

FULL MENU

**BRUNCH – LUNCH – TAPAS –
DINNER – DRINKS**

Scroll DOWN TO DISCOVER IT



SAUVAGE

BRASSERIE LITTORAL

EARLY BRUNCH

8AM TO 9.45AM

Booking recommended

EARLY BRUNCH

7 DAYS A WEEK – FROM 7AM TO 9.45AM

EGGS BENEDICT 2 poached eggs on a toasted brioche, hollandaise sauce	
Regular	9€
Ham	11€
Bacon	11€
Smoked Salmon	14€
DIFFERENT KIND OF EGGS Omelet or Scrambled or Sunny Side Up	
Regular	6€
Ham and cheese	8€
Bacon	8€
Smoked Salmon	11€
Avocado (olive oil, lemon) and tomato confit	9€
BLINIS WITH SMOKED SALMON	12€
2 Blinis with smoked salmon, cottage cheese with cucumber and fresh mint	
PANCAKES OR FRENCH TOAST BRIOCHE	
« Out of Work »	9€
Banana, roasted hazelnuts and homemade chocolate sauce	
« Grand Matin »	11€
Homemade red berries marmelade, vanilla ice cream, homemade granola, chantilly	
DETOX BOWL	10€
Chia seeds with coconut milk, banana, fresh fruits, praline peanuts and homemade granola	
FRUITS BOWL	7€
Fresh fruits, Infusion verveine and fresh lemongrass	
HOMEMADE PUDDING	8€
Chocolate sauce and vanilla ice cream	
HOMEMADE CAKES	4€
Lemon Square (almond, lemon, raspberry) gluten free OR Carrot cake	
MULTI-GRAIN FRENCH BAGUETTE	4€
Half baguette served with butter and jam or Butter / Maple syrup or Butter / Honey	
PAIN AU CHOCOLAT / CROISSANT	3€
From « la Case à Pain »	

BRUNCH TASTY PLANS

THE BIG BAD BRUNCH

30€

HOT DRINK

Coffee of your choice or tea or hot chocolate

+

COLD DRINK

Your choice in our « Fresh juices » and « Homemade Smoothies »

+

DETOX BOWL OR FRUITS BOWL

+

1 CHOICE BETWEEN :

Eggs Benedict OR Different Kind of eggs OR Blinis with smoked salmon OR Pancakes OR Toast Brioche

THE MODEST BREAKFAST

12€

HOT DRINK

Coffee of your choice or tea or hot chocolate

+

COLD DRINK

Your choice in our « Fresh juices » and « Homemade Smoothies »

+

YOUR CHOICE OF FOOD

Lemon Square

OR

Carrot Cake

OR

Multi-Grain french baguette

Half baguette served with butter and jam or Butter / Maple syrup or Butter / Honey

OR

Pain au Chocolat / Croissant

BRUNCH DRINKS

MOCKTAILS

BELLE BOUCHE Raspberry shrub, lemon juice, pineapple juice, Schweppes Tonic	7€
LANGEVIN Lychee puree, Squeezed Lemon and Grapefruit, mango juice	7€
PASSIONATA Passion fruit puree, squeezed lemon, peanuts syrup, Tonic	7€
BONBON SAUVAGE Fresh Grapefruit juice, lemon juice, red berries puree, Schweppes Tonic	7€
VIRGIN MOJITO / VIRGIN COLADA	7€
VIRGIN MOJITO W/ FRUITS Stawberry, or passion fruit or Ginger or Lychee	7€

FRESH JUICES & HOMEMADE SMOOTHIES

FRESH Pineapple, lemon, basil 35c	7€
BOOST Orange, mango, grapefruit, ginger 35cl	7€
SEASONAL MIX Seasonal fruits presented by our team 25cl	6€
FRESH ORANGE JUICE 25cl	4€
FRESH PINEAPPLE JUICE 25cl	6€

HOT DRINKS

RISTRETTO / EXPRESSO / LONGO	2,5€
EXPRESSO MACCHIATO	2,5€
CAPUCCINO	3€
LATTE MACCHIATO / DOUBLE EXPRESSO / HOT CHOCOLATE	4€

SIGNATURE COLD DRINKS

HOMEMADE LEMONADE	4€
HOMEMADE ICED TEA	4€
ENERGY BY SAUVAGE Hibiscus infusion, lemon, ginger	4€
VANILLA ICED COFFEE	5€

TEAS

FRESH	4€
Lemongrass, lemon peel, ginger, mint, liquorice	
VANILLA	4€
Black tea, Bourbon vanilla	
EARL GREY	4€
Black tea, bergamot, cornflower petals	
TROPICAL	4€
Green tea, pieces of mango, guava, rose petals, calendula	
Mint	4€

WATER

Australine 50 cl / Cilaos 50 cl	2€
Carafe of Filtered Still Water	2€
Carafe of Filtered Sparkling Water	2€

LUNCH

1ST SERVE : 12PM TO 1.45PM

Booking Required

2ND SERVE : FROM 2PM

Booking recommended

LUNCH

1ST SERVE : 12PM TO 1.45PM
2ND SERVE : FROM 2PM

MAIN DISHES

SALAD « THE WILD ONE »	22€
Quinoa tabbouleh with fresh herbs, large roasted river shrimp, lemon mayonnaise	
FRESH RAVIOLI SALAD (VG)	19€
Ravioli stuffed with feta and spinach, roasted cucumbers, tomato, strawberry and basil dressing	
TOMATO AND WATERMELON GAZPACHO (VG)	19€
Granny Smith Apple, Lemon Cucumber Tartare, Creamy Burrata and Homemade Pesto	
TAHITIAN TUNA TARTARE	25€
With lemon coco milk, homemade french fries	
TUNA TATAKI	24€
Slices of tuna quickly snacked with sesame seeds, Green papaya salad and carrots, Passion Fruit Coulis, homemade french fries	
FISHERMAN'S CATCH	26€
Risotto with lemon confit	
ROASTED MAGRET	29€
Roasted Duck Breast (300/350g), Butternut cooked in different ways, with tangy gravy	
SNACKED PORK PLUMA	26€
Served with its fennel, spiced pineapple, tomato coulis with ginger and lemongrass	
OCTOPUS SALAD	20€
Pineapple, Sweet Potatoes, Sweet Chilli Pepper, Vinaigrette	
RIBEYE STEAK	28€
Baby Potatoes, mushrooms, candied shallots, shallot sauce	
GUINEA FOWL SUPREME	25€
With its Fine pea puree, onion fondue, juice reduced with fresh thyme and sweet potato fries	
SUGGESTION OF THE DAY (Ask our team)	

DESSERTS

THE CHARMING CHOCOLATE (Gluten Free) 11€
Chocolate and red fruits dance together with different textures

SAUVAGE BANOFFEE (VG + Gluten free) 11€
Flower of salt crumble, Banana and caramel compote, lime, caramel ice cream, dulce de leche (caramelized milk)

FRUITS EXPLOSION (Gluten Free) 11€
A delicious blend of crisp and soft, combining raspberry, lime, kaffir lime, and a hint of mango

TROPICAL CHARLOTTE BY SAUVAGE 11€
Oat Flakes biscuit, light vanilla foam, Vanilla cheesecake cream, Passion Fruit coulis

THE CLASSICAL TIRAMISU (VG) 9€
Pavesini Biscuit, coffee, mascarpone creme, coffee crumble

THE GOURMET COFFEE 11€
5 pieces of our desserts presented by our team, served with a coffee

ICE CREAM BOWLS

SNICKERS 8€
1 Peanuts Ice cream scoop, 1 caramel scoop, 1 chocolate scoop, caramel sauce, peanuts, chantilly, chocolate topping sauce

GUAVA MERINGUE AND ITS RED BERRIES 8€
1 Vanilla Ice cream scoop, 1 guava scoop, red berries marmelade, meringue, chantilly

M&M'S CUP 6€
1 Vanilla ice cream scoop, chocolate sauce, chantilly, M&M's

YOUR CREATION...

1 Ice Cream scoop 3€ - 2 Scoops 6€ - 3 Scoops 7€
Chocolate, Mango, Caramel, Passion Fruit, Vanilla, Coconut, Guava, Pina Colada, Peanut

SUNSET TAPAS

5PM TO 7PM

Only without booking

SUNSET TAPAS

FROM 5PM TO 7PM

TAPAS

CHIMICHURI MARINATED PRAWNS & GUACAMOLE (x6)	9€
With spices and pineapple brunoise	
CROQUE MONSIEUR By SAUVAGE	11€
With Comté cheese, ham and truffles puree	
PORK TERRINE	9€
Parsley, capers, pickled onions, gherkins, toasted country bread	
CHEF'S CREAMY HOUMOUS (VG)	10€
Sesame, crispy vegetables, Pita bread	
CREOLE TAPAS BOARD	15€
Chicken Samosas, Cheese Samosas, Pork Stuffed Peppers, « Bonbon piment » (spicy falafels), « Bouchons » (Fried Raviole Stuffed with chicken)	
VEGGIE GYOZAS (X5) (VG)	9€
Fried, served with their sweet chili peanut sauce	
TUNA RILLETTES	8€
With curry	
HOMEMADE FISH AND CHIPS	10€
With their Wasabi mayonnaise	

YOU WANT SOMETHING SPECIAL ... ?

ASK FOR OUR « WONDERFUL SUNSET »

GIANT BOARD OF OUR BEST TAPAS	190€
+	
1 BOTTLE OF YOUR CHOICE	
Champagne (75cl) OR Rose Wine (1,5L)	

Suits for 3 to 7 pax. Can only be booked minimum 1 day in advance by Whatsapp : +262 693 49 40 11

DINNER

FROM 7.30PM

Booking Required

DINNER

FROM 7.30 PM

TAPAS / ENTREES

CHIMICHURI MARINATED PRAWNS & GUACAMOLE (x6)	9€
With spices and pineapple brunoise	
CROQUE MONSIEUR By SAUVAGE	11€
With Comté cheese, ham and truffles puree	
PORK TERRINE	9€
Parsley, capers, pickled onions, gherkins, toasted country bread	
CHEF'S CREAMY HOUMOUS (VG)	10€
Sesame, crispy vegetables, Pita bread	
CREOLE TAPAS BOARD	15€
Chicken Samosas, Cheese Samosas, Pork Stuffed Peppers, « Bonbon piment » (spicy falafels), « Bouchons » (Fried Raviole Stuffed with chicken)	
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With curry	
HOMEMADE FISH AND CHIPS	10€
With their Wasabi mayonnaise	

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Granny Smith Apple, Lemon Cucumber Tartare, Creamy Burrata and Homemade Pesto	
TAHITIAN TUNA TARTARE	25€
With lemon coco milk, homemade french fries	
TUNA TATAKI	24€
Slices of tuna quickly snacked with sesame seeds, Green papaya salad and carrots, Passion Fruit Coulis, homemade french fries	
FISHERMAN'S CATCH	26€
Risotto with lemon confit	
ROASTED MAGRET	29€
Roasted Duck Breast (300/350g), Butternut cooked in different ways, with tangy gravy	
SNACKED PORK PLUMA	26€
Served with its fennel, spiced pineapple, tomato coulis with ginger and lemongrass	
GRILLED SQUIDS	25€
With their fresh gnocchis and lobster bisque	
RIBEYE STEAK	28€
Baby Potatoes, mushrooms, candied shallots, shallot sauce	
GUINEA FOWL SUPREME	25€
With its Fine pea puree, onion fondue, juice reduced with fresh thyme and sweet potato fries	
SUGGESTION OF THE DAY (Ask our team)	

DESSERTS

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Pavesini Biscuit, coffee, mascarpone creme, coffee crumble

THE GOURMET COFFEE 11€
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SNICKERS 8€
1 Peanuts Ice cream scoop, 1 caramel scoop, 1 chocolate scoop, caramel sauce, peanuts, chantilly, chocolate topping sauce

GUAVA MERINGUE AND ITS RED BERRIES 8€
1 Vanilla Ice cream scoop, 1 guava scoop, red berries marmelade, meringue, chantilly

M&M'S CUP 6€
1 Vanilla ice cream scoop, chocolate sauce, chantilly, M&M's

YOUR CREATION...

1 Ice Cream scoop 3€ - 2 Scoops 6€ - 3 Scoops 7€
Chocolate, Mango, Caramel, Passion Fruit, Vanilla, Coconut, Guava, Pina Colada, Peanut

DRINKS
ALL DAY LONG

ALCOHOLIC DRINKS

SIGNATURE COCKTAILS

SUNSET CANDY Bombay Gin, homemade banana liquor, lemon, homemade vanilla syrup, red fruits puree, fresh pineapple	11€
CHIC BASIL Bombay Gin infused with basil, limoncello, squeezed lemon, homemade Bourbon vanilla syrup, egg white	12€
ULTRA VIOLET Ketel One Vodka, violet liquor, squeezed lemon, honey syrup, fresh pineapple	12€
INFRA RED Vodka infused with passionfruit,	12€
I LOVE YOUR TAN Savanna Lontan Rum, squeezed lemon, ginger syrup, fresh coffee, cane sugar, sparkling water	12€
DE LITCHI OUS Savanna Creol Rum, lychee puree, squeezed lemon, elder flower	12€
TASTE OF HAZEL Savanna Metis Rum, squeezed lemon, fresh pineapple, hazelnut / honey syrup, bitter chocolate	12€
THE SMOKEY ZACAPA Zacapa Rum, homemade vanilla syrup, aromatic & chocolate bitters, cherry wood smoked	16€
PALOMA BEACH Tequila, triple sec, squeezed lemon, agave syrup, fresh grapefruit	12€
CORK'S SUN Jameson whisky, squeezed lemon, ginger syrup, spray of peated whisky	12€
SAUVAGE ROSE Rose wine, red fruits puree, fresh grapefruit, squeezed lemon	10€

CLASSIC COCKTAILS

MOJITO Savanna Intense Rum, fresh mint, squeezed lemon, cane sugar, sparkling water	10€
MOJITO W/ RED FRUITS OR PASSION FRUIT OR LITCHI OR GINGER Savanna Intense Rum, fresh mint, squeezed lemon, cane sugar, sparkling water	11€
PIÑA COLADA Savanna Intense Rum, coconut milk, fresh pineapple, vanilla	10€
KALOU 5YO Savanna Rum , squeezed lemon, brown sugar	10€
PLANTEUR BY SAUVAGE Rum, fresh pineapple, squeezed lemon, passion fruit, vanilla, bitters	10€
TI PUNCH Agricultural rum, squeezed lemon, brown sugar	8€
COCO PUNCH Rum, coconut milk, homemade Bourbon vanilla syrup	9€
SOUR AMARETTO Amaretto, squeezed lemon, cane sugar, egg white, angostura bitter	10€
MOSCOW MULE Ketel One Vodka, squeezed lemon, homemade ginger syrup, sparkling water	10€
EXPRESSO MARTINI Ketel One Vodka, homemade coffe liquor, fresh coffee, cane sugar	11€
CAIPIRINHA Cahaça, squeezed lemon, cane sugar	10€
MARGARITA Tequila, Triple Sec, squeezed lemon	10€
GIN BASIL SMASH Bombay Gin infused with basil, squeezed lemon, cane sugar	10€
GIN TONIC (GIN OF YOUR CHOICE) Bombay Dry Tanqueray (w/ lemon, orange or grapefruit)	9€ 10€
NEGRONI Bombay Gin, Campari, red Martini	10€
AVIATION Tanqueray Gin, Squeezed lemon, violet liqueur, maraschino and cherry maraschino	10€

CLASSIC COCKTAILS

SPRITZ	
APEROL SPRITZ	10€
CAMPARI SPRITZ	10€
ST GERMAIN SPRITZ	12€

SOUR WHISKY	11€
Bulleit Bourbon, squeezed lemon, cane sugar, egg white, angostura bitter	

OLD FASHIONED	12€
Bulleit Bourbon, cane sugar, aromatic bitter, orange bitters	

MINT JULEP	12€
Bulleit Bourbon, fresh mint, cane sugar, aromatic bitters	

DRAFT BEERS

25 CL / 50CL

BUDWEISER 5%	4€ / 7€
HOEGAARDEN WHITE 4,9%	4,5€ / 8,5€
LEFFE BLOND 6,6%	4,5€ / 8,5€
LEFFE RUBY 5%	5€ / 9€
DALONS IPA 5,5% (local beer)	4,5€ / 8,5€
PICON Addon	1€ / 2€

BOTTLED BEERS

DESPERADOS 33 cl	5€
SPOT 7 / SPOT 4 33 cl	5,5€
FISCHER 33 cl	3€
DODO 33 cl (local beer)	3€

AFTER DINNER DRINKS

4 CL

SAVANNA METIS RUM	6€
SAVANNA CREOLE RUM	7€
SAVANNA LONTAN RUM	8€
SAVANNA 5YO RUM	9€
ZACAPA 23YO RUM	13€
ARRANGED RUM	3€
BULLEIT WHISKY	10€
RED LABEL BOURBON	7€
CHIVAS 18YO BOURBON	14€
LAGAVULIN BOURBON	15€
JAMESON BOURBON	8€
JACK DANIEL'S BOURBON	10€
HENNESSY VS COGNAC	11€
GET 27	6€
BAILEYS	6€
RICARD 2cl	3,5€
HOMEMADE LIMONCELLO	5€

CHAMPAGNE AND WINE

WE PROVIDE A LARGE SELECTION OF NICE REFERENCES
ASK OUR TEAM TO SEE THE CARTE

SOFT DRINKS

MOCKTAILS

PINK LIPSTICK	7€
Red fruits puree, pineapple juice, grenade and mint shrub, cardamon, lemon	
LANGEVIN	7€
Lychee puree, Squeezed Lemon and Grapefruit, mango juice	
JUNGLE	7€
Fresh mint, passion fruit puree, squeezed grapefruit, fresh pineapple	
SAUVAGE CANDY	7€
Fresh grapefruit juice, squeezed lemon, red fruits puree, tonic	
PASSIONUTS	7€
Passion fruit puree, squeezed lemon, hazelnut and honey syrup, tonic	
FRESH	7€
Fresh pineapple, squeezed lemon, basil	
BOOST	7€
Fresh pineapple, squeezed lemon, basil	
HOMEMADE FRUITS COCKTAIL	6€
Squeezed orange, squeezed grapefruit, fresh pineapple	
VIRGIN MOJITO / VIRGIN COLADA	7€
VIRGIN MOJITO W/ FRUITS	7€
Stawberry, or passion fruit or Ginger or Lychee	

FRESH JUICES & HOMEMADE SMOOTHIES

SEASONAL MIX	6€
Seasonal fruits presented by our team 25cl	
FRESH ORANGE JUICE 25cl	4€
FRESH PINEAPPLE JUICE 25cl	6€

SIGNATURE COLD DRINKS

HOMEMADE LEMONADE	4€
HOMEMADE ICED TEA	4€
ENERGY BY SAUVAGE	4€
Hibiscus infusion, lemon, ginger	
VANILLA ICED COFFEE	5€

WATER

Australine 50 cl / Cilaos 50 cl	2€
Carafe of Filtered Still Water	2€
Carafe of Filtered Sparkling Water	2€

HOT DRINKS

RISTRETTO / EXPRESSO / LONGO	2,5€
EXPRESSO MACCHIATO	2,5€
CAPUCCINO	3€
LATTE MACCHIATO / DOUBLE EXPRESSO / HOT CHOCOLATE	4€

TEAS

FRESH	4€
Lemongrass, lemon peel, ginger, mint, liquorice	
VANILLA	4€
Black tea, Bourbon vanilla	
EARL GREY	4€
Black tea, bergamot, cornflower petals	
TROPICAL	4€
Green tea, pieces of mango, guava, rose petals, calendula	
Mint	4€