



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

Salmon à la plancha..... € 26.00

Celeriac purée and Jerusalem artichoke sauce, pomegranate, caramelized radicchio salad
(Fish, lactose, sulphites)

Seared cubes of red tuna..... € 29.00

Served with a ceviche-style sauce (lime, red onion, coriander, pomegranate) and a purple cauliflower mousse
(Fish, sesame, sulphites)

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, eggs)

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

Chef's butter (brown butter, Maldon salt, porcini mushrooms), Belgian fries with spring onion mayonnaise,
small seasonal salad
(Lactose, eggs, celery, sulphites, mustard)

Braised wild boar..... € 29.00

Light polenta cream, sautéed spicy black kale, and garlic-grilled mushrooms
(Celery, sulphites, lactose, eggs)

VEGETARIAN AND VEGAN

Pappardelle with mushrooms- vegetarian..... € 19.00

Sage, chili pepper, parmesan and hazelnut crumble
(Eggs, gluten, lactose, tree nuts)

Poke bowl - vegan..... € 19.00

Grated carrots, avocado, cucumber, pickled cauliflower, glazed pumpkin, edamame beans, pumpkin seeds,
wild mushrooms, pomegranate
(Soya, nuts, seeds, gluten, sulphites, tree nuts)

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

Smash Burger Le 51 – 200gr – double patty € 25.00

Smash Burger Le 51 – 300gr – triple patty € 30.00

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

Bao Le 51- vegan € 22.00

Mushroom stuffed roll, glazed pumpkin, vegan mayonnaise, and shiso salad, Belgian fries
(Gluten, soy, mustard, sulphites, sesame, seeds)

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

Moelleux “au chocolat” € 9.00

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

Fruit salad - vegan € 9.00

Flavoured with mint, crispy pistachios served with seasonal sorbet

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