



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

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LUNCH MENU

LUNCH TRAY 30.00 EUR

TODAY'S SOUP + SIDE SALAD + YOUR CHOICE OF MAIN COURSE + DESSERT

FISH

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)

Gravadlax 2.0 homemade..... € 28.00

Tender potatoes with dill and red onion, smoked herring caviar, shiso, pickled vegetables
and honey mustard sauce
(Gluten, lactose, fish, mustard, sulphites)

MEAT

Vitello Tonnato..... € 26.00

Thin slices of cold veal, creamy tuna sauce, capers and caper leaves, anchovies, crisp baby salad,
petals of confit onion
(Fish, eggs, sulphites, mustard)

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)

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)

VEGETARIAN AND VEGAN

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

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

Poke 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)

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.

OUR FAVORITES

Selection of dishes not included in our lunch tray offer

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)

Fish & chips € 25.00

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

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)

DESSERTS

Dessert of the day € 9.00

Please ask our staff for more information

Fruit salad - vegan € 9.00

Flavoured with mint, crispy pistachios served with seasonal sorbet