

Rustique

FOOD TOGETHER

FOOD, TOGETHER
FAMILIARLY, COMFORTABLE & EASY

*We want you to feel like you are coming home to us.
Because that's how we see it. You can come to
Rustique every day, eat with the family, take an AW
with the job or just come and take something
good to drink with some friends.*

"WE LOVE THE FEELING OF COMMUNITY.
THE FEELING YOU GET WHEN YOU'RE SHARING
LIFE AND FOOD WITH OTHERS"

Have a nice meal!

Rustique

SNACKS MENU

SOMETHING SMALL TO START WITH
OR MANY SMALL DISHES

CHEESE & CHARCUTERIE

199:-

With today's selected cheeses & charcuterie. Served with homemade bread, marinated olives and aioli.

FRESH SHRIMPS

119:-

Fresh shrimps, served with sea coral-aioli, homemade bread & lemon.

CHIPS´N DIP

119:-

Salted potato chips, served with pickled red onion, sour cream & fish roe.

STEAK TARTAR

109:-

Served with soy mayonnaise, pickled chili, wasabi, fried onions & fried rice paper.

SCALLOP

89:-

Warm scallop with XO sauce, pickled shiitake mushrooms & herb salad.

BRAVAS

69:-

Bravas made on fried eggplant, served with mojo rojo sauce.

GARLIC BREAD

65:-

Classic garlic bread, topped with parmesan cheese, served with aioli.

IN CASE OF ALLERGIES, ASK OUR STAFF

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PROTEIN

SELECTED & TASTY

STEAK TARTAR

239 :-

Served with soy mayonnaise, pickled chili, wasabi, fried onions & fried rice paper.

MOUNTAIN CHAR

199:-

Fried char, served with salsa verde.

HANGER'S STEAK

189:-

Grilled Hanger's steak served with chimichurri.

GRILLED GEM-SALAD

159:-

Grilled gem-salad served with pickled celeriac, green beans, crispy onions, Kalamata olives & lemon dressing.

SEA FOOD PLATTER

Daily price

Today's fresh seafood. Served with 3 sauces, lemon & bread.

SAUCE

BERNAISE 35:-

GARLIC & HERB BUTTER 29:-

CHIPOTLE MAYONNAISE 25:-

SEA CORAL-AIOLI 25:-

AIOLI 25:-

MOJO-ROJO 25:-

HOMEMADE MAYONNAISE 22:-

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SIDES

THAT LIFTS YOUR EXPERIENCE

ASPARAGUS

89:-

Fried white asparagus, served with burnt butter hollandaise, crispy potatoes & fish roe.

CRUSHED POTATOES

69:-

Crushed potatoes served with garlic oil.

CARROT

69:-

Chared carrot, served with pomegranate syrup & feta cheese.

PAK CHOY

69:-

Roasted pak choy, served with pickled carrot & chili dressing.

CORN ON THE COB

59:-

Grilled corn on the cob, served with burnt butter, chipotle mayonnaise & topped with parmesan cheese.

SALAD

59:-

Tomato & watermelon salad topped with pickled chili & tarragon dressing.

POMMES FRITES

35:-

Pommes frites tossed in burnt butter & parmesan cheese.

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DESSERT & HOT BEVERAGE

FINISH YOUR DINNER THE BEST WAY

GLACE AU FOUR

95:-

*Lemon glace au four with
lemon cake.*

TIRAMISU

89:-

Our vegan tiramisu.

SUMMER CAKE

69:-

*Fluffy sponge cake served with
fresh strawberries, orange curd &
strawberry crisps.*

PANNA COTTA

69:-

*Vanilla panna cotta, served with
fresh berries & blueberry flakes.*

COFFEE 29:-

TEA 29:-

SINGLE ESPRESSO 35:-

DOUBLE ESPRESSO 39:-

AMERICANO 39:-

CAPPUCCINO 43:-

LATTE 45:-

COFFEE DRINK from 125:-

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