



# Le Cinquante et Un

Brussels

COURTYARD BY MARRIOTT BRUSSELS EU

Rue Joseph II 32, 1000 Brussels, Belgium

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LUNCH MENU

## LUNCH TRAY 26.00 EUR

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

#### FISH

##### Gravadlax red style homemade ..... € 27.00

Dill cured salmon, potato salad, beetroot and smoked herring caviar  
(Fish, mustard, milk & gluten)

##### Sautéed octopus ..... € 26.00

Mediterranean style, accompanied with croutons seasoned with garlic  
and oregano, sautéed potatoes and vegetables  
(Fish, gluten, lactose)

##### Grilled sea bass ..... € 27.00

Served with truffle mayonnaise, baked potatoes flavoured with garlic  
and rosemary, sautéed spinach  
(Fish, eggs)

##### Hake filet ..... € 28.00

Cooked in confit style, sautéed garlic cabbage, coconut milk green  
curry lime sauce, potatoes confit and breaded carrot  
(Fish, lactose, gluten)

##### Salmon filet Wellington ..... € 29.00

In a puff pastry crust, served with broccoli purée flavoured with fennel,  
sauce of white wine, lemon, herbs oil accompanied with mashed  
potatoes  
(Fish, lactose, gluten, 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

## LUNCH TRAY 26.00 EUR

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

### MEAT

**Chicken ballotine** ..... € 23.00

Filled with leeks, ginger, carrots, thyme and rosemary served with a coconut milk green curry lemongrass sauce accompanied with Thai rice  
(Soya)

**Fillet of veal** ..... € 27.50

Cooked at low temperature accompanied with parsnip, salsify, Jerusalem artichoke, tender creamy potatoes and its own "demi-glace"  
(Lactose, celery, sulphurous)

**Marinated pork belly** ..... € 26.00

Cooked at low temperature accompanied with beer rye bread honey mustard sauce, potato croquette flavoured with mint and seasonal vegetables  
(Gluten, mustard, eggs)

**Tagliata di manzo** ..... € 26.00

Accompanied with rocket salad and parmesan cheese, caramelized red wine sauce and baked potatoes  
(Lactose, gluten, sulphurous)

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### VEGETARIAN

**Potato gnocchi** ..... € 18.00

Sautéed sage, creamed chick-peas and cherry tomato coulis  
with fried basil  
(Gluten)

**Cabbage timbale** ..... € 18.00

Filled with Thai rice and served on a cream of peas  
(Soy)

**Raviolone** ..... € 19.00

Made with flour rice, filled with mushrooms, Jerusalem artichoke  
sauce and herbs oil  
(Nuts, celery)

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## OUR FAVORITES

### Burger Le 51 ..... € 23.00

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

### Fish burger ..... € 25.00

Fried octopus, green celery and lime foam, homemade rösti accompanied with chips, carrot salad seasoned with shallot vinaigrette  
(Fish, gluten, eggs, sesame seeds)

### Fish & chips ..... € 23.00

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

### Flatbread Le 51 ..... € 21.00

Garnished with chicken, egg, bacon, avocado, sundried tomatoes zucchini and dressing  
(Mustard, lactose, gluten, eggs)

### Flatbread with duck ..... € 21.00

Orange dressing, seasonal salad and pickled vegetables  
(Gluten, celery, eggs)

### Flatbread (Vegetarian) ..... € 18.00

Seasonal vegetables  
(Gluten, lactose)

### Swedish meatballs ..... € 19.00

Served with mashed potatoes, sautéed vegetables and lingonberries  
(Mustard, lactose, gluten, eggs)

### Caesar salad chicken or shrimps ..... € 19.00

### Caesar salad chicken & shrimps ..... € 22.00

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

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## DESSERTS

**Tarte tatin** ..... € 12.00

Served with vanilla ice cream  
(Lactose, eggs, gluten)

**Orange and anise crème brûlée** ..... € 12.00

(Milk & eggs)

**Lemon moelleux** ..... € 10.00

Served with lemon meringue  
(Lactose, eggs & gluten)

**Dame blanche** ..... € 9.00

Vanilla ice cream, hot chocolate sauce and whipped cream  
(Lactose, eggs & gluten)

**Fruit salad** ..... € 8.50

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