

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

COD 119:-

Served with salsa verde, pickled fennel salad & avruga caviar.

STEAK TARTARE 119:-

Served with jalapeño mayonnaise, parsnip chips, pickled daikon & coriander- & egg cream.

TUNA TARTARE 119:-

Served with burnt buttercream & sesame biscuits.

VEG TARTARE 89 :-

Smoked tofu tartare served with spruce mayonnaise, lingonberries, herb salad & garlic croutons.

VEGAN

BAO BUN 99:-

Filled with pulled pumpkin, fried carrot, fried kale & mojo rojo.

VEGAN

CHARCUTERIE

PRICE OF TODAY

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

CHEESES

PRICE OF TODAY

Today's cheeses, served with jam & biscuits

GARLIC BREAD 69:-

Gratinated garlic bread, topped with parmesan cheese & served with aioli.

OLIVES 35:-

Marinated green & black olives.

IN CASE OF ALLERGIES, ASK OUR STAFF

PROTEIN

SELECTED & TASTY

STEAK TARTARE 269:-

Served with jalapeño mayonnaise, parsnip chips, pickled radish & coriander- & egg cream.

WE RECOMMEND FRENCH FRIES TO THIS DISH!

LAMBRACKS 239:-

Served with "minted peas".

FLAT IRON STEAK 219:-

Served with garlic & chives butter.

BAKED BEETROOT 169:-

Baked beetroot is served with king oyster, roasted tomato broth & confit tomato.

VEGAN

TODAY'S FISH

PRICE OF TODAY

Served with butter, flavored with ginger,

chili & lime leaves.

BURGER 149:-

Smash burger, topped with avocado & feta cheese, pickled silver onion, beef tomato, whiskey cheddar & herb-mayonnaise.

VI REKOMMENDERAR RUSTIQUE FRIES TILL DETTA!

SAUCE

BERNAISE SAUCE 39:-

RED WINE SAUCE 39:-

AIOLI 25:-

CHILI-MAYONNAISE 25:-

HERB-MAYONNAISE 25:-

MOJO ROJO 29:-

GARLIC & CHIVES BUTTER 35:-

IN CASE OF ALLERGIES, ASK OUR STAFF

SIDES

THAT LIFTS YOUR EXPERIENCE

HASH BROWN 119:-
Fried hash brown with fresh truffles

BIMI BROCCOLI 75:-
Topped with yuzu- & chili butter.

RUSTIQUE FRIES 69:-
*French fries topped with fried jalapeño,
parmesan dressing & cheddar
cheese sauce.*

ROOT FRUIT SALAD 65:-
*With burnt onion & horseradish
dressing.*

CRUSHED POTATOES 75:-
Topped with duck fat & rosemary salt.

FRENCH FRIES 39:-
Tossed in burnt butter.

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DESSERT & HOT BEVERAGE

FINISH YOUR DINNER THE BEST WAY

"HOT SHOT" 99:-

*Fried brioche tossed in coffee sugar,
served with coffee cream, Galliano rum
and vanilla ice cream.*

CONTAINS ALCOHOL!

TACO 89:-

*Dessert taco filled with fried banana ice
cream, pineapple compote, coconut cream
& roasted coconut.*

TART 99:-

*Chocolate, licorice- & olive oil tart served
with mascarpone, almonds & baked white
chocolate.*

COFFEE 29:-

TEA 29:-

SINGLE ESPRESSO 35:-

DOUBLE ESPRESSO 39:-

AMERICANO 39:-

CAPPUCCINO 43:-

LATTE 45:-

COFFEE DRINK from 125:-

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