

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

CHARCUTERIE

PRICE OF TODAY

*Today's charcuterie is served with
bread, aioli & marinated olives.*

TUNA TATAKI

119:-

*Tuna tataki served with sesame-
& yuzu glaze, wasabi cream
& fried leeks.*

STEAK TARTAR

119:-

*Minced raw beef, served with fried egg yolk
& capers mayonnaise. Topped with grated
gruyere cheese*

HOT WINGS

109:-

*Chicken wings, glazed with sriracha
BBQ. Served with pico de gallo &
chili mayonnaise.*

PIZZA

109:-

Pizza with today's topping.

CHEESE

PRICE OF TODAY

*Today's cheese is served
with jam & biscuits.*

GARLIC BREAD

69:-

*Garlic bread with sun-dried tomato.
Topped with grated parmesan cheese
& served with aioli.*

OLIVES

25:-

*Marinated green &
black olives.*

IN CASE OF ALLERGIES, ASK OUR STAFF

Rustique

PROTEIN

SELECTED & TASTY

STEAK TARTAR

249:-

Minced raw beef, served with fried egg yolk & capers mayonnaise. Topped with grated gruyere cheese.

WE RECOMMEND FRENCH
FRIES TO THIS DISH

TRI-TIP

199 :-

Served with chanterelle rub and pickled enoki mushrooms.

HALIBUT

209:-

Served with Bouillabaisse foam.

PORTABELLO

159:-

Baked Portabello mushrooms, served with beetroot hummus, thyme oil, pickled enoki mushrooms & cauliflower.

PORK LOIN

189:-

Pork loin baked overnight along with orange & mulled wine.

BURGER

159:-

Smashburger, served in a Brioche bread together with caramelized onion, chili-pickled chantarelle, Västerbottens-cheese and smoked aioli.

WE RECOMMEND RUSTIQUE
FRIES TO THIS DISH

SAUCE

BEARNAISE 35:-

RED WINE SAUCE 25:-

CHILI MAYONNAISE 25:-

BASIL MAYONNAISE 25:-

AIOLI 25:-

SMOKED AIOLI 29:-

IN CASE OF ALLERGIES, ASK OUR STAFF

Rustique

SIDES

THAT LIFTS YOUR EXPERIENCE

ZUCCHINI & BEETROOT

69:-

Zucchini & beetroot salad served with roasted pine nuts, sun-dried tomato & basil dressing.

ARTICHOKE

69:-

Roasted artichoke, served with hot chèvre cheese, basil mayonnaise & crispy artichoke.

RUSTIQUE FRITES

69:-

French fries topped with deep fried Jalapeño, parmesan dressing & cheddar cheese sauce.

MASHED POTATOES

69:-

Mashed potatoes with burnt butter.

SALAD

49:-

Green salad with cocktail tomatoes, cucumber, red onion and topped with vinaigrette.

FRENCH FRIES

39:-

French fries tossed in burnt butter.

IN CASE OF ALLERGIES, ASK OUR STAFF

Rustique

DESSERT & HOT BEVERAGE

FINISH YOUR DINNER THE BEST WAY

FIGS

89:-

Syrup-fried figs, served with lingonberry sorbet & roasted sponge cake.

CARROT CAKE

79:-

Philadelphia-filled donut served with carrot ice cream.

LEMON MERINGUE PIE

65:-

Lemon meringue pie, served with sea salt- & chocolate ice cream.

COFFEE 29:-

TEA 29:-

SINGLE ESPRESSO 35:-

DOUBLE ESPRESSO 39:-

AMERICANO 39:-

CAPPUCCINO 43:-

LATTE 45:-

COFFEE DRINK from 125:-

IN CASE OF ALLERGIES, ASK OUR STAFF

Rustique