



# 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

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D I N N E R M E N U

## Be tempted by our chef's innovative Suggestions

*Together with his team, they propose a selection of original dishes created with an emphasis towards fresh products. Our chef adapts himself to the seasons and months of the year to excite the taste buds of our guests.*

### STARTER

Mini Nordic bread tacos ..... € 19.00

Seared scampi tartare with Maldon salt, grilled seasonal asparagus, toasted sesame seeds, orange segments, baby spinach salad, carrot purée with cardamom and marjoram  
(Sesame, lactose, gluten, crustaceans, grains)

### FISH (main courses)

Octopus steak à la plancha ..... € 26.00

Bean purée, sautéed black cabbage, French toast crumble, red wine reduction and fresh raspberries  
(Fish, sulphur dioxide)

Pan-fried turbot fillet ..... € 31.00

With herbs and smoked butter, Choron sauce, seasonal vegetables and Scandinavian potatoes  
(Fish, lactose, sulphur dioxide, egg)

### MEAT (main courses)

Green spinach cannellone ..... € 25.00

Stuffed with Roman-style oxtail, 24-month Parmigiano crumble, crispy leek spaghetti, cherry tomato coulis and Parmesan cream  
(Gluten, egg, lactose, sulphur dioxide)

Duck breast ..... € 28.00

Cooked at 57 degrees, served with a celeriac mille-feuille, grilled baby carrots and leeks, sautéed baby spinach and plum sauce  
(Celery, sulphur dioxide, lactose)

### VEGETARIAN (main course)

Poké Bowl - vegan ..... € 19.00

Basmati rice, carrots, avocado, cucumber, wakame, sesame, beans, soy sauce, lime and tofu  
(Grains, soy, sulphur dioxide, sesame)

### DESSERT

White asparagus panna cotta ..... € 14.00

Served with white chocolate flavored with lemon, almond cream and crumble  
(Lactose, gluten, almonds, 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.

## STARTERS

**Soup of the day - vegan** ..... € 10.00

(Our staff will be happy to inform you about allergens)

**Gravadlax 2.0 homemade** ..... € 18.00

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

**Irish beef carpaccio** ..... €19.00

Accompanied with thick parmesan cream, parsley and caper sauce, roasted pine nuts, rocket salad and bread laced cookie  
(Egg, lactose, fish, nuts)

**Eggplant caviar patty- vegan** ..... € 16.00

Served with tomato coulis and egg-free basil mayonnaise

## VEGETARIAN – Main courses

**Express vegetarian ramen** ..... € 19.00

With mushrooms, pak choï and miso, spring onions, served with a soft-boiled egg  
(Soy, gluten, celery, egg)

**Sautéed quinoa salad - vegan** ..... € 17.00

With sautéed vegetables, dried cherry tomatoes, shiso and black olive powder

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## FISH – Main courses

### Smoked salmon tataki ..... € 29.00

Lettuce cream, sautéed vegetables and potatoes with butter and ginger  
(Fish, sesame, soy, lactose)

### Sea bass fillet à la plancha ..... € 29.00

Sautéed spinach and new potatoes fried with rosemary, mayonnaise  
and octopus' juice reduction  
(Fish, lactose)

### Argentinian prawns ..... € 28.00

Flame-cooked, with seasonal vegetables, curry and pistachio potato cream,  
and a prawn laced cookie  
(Crustaceans, lactose, gluten, egg, pistachio nuts)

## MEAT – Main courses

### Entrecôte à la plancha (280gr) ..... € 38.00

Spring onions and chives mayonnaise, seasonal salad, Belgian fries and onion rings  
(Egg, gluten, mustard)

### Lamb chops ..... € 31.00

Accompanied with a rosemary red wine reduction, sautéed spinach and baked new  
potatoes  
(Sulphur dioxide, lactose, gluten)

### Pork belly ..... € 28.00

Cooked at low temperature, with a leek mustard and anchovy sauce,  
tomato jam, seasonal vegetables and mashed potatoes  
(Fish, mustard, lactose)

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## OUR FAVORITES

### Burger Le 51 ..... € 25.00

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

### Fish & chips ..... € 24.50

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

### Chicken kebab ..... € 24.00

Boneless chicken marinated with lemon zest and ginger, raspberry mayonnaise and onions, gourmet salad, sun-dried tomatoes, homemade Turkish bread and marinated fried potatoes  
(Gluten, celery, eggs)

### Goat cheese salad (vegetarian) ..... € 19.00

Crunchy goat cheese, cucumbers, tomatoes, apples, olives and raspberry vinegar  
(Gluten, lactose)

### Caesar salad chicken or shrimps ..... € 20.50

### Caesar salad chicken & shrimps ..... € 23.50

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

## DESSERTS

### Chocolate fondant ..... € 13.00

Seasonal fruit, crumble and Madagascar vanilla ice cream quenelle  
(Lactose, gluten, egg)

### Dame blanche ..... € 10.00

Crumble, Chantilly, hot chocolate (dark chocolate 70% cocoa)  
(Lactose, egg, gluten)

### Brunoise of fruit salad - vegan ..... € 9.00

Served with seasonal sorbet

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