



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

DINNER MENU

STARTERS

Seasonal soup - vegetarian € 15.00

Pumpkin, chestnut crumble, rosemary oil, and toasted pumpkin seeds
(Gluten celery, seeds, lactose, tree nuts)

Gravadlax 2.0 homemade € 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)

Marinated venison skewer € 20.00

Grilled wild mushrooms, chestnut shavings, served with a red berry sauce
(Sulphites, tree nuts)

Bruschetta - vegan € 16.00

Toasted sliced of bread, purple cauliflower hummus, and black kale chips
(Gluten, seeds, sesame)

MAIN COURSES

Salmon à la plancha € 26.00

Celeriac purée and Jerusalem artichoke sauce, pomegranate, caramelized radicchio salad
(Fish, lactose, sulphites)

Seared cubes of red tuna € 29.00

Served with a ceviche-style sauce (lime, red onion, coriander, pomegranate) and a purple cauliflower mousse
(Fish, sesame, sulphites)

Fish & chips € 25.00

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

Rib-eye tagliata à la plancha – 280 gr € 41.00

Chef's butter (brown butter, Maldon salt, porcini mushrooms), Belgian fries with spring onion mayonnaise, small seasonal salad
(Lactose, eggs, celery, sulphites, mustard)

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

Braised wild boar € 29.00

Light polenta cream, sautéed spicy black kale, and garlic-grilled mushrooms
(Celery, sulphites, lactose, eggs)

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)

Pappardelle with mushrooms - vegetarian € 19.00

Sage, chili pepper, parmesan and hazelnut crumble
(Eggs, gluten, lactose, tree nuts)

Bao Le 51 - vegan € 22.00

Mushroom stuffed roll, glazed pumpkin, vegan mayonnaise, and shiso salad, Belgian fries
(Gluten, soy, mustard, sulphites, sesame, seeds)

Poké bowl - vegan € 19.00

Grated carrots, avocado, cucumber, pickled cauliflower, glazed pumpkin, edamame beans, pumpkin seeds, wild mushrooms, pomegranate
(Soya, nuts, seeds, gluten, sulphites, tree nuts)

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

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

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DESSERTS

Red fruit Tiramisu € 12.00

(Gluten, eggs, lactose, sulphites)

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 served with seasonal sorbet

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