

# R

# RÜSTERS SHARED DINING

A large, stylized graphic of a fork, knife, and spoon arranged horizontally behind the text 'SHARED DINING'. The fork is on the left, the knife is on the right, and the spoon is at the bottom right. The entire graphic is rendered in a light beige color against a dark background.

Our social dining experience introduces you to a sharing style concept that puts emphasis on quality, curiosity, and variety.

Mix-and-match your chosen à la carte options with cuisines of our two favorite continents – Europe & Asia.



## OUR DINING ROOM

Our cafe and restaurant are respectfully furnished by Rüstern Furniture to compliment the surrounding rice fields. Rüstern's owner Niki designs all the furniture himself; a combination of Nordic design and vernacular materials.

**Niki** started Rüstern in 2020 as a place to showcase his take on contemporary Nordic furniture. Rüstern holds today also a pottery studio and production alongside with a roastery, cafe, bakery and restaurant.



# OUR CHEFS

## NICOLAI

In our kitchen, Danish **Nicolai Stage** aged 31, unfolds his curiosity and values for high quality ingredients. The acknowledged Danish restaurant scene is the home of where Nicolai found his passion for the European cuisine. This is reflected through this dinner menu where he combines personal favorites with ingredients from South East Asia.

## KADEK

Restaurant Manager **Kadek**, 29, is a real mixologist by heart. He grew up in Bali and as a young adult he traveled to the United States to become a high level bartender and sommelier. Since then, he has been experimenting with making his own flavored liquor and vermouth. Kadek is really passionate about crafting unique flavor experiences for the guests of Rüstern and even more passionate about creating a team of waiters that cares about quality, customer experiences, and teamwork.

## ASGER

Head Baker, 29-year-old **Asger Skov Hansen**, has a background from Michelin Star restaurants in Copenhagen and holds awards from the Bakery World Cup "Coupe du Monde de la Boulangerie" in Paris. Asger opened one of the most popular bakeries in Copenhagen "Andersen & Maillard" before he decided to come to Bali and start Rüstern Bakery. Here he fuses the finest French and Danish baking traditions with Balinese, seasonal ingredients.







# COCKTAILS

## CLASSIC COCKTAILS

---

### **APEROL SPRITZ** 110

APEROL, SPARKLING WINE, SODA

### **AGED NEGRONI** 130

GIN, CAMPARI, SWEET VERMOUTH

### **ESPRESSO MARTINI** 110

VODKA, TEQUILA COFFEE,  
ESPRESSO, SIMPLE SYRUP

### **CAIPIRINHA** 110

CACHACA, LIME WEDGES,  
WHITE SUGAR

### **MOJITO** 110

WHITE RUM, LIME, MINT,  
SUGAR, SODA

### **GODFATHER** 130

SCOTCH WHISKY, AMARETTO

### **MARGARITA** 110

TEQUILA, TRIPLE SEC, LIME JUICE,  
SIMPLE SYRUP

### **AGED MANHATTAN** 130

BOURBON WHISKEY,  
SWEET VERMOUNT, ANGOSTURA

### **WHISKY SOUR** 130

WHISKEY, LEMON JUICE,  
SIMPLE SYRUP, EGG WHITE

### **COSMOPOLITAN** 110

CITRUS VODKA, TRIPLE SEC, LIME,  
CRANBERRY JUICE, SIMPLE SYRUP

### **BLOODY MARY** 110

VODKA, TOMATO JUICE, LIME,  
CELERY SALT, TABASCO,  
WORCESTERSHIRE SAUCE

## MOCKTAILS

---

### **ROSEMARY LEMONADE** 55

LEMON, HOMEMADE ROSEMARY CLOVE SYRUP, STAR ANISE,  
MEXICAN SALT, TONIC

### **GREEN DAY** 55

CUCUMBER, KIWI, LIME, HOMEMADE CINNAMON LEAF EXTRACT

### **DRAGON BERRY** 60

DRAGON FRUIT, BLUEBERRY, LIME, ORANGE, GINGER



## SIGNATURE COCKTAILS



**SPICE GIN SOUR** 130  
GIN, CHILI, CARDAMOM,  
PEAR SYRUP, LEMON JUICE,  
EGG WHITE



**RAJA AMPAT** 130  
BLUE PEA INFUSED GIN,  
LIME, SIMPLE SYRUP, TONIC



**FUSION LATTE** 130  
TEQUILA, ESPRESSO,  
KAHLUA, MILK,  
CARAMEL SYRUP



**GOLDEN SUNSET** 110  
WHISKEY, APRICOT LIQUIER,  
ELDERFLOWER SYRUP,  
ORANGE BITTER,  
SMOKED WITH CLOVES  
AND CINNAMON



**ELDERFLOWER SPRITZ** 130  
ELDERFLOWER LIQUEUR,  
APEROL, THYME, LIME,  
PROSECCO



**HABANERO MARGARITA** 110  
TEQUILA, TRIPLE SEC,  
PASSION FRUIT, LIME,  
HABANERO



**MARRONE MARTINI** 130  
VODKA, CHERRY HEERING  
LIQUEUR, LYCHEE, LIME,  
SAMBUCA



**TAMARIND OLD  
FASHIONED** 130  
BOURBON WHISKEY,  
SPICED RUM, TAMARIND  
CORDIAL, LIQUORICE BITTER



**BALI HOMEY** 130  
VODKA INFUSED WITH  
KAFFIR LIME LEAVES,  
LEMONGRASS, OSMANTHUS,  
LEMON, PEYCHAUD'S BITTER  
AND TONIC



**VERMOUTH OS** 130  
HOMEMADE VERMOUTH,  
COCONUT SYRUP,  
LIGHT RUM, LIME



**BOMBAY MEISTER** 130  
BOMBAY SAPPHIRE GIN,  
JAGERMEISTER, LYCHEE,  
SOUR APPLE, LIQUEUR,  
ORANGE BITTERS







# FOOD



## TASTING MENU

---

*The chef sets the tasting menu and must be ordered by the entire table (min. 2 pax)*

### TASTING MENU 10 SERVINGS

**PER PAX 450**

THE CHEF'S RECOMMENDATIONS FOR SHARING "FAMILY STYLE"

### ADD WINE PAIRING 4 GLASSES

**PER PAX 330**

SPARKLING, WHITE, RED, SWEET

## ALA CARTE MENU

---

**BROWN BUTTER WAFFLES** 60  
CREAM CHEESE,  
SMOKED SALMON, CHIVE

**ONION TART**  50  
JAVANESE PEPPER, SUN DRIED  
TOMATOES, PARMESAN

**JAPANESE OYSTERS** 70  
PONZU, CHILI (1 PC)

**PORK STUFFED CHICKEN WINGS** 90  
CHARGILLED WITH OYSTER SAUCE,  
TOASTED SESAME, SCALLIONS, CHILI

**FRENCH FRIES**  60  
TRUFFLE OIL, PARMESAN

**THAI GRILLED PRAWNS** 150  
CHILI, GARLIC, LIME

**SEAFOOD TORTELLINI** 130  
LAKSA SAUCE, DILL

**GRILLED OCTOPUS** 160  
BHEL PURI, FRIED CURRY LEAVES,  
CORIANDER OIL, VINDALOO SAUCE

**GRILLED ROCK COD** 130  
CARAMELIZED ONION, MASALA,  
PISTACHIOS, BASIL, SAFFRON,  
BEURRE BLANC

**WAGYU WONTONS** 145  
CHORIZO OIL, GARLIC YOGHURT,  
TOASTED PINE NUTS, CHIVES

**CRISPY DUCK** 160  
BAO BUNS, KATSUOBUSHI,  
COLESLAW, PICKLED CUCUMBER,  
CHILI GINGER SAUCE

**BLACK ANGUS RIB EYE** 400  
SAUTÉED SPINACH, ONION,  
CHIMICHURRI



**ROASTED CHICKEN 120**

LEMON, BALINESE URAB,  
SHACHA SAUCE, HERBS

**WAGYU TOMAHAWK 1 KG 1.200**

CHIMICHURRI, GARLIC, THYME  
*Est. 4 servings*

**GRILLED LAMB RACK 430**

HERB RUB, RED WINE SAUCE

**GRILLED PORK CHOP 165**

HARISSA, ZA'ATAR SPICE,  
GRILLED LEMON

---

**SPECIAL**

---



**CANARD Á LA PRESSE 330**

ROASTED DUCK BREAST,  
PRESSED DUCK SAUCE

*Min. order 2 servings*

---

**GRILLED CAULIFLOWER 70**

RED CURRY, HAZELNUT PRALINE,  
COCONUT FOAM

**GRILLED BABY CARROTS 95**

ROMESCO SAUCE, GREMOLATA,  
PUMPKIN SEEDS, GOAT CHEESE,  
BUMBU OIL

**GRILLED ASPARAGUS 110**

CHILI OIL, BACON, HOLLANDAISE,  
SORREL, PARMESAN

**GRILLED BUTTER LEEKS 90**

ALMONDS, CAPERS,  
LEMON ZEST, BROWN BUTTER,  
TRUFFLE VINAIGRETTE

**ROASTED CABBAGE 80**

LEMON CREAM, ALMONDS,  
FERMENTED CABBAGE SAUCE,  
PARMESAN

**EGGPLANT SAGANAKI 110**

TOMATO SAUCE, GREEK FETA,  
HERBS







# DESSERTS





## DESSERTS

---

<b>THREE CHEESES</b>	<b>320</b>
COMTÉ, MANCHEGO, BRIE, HONEY NUTS, TOMATO JAM, RUM FIGS, CRISPBREAD	
<b>FROZEN CHOCOLATE CAKE</b>	<b>80</b>
CHOCOLATE MOUSSE, PECAN NUTS, STRAWBERRIES, MILK ICE CREAM	
<b>PIÑA COLADA</b>	<b>70</b>
WHITE RUM COCONUT SORBET, PINEAPPLE, WHITE CHOCOLATE, COCONUT FLAKES	
<b>FOUR SORBETS <b>GF</b></b>	<b>100</b>
CHEF'S CHOICE OF HOMEMADE SORBETS	
<b>CRÈME FRAICHE PARFAIT</b>	<b>90</b>
WHITE CHOCOLATE GANACHE, YUZU GEL, STRAWBERRIES	
<b>ESKIMO</b>	<b>100</b>
WHITE CHOCOLATE VANILLA PARFAIT, 70% LOCAL DARK CHOCOLATE, BLACK CURRANT	
<b>RÜSTERS AFFOGATO</b>	<b>60</b>
RÜSTERS COFFEE GELATO, ESPRESSO SHOT	
<b>1 SCOOP OF GELATO</b>	<b>35</b>
VANILLA   RÜSTERS COFFEE	







# BEVERAGES

## SOFT DRINKS

---

### BALIAN NATURAL

330ML | 750ML

25 | 40

### BALIAN SPARKLING

330ML | 750ML

30 | 55

### SAN PELLEGRINO 750ML

70

### SODA 330ML

25

### TONIC 250ML

20

### COCA COLA | SPRITE 33ML

25

### KOMBUCHA

DIGESTIVE WELLNESS | SUMMER BERRIES

60

### FRESH JUICES

ORANGE | WATERMELON | PINEAPPLE | HONEYDEW | DRAGON FRUIT

50



# BEER

---

## CRAFT BEER

KURA KURA ISLAND ALE 330M 75

KURA KURA LAGER 330ML 70

## BOTTLED BEER

KONIG LUDWIG WEISSBIER 330ML | 500ML 60 | 80

SAN MIGUEL LIGHT 330ML | PALE 330ML 50

PROST 330ML 45

## ORGANIC BEER (NON ALCOHOLIC)

GINGER 330ML 55