



# 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

**Soup of the day - vegan** ..... € 10.00

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

**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** ..... € 19.00

Mushroom jelly consommé, soy egg yolk cream, pickled brunoised vegetables  
(Celery, eggs, soya, sulphites)

**Fried polenta** ..... €16.00

Red cabbage cream, herbs sauce, artichokes and asparagus  
(Fish, gluten, sulphites, lactose)

## MAIN COURSES

**Fried octopus** ..... € 26.00

Passion fruit mayonnaise, fondant leek, crispy artichokes and tender potatoes  
(Fish, celery, eggs, lactose, nuts)

**Cod fish mosaic** ..... € 27.00

Capers, olives, white fish creamy sauce, red cabbage “velouté”, fresh parsley oil baby vegetables  
(Fish, lactose, sulphites, celery)

**Fish & chips** ..... € 25.00

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

**Rib-eye à la plancha – 280 gr** ..... € 39.00

Seasonal salad, Belgian fries  
Pepper sauce or mushroom sauce at your choice  
(Lactose, gluten, sulphites, soya)

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

### Pork cheek ..... € 24.00

Sweet and sour sauce, sautéed rice with baby peas and asparagus, ginger and fresh mint  
(Gluten, sulphites)

### 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, grilled portobello mushroom, red cabbage, vegan cheddar, basil and caper mayonnaise, fried vegetables  
(Gluten, seeds)

## SALADS

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

Crunchy goat cheese, cucumbers, tomatoes, apples, olives and raspberry vinegar  
(Gluten, lactose)

### Quinoa salad - vegan ..... €18.00

Cucumber, sweet bell pepper, red onions, gazpacho coulis  
(Celery, sulphites)

### 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)

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.

## DESSERTS

### Home-made Chocolate moelleux € 13.00

Fondant rhubarb heart, red fruits, chocolate crumble and Madagascar vanilla ice cream  
(dark chocolate 70% cocoa)  
(Gluten, lactose, eggs)

### 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

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.