



ABOUT US

What began as a shared passion grew into a place where flavour, warmth and the joy of sharing good food take centre stage.

Ci-Ju is the story of three people: Cindy Houtekier, Justine De Rijck and Stijn De Graeve – each with their own background, yet united by a shared vision.

Cindy and Justine, mother and daughter, both graduated from Ter Groene Poorte and have shared a deep love for cooking and hospitality for many years.

Cindy ran restaurant 't Blideken for 12 years before continuing her culinary journey with her catering business, Foodlover.

Justine further developed her culinary knowledge and skills during internships at Château Castigno in France and Restaurant "Boury" in Roeselare. She then gained further experience at Restaurant "De Bakermat" and Restaurant "De Vijf Seizoenen".

Having grown up in his parents' restaurant, Het Marjoleintje, Stijn was immersed in the world of hospitality from an early age. As a carpenter, he quite literally helped shape Ci-Ju: he was responsible for the entire renovation, creating the warm and stylish setting in which we welcome you today.

Three people, one shared passion.

Welcome to Ci-Ju – where it's all about enjoying good food together.

Thank you for visiting!



APERITIF

Picon white wine	9
Ricard	7
Kir	7
Kir Royal	8
Campari Orange	9
Campari Neat	7
Port – white / red	7
Martini – white / red	6
Pineau des Charentes	7
Sherry	7
Pisang Orange	9
Passoa Orange	9
Negroni	9
Sangria (season) – rood / wit	8

Dark Rum – Havana Club + soft drink	12
Whisky + soft drink	12
Aperol Spritz	10
Limoncello Spritz	10
Hugo Spritz	10
Hierbas Spritz	10

Rosé Brut Nature – Château Castigno  / 	8/38
Pet Nat (Pétillant Naturel) – Château Castigno	29
Cava M&M Millésimé -  / 	7,5/31
Cava Brut Mas Geroni	29
Champagne Lanson "Le Black Création Brut"	70
Weingut Keth Brisa Nova Sparkling 0.0%	6.5



COCKTAILS

Cocktail Ci-Ju	12
Pornstar Martini	13
Espresso Martini	12
Mojito	11
Moscow Mule	12
Dark 'n Stormy	12

MOCKTAILS

Pink Elderflower Spritz	8
Elderflower - grapefruit - mint - lime	
Apple Ginger Spritz	8
Apple / ginger / rosemary	
Virgin Mojito	9

GIN & TONIC – FEVER-TREE

Hendrick's	12
Monkey 47	14
Bombay Sapphire	10
Tanqueray London Dry	10
Pink Lady	10
Bulldog	12
Mare	14
Copperhead	14
Gin & Tonic Tanqueray 0.0%	10



SOFT DRINKS

Still water – glas / 50cl / 70cl	2.5 / 4.5 / 6
Sparkling water – glas / 50cl / 70cl	2.5 / 4.5 / 6
Cola Cola	3
Cola Cola Zero	3
Ice Tea	3
Fanta	3
Freshly squeezed orange juice	5
Apple juice	3
Tönissteiner – fruit juice / lemon	3.5
Tönissteiner Fruit Medley	4
Fuza Tea Peach Hibiscus	3
Ritchie Grapefruit & Pineapple	4.5
Ritchie Lemon & Raspberry	4.5
Schweppes Tonic	3



BEERS

On tap

Stella Artois – 5.2%	3
Tripel Karmeliet –8.4%	5.5
Ename Blond – 6.6%	5.5

Bottled Beers

Kwaremont – 6.6%	5
Fourchette – 7.5%	6
Hoegaarden Wit – 4.9%	3.5
Omer – 8%	5
Orval – 6.2%	6
Duvel – 8.5%	5
Vedett – 5.2%	3.5
Cornet – 8.5%	5
La Chouffe –8%	4.5
Cherry Chouffe–8%	4.5
Kriek Lindemans–3.5%	3.5
Kriek Lindemans On The Rocks–3.5%	3.5



BEERS

Ename Dubbel – 6.6%	5
Martha Rouge – 8%	5
Martha Tripel – 8%	4.5
Westmalle Tripel – 9.2%	5

NON-ALCOHOLIC BEERS

Stella – 0.0%	3.5
Brugse Sportzot – 0.0%	5.5
Kwaremont – 0.0%	4
Kriek Lindemans – 0.0%	3.5
Martha Alcohol Free – 0.4%	4.5
Tripel Karmeliet – 0.0%	4.5
Hoegaarden Rosé – 0.0%	4.5



TAPAS TO SHARE

Duroc d'Olive Pork Belly <i>slow-cooked & glazed</i>	15
Tuna Tataki <i>bell pepper - soy - sesame</i>	18
Rubia Gallega Secreto <i>freshly sliced</i>	18
Goujonettes <i>fresh tartare sauce</i>	14
Calamaris à la Romana <i>aioli</i>	14
Table Bread p.p. <i>aioli - basil - tomato salsa</i>	3.5 p.p.
Iberico Croquettes <i>6st</i>	13
Seaweed Croquettes <i>6st</i>	11
Grey Shrimp Croquettes <i>6st</i>	18

Do you have any allergies? Please let us know
One table = One bill



STARTERS/SHARING

Rubia Gallega Beef <i>focaccia - burrata - pesto - sun-dried tomato / rocket</i>	18
Holstein Beef Carpaccio <i>Parmesan cream - mustard seeds - herb oil - capers - rocket</i>	21
Frog legs <i>garlic cream sauce / 6st</i>	17
Scampi Diabolique <i>mildly spicy / 6st</i>	18
Grilled King Prawns <i>garlic - tomato salsa - fresh salad - 4st</i>	22
White Pudding (Dierendonck) <i>potato mousseline - roasted cauliflower - smoked ham sauce</i>	17
Grey Shrimp Croquette 1/2 st	16/22
Cheese Croquette 1/2 st	12/17
Iberico Croquette 1/2 st	15/19
Tomato Soup <i>burrata - basil</i>	9.5

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CLASSICS

Rabbit à la Grandma's Recipe	29
<i>apple sauce</i>	
Vol-au-vent	25
Meatballs in Madeira Sauce	22
Flemish Beef Stew	27
Includes a fresh side salad	
Choice of: fresh fries / croquettes / potato mousseline / bread	
Extra fries / croquettes / potato mousseline	3

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MEAT

Pork Short Ribs	26
<i>slow-cooked & marinated - grilled bell pepper - romaine lettuce</i>	
Veal Fillet	28
<i>seasonal vegetables - veal jus</i>	
New Zealand Ribeye - Tagliata Di Manzo	35
<i>balsamic - tomato - olive oil - Parmesan - rocket</i>	
Steak Tartare	24
<i>mustard seeds - crispy capers - fresh salad</i>	
Ci-Ju Burger	22
<i>pulled pork - brioche - cheddar - pickled onion - red cabbage sriracha - iceberg lettuce</i>	
Lady Beef Steak	32
<i>fresh salad</i>	
Belgian White-Blue Côte à l'Os (for 2)	66
<i>fresh salad</i>	
Slow-Cooked Chicken Leg	26
<i>potato mousseline - seasonal vegetables - jus - rosemary</i>	
New Zealand Ribeye	35
<i>seasonal vegetables</i>	

Choice of sauce: mushroom / pepper / béarnaise / Choron

Choice of side: fresh fries / croquettes / potato mousseline /
bread

Extra fries / croquettes / potato mousseline	3
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FISH

Pan-Fried Sea Bass (Skin On)	28
<i>potato mousseline - Prosecco beure blanc - charred leek</i>	
Gratinated Fish Casserole	26
<i>charred leek - braised fennel</i>	
Scampi Diabolique	26
<i>mildly spicy - fresh salad - 10st</i>	
Red Curry Risotto with Scampi	26
<i>burrata - seasonal vegetables</i>	
Scampi curry	26
<i>coconut - lime - fresh salad - 10st</i>	
Grilled King Prawns	27
<i>garlic - tomato salsa - fresh salad - 6st</i>	

Choice of side: fresh fries / croquettes / potato mousseline / bread

Extra fries / croquettes / potato mousseline	3
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PASTA

Ci-Ju Lasagna	25
Spaghetti all'arrabbiata <i>serrano ham - burrata - basil - parmesan</i>	21
Scampi Curry Pasfa <i>coconut - lime - stir-fried vegetables</i>	26
Flambéed Chicken Pasta <i>serrano ham - Parmesan</i>	24
Creamy Scampi Pasta <i>fresh herbs</i>	26
Spaghetti Bolognese	19
Spaghetti Ci-Ju <i>burrata - bacon</i>	22

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HALLO CROQUETTE

Iberico Croquette	17/21
<i>1/2 st</i>	

Veal Sweetbread Croquette	18/24
<i>1/2 st</i>	

Grey Shrimp Croquette	18/24
<i>1/2 st</i>	

Cheese Croquette	14/19
<i>1/2 st</i>	

Duo of Cheese & Shrimp Croquettes	22
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Croquette Trio	30
<i>Choice of 3 pieces</i>	

Includes a fresh side salad

Choice of: fresh fries / croquettes / potato mousseline / bread

Extra fries / croquettes / potato mousseline	3
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SALADS

Oh My Goat

23

goat cheese - bacon - apple - raspberry dressing - red berries - croutons

The Legendary Caesar

24

chicken - bacon - Parmesan - egg - croutons

Ciao bella

24

Serrano ham - burrata - pesto - basil - pine nuts

Salade Ci-Ju

26

*caramelised chicken - burrata - sesame - apple
basil emulsion - croutons - Parmesan*

Portion of fresh fries

3

20

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O SOLO MEATO

Tomato Burrata Pasta	19
<i>stir-fried vegetables - basil - rocket</i>	
Creamy pasta pesto	19
<i>stir-fried vegetables - pine nuts - rocket</i>	

KIDS CORNER -12j.

Pan-Fried Chicken	14
<i>apple sauce</i>	
Meatballs in Madeira Sauce	14
Vol-au-vent	14
Children's Spaghetti	12
Flemish Beef Stew	16
<i>apple sauce</i>	

Choice of side: fresh fries / croquettes / potato mousseline / bread

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HOT DRINKS

Coffee	3.5
Decaf Coffee	3.5
Espresso	3
Double Espresso	4.5
Cappuccino – Melk Foam	4
Latte Macchiato	4
Café au Lait	4
Hot Chocolate Callebaut – White / Dark	4
Tipsy Coffees	10
Irish / French / Italian / Spanish	
Tea – Viva Sara	4
Fresh Mint / Ginger / Black Tea (Darjeeling) / Green Tea (Jasmine)	
Rosehip / Chamomile / Grandma's Garden	



DIGESTIFS

Calvados	7
Amaretto	7
Baileys	7
Cointreau	7
Limoncello	7
Cognac VSOP	7
Licor 43	7
Drambuie	7
Hierbas	6

Whisky

Lagavulin 16y <i>Earthy and bold</i>	10
Talisker 10y <i>Earthy and spicy</i>	10
Cragganmore 12y <i>Smooth and fruity</i>	10
Oban 14y <i>Round and smooth</i>	10
Glenkinchie 10y <i>Lightly sweet and refreshing</i>	10



SWEETS

Moelleux <i>vanilla ice cream - red berries</i>	11
Apple & Caramel Temptation <i>sponge cake - apple - salted caramel - white chocolate - vanilla ice cream</i>	13
Tartelette White Chocolate & Passion Fruit Tartlet <i>citrus - red berries</i>	12
Pavlova <i>meringue - whipped cream - lime - red berries</i>	10
Tiramisu - Biscoff	9
Chocolate Mousse <i>brownie - red berries</i>	9
Sorbet choice of 2 or 3 scoops <i>lemon - raspberry - passion fruit</i>	8/10
Sweet Indulgence (for 2) <i>mini boule - almond biscuit - macaron - madeleine - hazelnut chocolate</i>	14

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COUPES

Dame blanche	11
California	12
<i>vanilla ice cream - orange</i>	
Calorie catastrophe	14
<i>vanilla ice cream - salted caramel - Maltesers - Bueno - brownie - marshmallow</i>	
Advocaat	13
Fresh cup	13
<i>vanilla ice cream - fresh fruit - coulis</i>	
Hot love	13
<i>vanilla ice cream - warm raspberries</i>	
Kids' Ice Cream	8
<i>vanilla ice cream - toppings - lollipop</i>	

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SWEET PLEASURE

Pancakes

Two traditional artisan pancakes	6
One children's pancake	3.5
Flemish Mikado	9.5

Waffles

Brussels Waffle	6
We love choco	11.5
Chocolate sauce - whipped cream - banana - red berries - pistachio	

TOPPING

of your choice

Butter and sugar	1.5
Vanilla ice cream	1.5
Strawberries (in season)	2.5
Banana	2
Nutella	1.5
Chocolate sauce	1.5
Freshly whipped cream	1.5

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