



**The Fifty One**  
Brussels

## LUNCH MENU

MOXY BRUSSELS CITY CENTER  
Rue du Prince Albert 2, 1050  
Bruxelles, Belgium  
+32 2 486 63 88



**The Fifty One**  
Restaurant

**LUNCH MENU**

Soup of the day  
+ main course of choice  
OR  
Main course of choice  
+ dessert of the day

**€24**

**LUNCH MENU**

Soup of the day + main course of choice among the options below  
OR  
Main course of choice among the options below + dessert of the day  
€24

**GRILLED HALLOUMI**

Halloumi cheese, Mirin glazed carrots, thyme infused tomatoes gel, Teriyaki sauce

**PUMPKIN CHICCHE DELLA NONNASTUFFED TOMATOES (V)**

Homemade pumpkin *chicche*, sautéed wild mushrooms, parmesan velouté

Sautéed vegetables  
stuffed tomatoes,  
couscous chickpeas  
houmous

**SEA BREAM FILET**

Jerusalem artichoke velouté, black garlic and lemon zests emulsion, crispy leek

**STUFFED CHICKEN BREAST BALLOTINE**

Mushrooms and green cabbage stuffed chicken breast ballotine served with its thyme juice, vitelotte potato mousseline

**GURNARD FILET**

Boiled with spinach, crushed tomatoes, Taggiasche olives

**À LA CARTE**

<b>TAPAS</b>	<b>LEEK CANNOLI (V)</b> €10 Sautéed spinach stuffed roasted leek cannoli, crispy onions, pumpkin velouté	<b>SALADS</b>	<b>SEA SIDE SALAD</b> €18 Mediterranean herbs marinated salmon gravadlax, lettuce, tomatoes, pickles, lemon vinaigrette
	<b>CRISPY EGGPLANT CAVIAR</b> €12 Basil pesto and pomodorini tomatoes coulis		<b>CAESAR SALAD</b> €17 Grilled chicken supreme, Romaine lettuce, San Marzano tomatoes, homemade croutons and caesar sauce
	<b>MEDITERRANEAN BBQ WINGS</b> €10 Soy, ginger, garlic and mirin marinated wings served with a Mediterranean BBQ sauce		
	<b>REVISITED SARDINE ALLA RECANATI</b> €14 Breadcrumbs, tomato and herbs stuffed sardine on a citrus fruit marinated caper leaf, citrus fruit and parsley green sauce	<b>MAIN COURSES</b>	<b>THE 51 FISH AND CHIPS</b> €19 Signature pollock loin, revisited tartare sauce, Belgian fries
	<b>REVISITED MILANESE</b> €14 Veal Milanese style, crispy safran rice		<b>BEEF RIB STEAK</b> €32 Beef rib steak (350gr), candied shallots, choron sauce
	<b>THE 51 WILD GAMBAS</b> €16 Torch flamed wild gambas, citrus gel, salmon caviar		<b>GRILLED SQUID</b> €27 Eggplant caviar, zucchini chips
	<b>CHICKPEAS HOUMOUS (V)</b> €8 Houmous, sundried tomatoes, sesame, parsley		<b>THE 51 BURGER</b> €19 Homemade premium 180g beef patty, crispy Parma ham, sundried tomatoes, grilled red onions, Italian sauce
<b>CHEF SELECTION SHARING BOARD</b> €24 Morbier cheese, burrata, Parmigiano, Parma, Salame, Coppa, grilled vegetables	<b>THE 51 VEGAN BURGER (V)</b> €17 Crispy panko and white beans galette, onion pickles, pointy cabbage, grilled vegetables and broccoli emulsion		

Prices in euros all taxes included. Please inform our crew if you have any allergies or intolerances



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## DESSERTS MENU

**BELGIAN CHOCOLATE MOELLEUX**

Homemade Belgian chocolate moelleux, Vanilla ice cream

€10

**PISTACCHIO TIRAMISU**

Tiramisu with pistacchio cream

€11

**ITALIAN CITRUS PIE**

Citrus cream pie, Italian *meringue*

€11

**WINTER DELIGHT (V)**

Clementine gel, caramelized kumquat, whipped soy cream with citrus fruits zests, dried grapes, caramel and almond tile

€10

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**BELGIAN CHOCOLATE MOELLEUX**

Homemade Belgian chocolate moelleux, Vanilla ice cream

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**PISTACCHIO TIRAMISU**

Tiramisu with pistacchio cream

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## DINNER MENU

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## DINNER

TAPAS	<b>LEEK CANNOLI (V)</b> €10 Sautéed spinach stuffed roasted leek cannoli, crispy onions, pumpkin velouté	FISH	<b>SEA BREAM FILET</b> €24 Jerusalem artichoke velouté, black garlic and lemon zests emulsion, crispy leek	
	<b>CRISPY EGGPLANT CAVIAR</b> €12 Basil pesto and pomodorini tomatoes coulis		<b>GURNARD FILET</b> €23 Boiled with spinach, crushed tomatoes, Taggiasche olives	
	<b>MEDITERRANEAN BBQ WINGS</b> €10 Soy, ginger, garlic and mirin marinated wings served with a Mediterranean BBQ sauce		<b>GRILLED SQUID</b> €27 Eggplant caviar, zucchini chips	
	<b>REVISITED SARDINE ALLA RECANATI</b> €14 Breadcrumbs, tomato and herbs stuffed sardine on a citrus fruit marinated caper leaf, citrus fruit and parsley green sauce		<b>THE 51 FISH AND CHIPS</b> €19 Signature pollock loin, revisited tartare sauce, Belgian fries	
	<b>REVISITED MILANESE</b> €14 Veal Milanese style, crispy safran rice		MEAT	<b>STUFFED CHICKEN BREAST BALLOTINE</b> €24 Mushrooms and green cabbage stuffed chicken breast ballotine served with its thyme juice, vitelotte potato mousseline
	<b>THE 51 WILD GAMBAS</b> €16 Torch flamed wild gambas, citrus gel, salmon caviar			<b>SMOKED DEER FILET</b> €34 Chesnut sauce, red wine reduction
	<b>CHICKPEAS HOUMOUS (V)</b> €8 Houmous, sundried tomatoes, sesame, parsley			<b>BEEF RIB STEAK</b> €32 Beef rib steak (350gr), candied shallots, choron sauce
<b>CHEF SELECTION SHARING BOARD</b> €24 Morbier cheese, burrata, Parmigiano, Parma, Salame, Coppa, grilled vegetables	<b>THE 51 BURGER</b> €19 Homemade premium 180g beef patty, crispy Parma ham, sundried tomatoes, grilled red onions, Italian sauce			
STARTERS	<b>JARDINIÈRE OF VEGETABLES (V)</b> €14 Sweet and sour pickled vegetables, roasted fennel sauce	VEGETARIAN	<b>PUMPKIN CHICCHE DELLA NONNA</b> €22 Homemade pumpkin <i>chicche</i> , sautéed wild mushrooms, parmesan velouté	
	<b>BRAISED BEEF CHEEK</b> €15 With its onion and vinegar reduction, red pointy cabbage chips		<b>GRILLED HALLOUMI</b> €16 Halloumi cheese, Mirin glazed carrots, thyme infused tomatoes gel, Teriyaki sauce	
	<b>CATALAN OCTOPUS</b> €17 With its long pepper and pickled onion brunoise, potato and smoked paprika cream		<b>STUFFED TOMATOES (V)</b> €18 Sautéed vegetables couscous stuffed tomatoes, chickpeas houmous	
	<b>SOUPE OF THE DAY</b> €9 Seasonal vegetables soup (feel free to ask more precisions to the staff !)		<b>THE 51 VEGAN BURGER (V)</b> €17 Crispy panko and white beans galette, onion pickles, pointy cabbage, grilled vegetables and broccoli emulsion	
SALADS	<b>CAESAR SALAD</b> €17 Grilled chicken supreme, Romaine lettuce, San Marzano tomatoes, homemade croutons and caesar sauce	SIDES	<b>SAUTÉED WITH TRUFFLE AND BUTTER</b> €7	
	<b>SEA SIDE SALAD</b> €18 Mediterranean herbs marinated salmon, lettuce, tomatoes, pickles, lemon vinaigrette		<b>CANDIED BEETROOTS AND OLIVES</b> €7	
			<b>SAUTÉED CHARDS</b> €6	
		<b>FRITES BELGES</b> €5		

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ALL DAY DINING

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## ALL DAY DINING

### TAPAS

<b>LEEK CANNOLI (V)</b> Sautéed spinach stuffed roasted leek cannoli, crispy onions, pumpkin velouté	€10
<b>CRISPY EGGPLANT CAVIAR</b> Basil pesto and pomodorini tomatoes coulis	€12
<b>MEDITERRANEAN BBQ WINGS</b> Soy, ginger, garlic and mirin marinated wings served with a Mediterranean BBQ sauce	€10
<b>REVISITED SARDINE <i>ALLA RECANATI</i></b> Breadcrumbs, tomato and herbs stuffed sardine on a citrus fruit marinated caper leaf, citrus fruit and parsley green sauce	€14
<b>REVISITED MILANESE</b> Veal Milanese style, crispy safran rice	€14
<b>THE 51 WILD GAMBAS</b> Torch flamed wild gambas, citrus gel, salmon caviar	€16
<b>CHICKPEAS HOUMOUS (V)</b> Houmous, sundried tomatoes, sesame, parsley	€8

### SHARING BOARD

<b>CHEF SELECTION SHARING BOARD</b> Morbier cheese, burrata, Parmigiano, Parma, Salame, Coppa, grilled vegetables	€24 2 personnes
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### MAIN DISHES

<b>THE 51 BURGER</b> Homemade premium 180g beef patty, crispy Parma ham, sundried tomatoes, grilled red onions, Italian sauce	€19
<b>THE 51 VEGAN BURGER (V)</b> Crispy panko and white beans galette, onion pickles, pointy cabbage, grilled vegetables and broccoli emulsion	€17
<b>THE 51 FISH AND CHIPS</b> Signature pollock loin, revisited tartare sauce, Belgian fries	€19
<b>CAESAR SALAD</b> Grilled chicken supreme, Romaine lettuce, San Marzano tomatoes, homemade croutons and caesar sauce	€17
<b>SEA SIDE SALAD</b> Mediterranean herbs marinated salmon, lettuce, tomatoes, pickles, lemon vinaigrette	€18

### DESSERT

<b>BELGIAN CHOCOLATE MOELLEUX</b> Homemade Belgian chocolate moelleux, Vanilla ice cream	€10
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