

Cooked at low temperature accompanied with parsnip, salsify, Jerusalem artichoke, tender creamy potatoes and its own "demi-glace"
(Lactose, celery, sulphurous)

Marinated pork belly € 26.00

Cooked at low temperature accompanied with beer rye bread honey mustard sauce, potato croquette flavoured with mint and seasonal vegetables
(Gluten, mustard, eggs)

Tagliata di manzo € 26.00

Accompanied with rocket salad and parmesan cheese, caramelized red wine sauce and baked potatoes
(Lactose, gluten, sulphurous)

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VEGETARIAN

Potato gnocchi € 18.00

Sautéed sage, creamed chick-peas and cherry tomato coulis
with fried basil
(Gluten)

Cabbage timbale € 18.00

Filled with Thai rice and served on a cream of peas
(Soy)

Raviolone € 19.00

Made with flour rice, filled with mushrooms, Jerusalem artichoke
sauce and herbs oil
(Nuts, celery)

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OUR FAVORITES

Burger Le 51 € 23.00

100% beef patty with crispy bacon, onion rings, cheddar cheese, green salad, tomato, pickles, homemade burger sauce and Belgian fries

(Lactose, gluten, eggs)

Fish burger € 25.00

Fried octopus, green celery and lime foam, homemade rösti accompanied with chips, carrot salad seasoned with shallot vinaigrette

(Fish, gluten, eggs, sesame seeds)

Fish & chips € 23.00

Served with fried herbs, peas salad and homemade tartare sauce

(Fish, lactose, gluten, eggs)

Flatbread Le 51 € 21.00

Garnished with chicken, egg, bacon, avocado, sundried tomatoes zucchini and dressing

(Mustard, lactose, gluten, eggs)

Flatbread with duck € 21.00

Orange dressing, seasonal salad and pickled vegetables

(Gluten, celery, eggs)

Flatbread (Vegetarian) € 18.00

Seasonal vegetables

(Gluten, lactose)

Swedish meatballs € 19.00

Served with mashed potatoes, sautéed vegetables and lingonberries

(Mustard, lactose, gluten, eggs)

Caesar salad chicken or shrimps € 19.00

Caesar salad chicken & shrimps € 22.00

Served with lettuce, chicken or shrimps, bacon, egg, tomatoes, pickled red onion, dressing, topped with cheese & croutons

(Seafood, crustaceans, lactose, gluten, mustard & eggs)

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DESSERTS

Tarte tatin € 12.00

Served with vanilla ice cream
(Lactose, eggs, gluten)

Orange and anise crème brûlée € 12.00

(Milk & eggs)

Lemon moelleux € 10.00

Served with lemon meringue
(Lactose, eggs & gluten)

Dame blanche € 9.00

Vanilla ice cream, hot chocolate sauce and whipped cream
(Lactose, eggs & gluten)

Fruit salad € 8.50

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