



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

LUNCH MENU

LUNCH TRAY 30.00 EUR

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

FISH

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)

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

Home-made tagliolini € 22.00

Served with duck ragout, licorice powder, orange zest, crispy duck skin and parsley oil
(Gluten, lactose, celery, 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)

Pork cheek € 24.00

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

VEGETARIAN AND VEGAN

Grilled asparagus- vegetarian € 26.00

Herbs sauce, feta cheese salad, cherry tomatoes and "oeuf parfait"
(Eggs, lactose, fish, gluten, sulphites)

Poké Bowl - vegan € 19.00

Kome rice, fennel marinated with saffron, grilled asparagus, fresh mango salad, carrots, avocado cucumber, soya beans, radish, soya sauce, sesame
(Soya, nuts, sesame, gluten, sulphites)

Quinoa salad- vegan € 18.00

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

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

Fish & chips € 25.00

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

Goat cheese salad (vegetarian) € 20.00

Crunchy goat cheese, 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

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