



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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DINNER MENU

STARTERS

Seasonal soup – vegan € 15.00

Artichokes, almond milk, roasted almonds, lemon, and smoked oil
(Nuts, celery)

Gravadlax 2.0 home made € 18.00

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

Eggplant tataki – vegetarian € 13.00

White miso, black sesame with grilled spring onions
(Soy, sesame)

Smoked duck € 19.00

Gourmet salad, charred orange, fennel confit with black olive powder
(Lactose)

MAIN COURSES

Pan-seared salmon € 28.00

Pea purée, seasonal asparagus, and roasted baby carrots
(Fish)

Sea bass fillet € 27.00

Fennel cream, broad beans, and potato fondant
(Fish, gluten)

Fish & chips € 25.00

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

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.

MAINS COURSES

Beef fillet € 38.00

Green peppercorn sauce, Belgian fries, and pan-seared baby vegetables
(Lactose, eggs, gluten)

Veal Osso Buco € 35.00

Artichoke risotto, crispy artichokes, and parmesan coulis
(Celery, sulphites, lactose)

Chef's Ramen – vegetarian € 20.00

Artichoke consommé, miso, soft-boiled egg, and roasted spring onions
(Eggs, gluten, lactose, nuts)

Smash Burger Le 51 - 200 gr – double patty € 25.00

Smash Burger Le 51 - 300 gr – triple patty € 30.00

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

Pinsa – vegetarian € 19.00

Pea cream, plancha-seared scented asparagus, lemon, and burrata
(Lactose, gluten, celery)

Spring Poké Bowl – vegan € 19.00

Grated carrots, avocado, cucumber, edamame, asparagus, peas, fennel confit, roasted almonds,
sesame, and orange
(Soy, nuts, seeds, gluten, sulphites, tree nuts)

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SALADS

Goat cheese croquettes salad - vegetarian € 20.00

Goat cheese croquettes, cucumbers, tomatoes, apples, olives and raspberry vinegar
(Gluten, lactose)

Caesar salad chicken or shrimps € 22.00

Caesar salad chicken & shrimps € 25.00

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

DESSERTS

Tiramisu pistachio & white chocolate € 13.00

(Gluten, eggs, lactose)

Dame Blanche € 10.00

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

Fruit salad – vegan € 9.00

Flavoured with mint, crispy pistachios, seasonal sorbet
(Nuts)

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