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QUALITY EXPERIENCE COMMUNITY

Whether you attend a pottery class, have dinner on our terrace watching the sun set or indulge in our coffee and pastries, we always aspire to offer high quality in our products and services. This, we believe can only be accomplished by a team with exceptional spirit and strong collaboration.

We present a diverse menu, prioritizing local produce to create flavors from around the world. We seamlessly blend traditional and modern cooking techniques to create a delightful and engaging dining experience. Enjoy!

CAFE & ROASTERY
BAKERY
RESTAURANT
SUNSET BAR
POTTERY
INTERIORS
CONCEPT STORE

OPEN DAILY
FROM 8 AM

BREAK FAST

8.30 - 12 PM

BREAKFAST BURRITO	95
SCRAMBLED EGGS, CHORIZO, SPINACH, EMMENTAL, TOMATO SALSA, AVOCADO, CRÈME FRAÎCHE	
DANISH BREAKFAST	105
SOURDOUGH BUN, RYE BREAD, BUTTER, HAM, BRIE CHEESE, JAM, SOFT BOILED EGG ADD EXTRA EGG +10, BACON +35	
AKOORI WITH CORIANDER & MINT 🌿	95
TOASTED PARATHA, YOGHURT DRESSING, CURRY SAUCE, MANGO CHUTNEY	
BRIOCHE FRENCH TOAST 🌿	90
BERRIES, COCONUT FLAKES, PALM SUGAR HONEYCOMB, PINEAPPLE SYRUP	
SMASHED AVOCADO 🌿	90
TURMERIC EGG, ALMONDS, FETA, PICKLED RED ONIONS ON SOURDOUGH BREAD ADD EXTRA EGG +10, BACON +35	
MIDDLE EASTERN TOAST 🌿	95
BEETROOT HUMMUS, SPICED CHICKPEAS, POMEGRANATES, HALLOUMI ON SOURDOUGH BREAD ADD EGG +10	
GREEK OMELET 🌿	90
BELL PEPPER, GREEK FETA, SAUTÉED SPINACH, BAKED TOMATO, SOURDOUGH BREAD ADD BACON +35	
SHAKSHUKA 🌿	90
SPICED TOMATO SAUCE, POACHED EGG, AVOCADO, FETA, CORN TORTILLA ADD EXTRA EGG +10	
GREEK YOGHURT 🌿	85
FRESH FRUIT, HOMEMADE GRANOLA, RASPBERRY COMPOTE, HONEY	
BIRCHER MÜSLI 🌿	95
COCONUT YOGHURT, RASPBERRY COMPOTE, COCONUT FLAKES, SALTED ALMONDS, BERRIES	

🌿 Vegetarian | 🌿 Vegan

All prices are in 000 rupiahs and subject to 11% taxes and 7,5% service charge



COCKTAILS FROM 8.30 AM

CLASSIC COCKTAILS

MIMOSA ORANGE JUICE, SPARKLING WINE	135
BELLINI PEACH, SPARKLING WINE	135
BLOODY MARY VODKA, TOMATO JUICE, LIME, CELERY SALT, TABASCO, WORCESTERSHIRE SAUCE	110
APEROL SPRITZ APEROL, SPARKLING WINE, SODA	110
AGED MANHATTAN BOURBON WHISKEY, SWEET VERMOUNT, ANGOSTURA	130
AGED NEGRONI GIN, CAMPARI, SWEET VERMOUTH	130
ESPRESSO MARTINI VODKA, TEQUILA COFFEE, ESPRESSO, SIMPLE SYRUP	110
CAIPIRINHA CACHACA, LIME WEDGES, WHITE SUGAR	110
MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	110
MOJITO WHITE RUM, LIME, MINT, SUGAR, SODA	110
WHISKY SOUR WHISKEY, LEMON JUICE, SIMPLE SYRUP, EGG WHITE	130
AMARETTO SOUR WHISKEY, AMARETTO, LEMON JUICE, SIMPLE SYRUP, EGG WHITE	130
GODFATHER SCOTCH WHISKY, AMARETTO	130
COSMOPOLITAN CITRUS VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE, SIMPLE SYRUP	110

BEER

FROM 8 AM

CRAFT BEER	
KURA KURA ISLAND ALE 330ML	70
KURA KURA LAGER 330ML	65
BOTTLED BEER	
KONIG LUDWIG WEISSBIER 330ML 500ML	55 75
SAN MIGUEL LIGHT 330ML PALE 330ML	50
PROST 330ML	40
ORGANIC BEER (NON ALCOHOLIC)	
GINGER 330ML	55
AROMATIC GINGER 330ML	55

SIP OF THE MONTH

PLEASE KINDLY ASK OUR TEAM

130



SIGNATURE COCKTAILS

SPICE GIN SOUR GIN, CHILI, CARDAMOM, PEAR SYRUP, LEMON JUICE, EGG WHITE	130
RAJA AMPAT BLUE PEA INFUSED GIN, LIME, SIMPLE SYRUP, TONIC	130
FUSION LATTE TEQUILA, ESPRESSO, MILK, COFFEE LIQUEUR, CARAMEL SYRUP	130
GOLDEN SUNSET WHISKEY, APRICOT LIQUEUR, ELDERFLOWER SYRUP, ORANGE BITTER, SMOKED WITH CLOVES AND CINNAMON	110
ELDERFLOWER SPRITZ ELDERFLOWER LIQUEUR, APEROL, THYME, LIME, PROSECCO	130
HABANERO MARGARITA TEQUILA, TRIPLE SEC, PASSION FRUIT, LIME, HABANERO	130
THE COPPER RUM, BLUEBERRY, CRANBERRY, ROSE WATER	110
BASILICATA TRIPLE SEC, JAPANESE SAKE, BASIL, KIWI, LIME, CUCUMBER	130
FIZZY SUMMER POMELO GIN, APRICOT BRANDY, ROSEMARY SYRUP, PINEAPPLE, LIME, YUZU BITTER, SODA	120

MOCKTAILS

FROM 8.30 AM

ROSEMARY LEMONADE HOMEMADE ROSEMARY AND CLOVE SYRUP, LEMON, STAR ANISE, MEXICAN SALT, TONIC	55
GREEN DAY CUCUMBER, LIME, KIWI, HOMEMADE CINNAMON LEAF EXTRACT	55
DRAGON BERRY DRAGON FRUIT, BLUEBERRY, LIME, ORANGE, GINGER	55

DIPS & BREAD

FROM 8.30 AM

SOURDOUGH BREAD	20
RYE BREAD	30
FOCACCIA	20
BAGUETTE	20
GREEK FLATBREAD	30
CULTURED LIME AND SEA SALT BUTTER	25
BABA GANOUSH	25
HUMMUS	25
LABNE	30
TZATZIKI	30

COLD CUTS

FROM 8.30 AM

PREMIUM-QUALITY IMPORTED CUTS

MEAT	
MORTADELLA	90
PARMA HAM	100
SALCHICHÓN	90
CHORIZO	80
CHEESE	
COMTÉ	120
PARMESAN	60
EMMENTAL	60
MANCHEGO	110
BRIE	80

COFFEE

FROM 8 AM

ESPRESSO	25
AMERICANO	35
MACCHIATO	35
CORTADO PICCOLO	35
FLAT WHITE	40
CAPPUCCINO	40
LATTE HOT ICED	45
MASALA LATTE	45
FILTER COFFEE (CLEVER)	60
COLD BREW	40
AFFOGATO	60
NON DAIRY MILK	+10
ALMOND (MILKLAB) OATLY BONSOY	

NON COFFEE

COCOA HOT ICED	45
MATCHA LATTE HOT ICED	45
MASALA TEA	45
TEA HOT ICED	50
GREEN BLACK WHITE DRAGON MINT COOL MINT	

MILKSHAKES

CHOCOLATE	60
CHOCO CHIPS, ICE CREAM, MILK	
STRAWBERRY	60
STRAWBERRY, BANANA, MILK	

SMOOTHIES

RASPBERRY	65
RASPBERRY, ORANGE JUICE	
GREEN	65
CELERY, SPINACH, BANANA, LIME, ALMOND MILK	

SOFT DRINKS

FROM 8 AM

BALIAN NATURAL 330ML 750ML	20 35
BALIAN SPARKLING 330ML 750ML	25 50
SAN PELLEGRINO 750ML	60
SODA 330ML	25
TONIC COCA COLA SPRITE 250ML	20
YOUNG COCONUT	35

KOMBUCHA

55

RED JAVA CHAI
DIGESTIVE WELLNESS
SUMMER BERRIES

FRESH JUICES

50

ORANGE WATERMELON PINEAPPLE HONEYDEW DRAGON FRUIT
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HEALTHY JUICES

60

BEET REFRESHER
BEETROOT, APPLE, CARROT, LIME, GINGER, HONEY
HEALTHY GREEN
CUCUMBER, APPLE, CELERY, BOK CHOY, GINGER, LIME
MOOD BOOSTER
CARROT, APPLE, PINEAPPLE

EARLY TREATS

FROM 8.30 AM

MIMOSA	135
ORANGE JUICE, SPARKLING WINE	
BELLINI	135
PEACH, SPARKLING WINE	
BLOODY MARY	110
VODKA, TOMATO JUICE, CELERY SALT, TABASCO, WORCESTERSHIRE SAUCE	



LUNCH

SUN-MON 12 - 6.30 PM
TUE-SAT 12 - 5 PM

DISH OF THE DAY 105 | 125
PLEASE KINDLY ASK OUR TEAM

THAI SALAD
TIGER PRAWNS | BEEF TENDERLOIN 150
LOCAL SALAD, POMELO, PEANUTS, THAI DRESSING

BROCCOLI SALAD 95
BACON, SUN DRIED TOMATOES, PINE NUTS, GREEK FETA,
LEMON YOGHURT DRESSING, SOURDOUGH BREAD

MOUSSAKA 135
MINCED BEEF, POTATOES, EGGPLANT, BECHAMEL

DANISH CROWN PORK BELLY 140
ASIAN BBQ SAUCE, BAKED ONIONS, VADOUVAN PUREE,
POTATOES

BEEF KOFTA KEBAB 145
TAHINI, ZHUG SAUCE, BABA GANOUSH, GREEK PITA,
BASMATI RICE

BRAISED BEEF CHEEK PAPPARDELLE 125
ITALIAN BASIL, PARMESAN FOAM

PORK SOUVLAKI WRAP 130
TOMATO, ONION, HUMMUS, TZATZIKI, FRENCH FRIES

ROASTED PORK IN A CLAYPOT 160
BABY POTATOES, BELL PEPPER, ROSEMARY,
GREMOLATA, GREEK SALAD

KOREAN FRIED CHICKEN WAFFLES 125
SPICY COLESLAW, ASIAN BBQ SAUCE, CORIANDER

RÜSTERS STEAK SANDWICH 160
MARINATED BEEF, EMMENTAL, SOFT ONIONS,
PICKLES, FRENCH FRIES

PAPRIKA COD 145
CHORIZO, PEAS, YOGHURT, MEJADRA RICE

RÜSTERS ARAK PASTA 115
RIGATONI, TOMATO, CREAM, PARMESAN, GREEN SALAD
ADD CHORIZO +40

VEGGIE LASAGNA 115
GREEN SALAD, SOURDOUGH BREAD

GREEK LENTIL SOUP 90
GREEK SALAD, SOURDOUGH BREAD

FALAFEL WRAP 120
TOMATO, ONION, TAHINI, HUMMUS, FRENCH FRIES

RÜSTERS FALAFEL 110
TAHINI DRESSING, ZHUG SAUCE, HUMMUS,
GREEK PITA, RICE TABBOULEH

POKE BOWL
MUSHROOM | **FRIED CHICKEN** | **TUNA** 115 | 125 | 135
JAPANESE RICE, CABBAGE, EDAMAME, CARROT,
WAKAME, PICKLED GINGER

SMALL BITES

SUN-MON 12 - 6.30 PM
TUE-SAT 12 - 5.30 PM

BUTTER CHICKEN MEATBALLS 70
TOASTED PARATHA, CORIANDER

BEEF RENDANG SPRING ROLLS 65
SWEET AND SOUR SAUCE

CRISPY CHICKEN TERIYAKI BITES 60
SESAME, CORIANDER

CRISPY PANKO PRAWNS 90
SPICY CHIPOTLE MAYO

FRIED CHORIZO 90
SOUR CREAM CHIVE DRESSING

VEGGIE SAMOSAS 50
SWEET POTATO, PEAS, GREEN CHUTNEY

INDIAN PAPADUMS 40
CURRY POWDER, BABA GANOUSH

BROCCOLINI 40
LIME, SEA SALT



THE SWEETS

FROM 12 PM

THREE CHEESES 320
COMTÉ, MANCHEGO, BRIE, HONEY NUTS,
TOMATO JAM, RUM FIGS, CRISPBREAD

FROZEN CHOCOLATE CAKE 80
CHOCOLATE MOUSSE, PECAN NUTS,
STRAWBERRIES, MILK ICE CREAM



PIÑA COLADA 70
WHITE RUM COCONUT SORBET,
PINEAPPLE, WHITE CHOCOLATE,
COCONUT FLAKES

CRÈME FRAICHE PARFAIT 90
WHITE CHOCOLATE GANACHE,
YUZU GEL, STRAWBERRIES

ESKIMO 100
WHITE CHOCOLATE VANILLA PARFAIT,
70% LOCAL DARK CHOCOLATE,
BLACK CURRANT

FOUR SORBETS 100
CHEF'S CHOICE OF HOMEMADE SORBETS

1 SCOOP OF GELATO 35
VANILLA | RÜSTERS COFFEE

 Vegetarian |  Vegan

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PANINI BAKERY

PANINI



10 AM - 6 PM

CHOOSE YOUR BREAD

FOCACCIA

BAGUETTE

SOURDOUGH

SOURDOUGH WITH SEEDS

SOURDOUGH OF THE MONTH

RYE BREAD

CROISSANT

SESAME BUN

CHOOSE YOUR VERSION

PORCHETTA

RED CABBAGE, PICKLED CUCUMBER,
DIJONNAISE, FRIED SHALLOTS

110

TUNA MOUSSE

PICKLED JALAPEÑOS, PICKLED RED ONION,
ARUGULA

110

PARIS HAM

COMTÉ, DIJONNAISE, ARUGULA

130

MORTADELLA

MOZZARELLA, PESTO, ARUGULA

130

CHORIZO

EMMENTAL, AIOLI, PICKLED ONION, ARUGULA

130

PROSCIUTTO DI PARMA

PARMESAN, PESTO, ARUGULA

130

GRILLED VEGGIES

TOMATO SAUCE, GREEK FETA

90

ADD ONS

PICKLED JALAPEÑOS

10

PICKLED ONION

5

CORNICHONS

15

SUN DRIED TOMATO

15

CUCUMBER SLICE


5

TOMATO SLICE

5

ONION SLICE

5

 Vegetarian

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BAKERY



FROM 8 AM

BREAD

	WH
SOURDOUGH BREAD	70
SOURDOUGH BREAD WITH SEEDS	75
SOURDOUGH BREAD OF THE MONTH	75
SOURDOUGH BAGUETTE	40
SOURDOUGH BUN	20
SALT AND PEPPER BUN	20
SEEDED BUN	20
FOCACCIA	40
RYE BREAD	75

PASTRIES

	PC
CROISSANT	40
ALMOND CROISSANT	45
PAIN AU CHOCOLAT	45
ESPRESSO GLAZED CROISSANT	40
CITRUS CROISSANT	45
DANISH	45
MORNING BUN WITH CINNAMON	35
MORNING BUN WITH CHOCOLATE & ORANGE	35
CHOCOLATE COOKIE	35
WALNUT & CHOCOLATE COOKIE	35
SPANAKOPITA	45
"BRUNSVIGER" CROISSANT CUBE	35
BAKLAVA	45
DONUT	35
CARDAMOM BUN	45
BANANA BREAD	30



CAKES

	WH PC
MACARON FRENCH COOKIE	40
CITRUS TART CITRUS CURD, ITALIAN MERINGUE	45
CHOCOLATE TART HAZELNUT PRALINE, SPONGE CAKE, WHIPPED CHOCOLATE CREAM, MILK CHOCOLATE MOUSSE	50
FRUIT TART ALMOND FRANGIPANE, BAKED PINEAPPLE AND MANGO, WHITE CHOCOLATE VANILLA CREAM, FRESH FRUIT	50
DAISY LEMON CAKE, CRÈME FRAÎCHE, LEMON CURD	45
CHOCOLATE CAKE CHOCOLATE SPONGE, CARAMEL CURD, MILK CHOCOLATE MOUSSE, HAZELNUT GLAZE	550 70
TROPICAL CAKE COCONUT & BASIL SPONGE, WHIPPED MANGO & PASSION FRUIT GANACHE, WHITE CHOCOLATE & VANILLA MOUSSE	550 70
BAKED CHEESE CAKE A CLASSIC WITH AN ORANGE TWIST	400 70

