



# 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

**Gazpacho - vegan** ..... € 15.00

(Gluten, celery, sulphites, seeds)

**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)

**Beef tartare Tacos** ..... € 21.00

Beef tartare, burrata cream, julienned mixed cabbage, and pickled turnips

(Gluten, seeds, lactose, eggs)

**Watermelon tartare - vegan** ..... € 16.00

Watermelon tartare, avocado, lime, and pink peppercorns

(Mustard)

## MAIN COURSES

**Octopus à la plancha** ..... € 26.00

Grilled octopus, romesco sauce (peppers, almonds, tomatoes, garlic, paprika, and vinegar), sautéed seasonal vegetables, and “patatas bravas”

(Fish, celery, lactose, nuts, gluten, sulphites)

**Semi-cooked red tuna** ..... € 34.00

Red onions, capers, cucumber, sweet pepper, mint and coriander served with crispy “tuile”

(Fish, gluten)

**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

Beef tagliata, caramelized shallots, rosemary and thyme-roasted potatoes, arugula, shaved Parmesan

(Gluten, lactose, sulphites)

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

### Chicken cooked at low temperature..... € 25.00

Filled with mushrooms, truffle, and sun-dried tomato  
Sautéed rice with mixed vegetables, garlic, ginger, and summer shiso  
(Lactose)

### Burger Le 51..... € 27.00

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

### Vegan Burger Le 51..... € 22.00

Spinach bread, lightly spiced almond milk mayonnaise, grilled eggplants, pickled red onions, and pointed cabbage and Belgian fries  
(Gluten, seeds, sulphites)

### Poké bowl - vegan..... € 19.00

Grated carrot, avocado, grilled baby corn, cucumber, pickled cauliflower, confit cherry tomatoes, soybeans, wakame seaweed, sesame seeds  
(Soya, nuts, sesame, gluten, sulphites)

## SALADS

### Goat cheese croquettes salad - vegetarian..... € 20.00

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

### Fusion couscous salad - vegan..... € 19.00

Couscous maki with cucumber, sweet pepper, carrots, and zucchini  
(Celery)

### 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

**Tiramisu limoncello** ..... € 12.00

(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 served with seasonal sorbet

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