

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

FRESH JUICES & HOMEMADE SMOOTHIES

FRESH	7€
Pineapple, lemon, basil 35c	
BOOST	7€
Orange, mango, grapefruit, ginger 35cl	
SEASONAL MIX	6€
Seasonal fruits presented by our team 25cl	
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	4€
Hibiscus infusion, lemon, ginger	
VANILLA ICED COFFEE	5€

TEAS

FRESH

Lemongrass, lemon peel, ginger, mint, liquorice

4€

VANILLA

Black tea, Bourbon vanilla

4€

EARL GREY

Black tea, bergamot, cornflower petals

4€

TROPICAL

Green tea, pieces of mango, guava, rose petals, calendula

4€

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	
VEGGIES ON THE BEACH (VG)	20€
Puff Pastry, Eggplants, Tomatoes, Candied onions, Burrata Cheese, homemade pesto	
FRESH RAVIOLI SALAD (VG)	19€
Ravioli stuffed with feta and spinach, roasted cucumbers, tomato, strawberry and basil dressing	
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	
ROAST CUSHION OF VEAL	28€
Served with eggplant and pepper fondue, and reduced gravy	
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 IRRESISTIBLE 3 CHOCOLATES OPERA (VG) 11€

Joconde Biscuit, Cocoa, crunchy praline, 3 chocolates praline : Dark, Ivroy / Tonka, Milk chocolate

CITRUS PAVLOVA 11€

Meringue, lime cream, Grapefruit and white chocolate ganache, fresh grapefruit

SAUVAGE BANOFFEE (VG + Gluten free) 11€

Flower of salt crumble, Banana and caramel compote, lime, caramel ice cream, dulce de leche (caramelized milk)

TROPICAL CHARLOTTE BY SAUVAGE 11€

Oat Flakes biscuit, light vanilla foam, Vanilla cheesecake cream, Passion Fruit coulis

TIRAMISU OF THE DAY (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

MELTED BURRATA (VG)	10€
Wit hits candied vegetables and crumble	
TUNA RILLETES	8€
With curry	
BREADED PRAWNS (X6)	12€
With their Sriracha Sauce	
HOMEMADE FISH AND CHIPS	10€
With their Wasabi mayonnaise	
ROASTED CAMEMBERT CHEESE (VG)	19€
Raw milk cheese Camembert, candied onions and thyme	
CROQUE MONSIEUR By SAUVAGE	11€
With Comté cheese, ham and truffles puree	
OLIVES FOCACCIA (VG)	9€
Topped with Takamaka Goat cheese foam & piquillos	
CREOLE TAPAS BOARD	15€
Chicken Samosas, Cheese Samosas, Pork Stuffed Peppers, « Bonbon piment » (spicy falafels), « Bouchons » (Fried Raviole Stuffed with chicken)	

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

MELTED BURRATA (VG)	10€
Wit hits candied vegetables and crumble	
TUNA RILLETES	8€
With curry	
BREADED PRAWNS (X6)	12€
With their Sriracha Sauce	
HOMEMADE FISH AND CHIPS	10€
With their Wasabi mayonnaise	
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With their Wasabi mayonnaise	
ROASTED CAMEMBERT CHEESE (VG)	19€
Raw milk cheese Camembert, candied onions and thyme	
CROQUE MONSIEUR By SAUVAGE	11€
With Comté cheese, ham and truffles puree	
OLIVES FOCACCIA (VG)	9€
Topped with Takamaka Goat cheese foam & piquillos	
CREOLE TAPAS BOARD	15€
Chicken Samosas, Cheese Samosas, Pork Stuffed Peppers, « Bonbon piment » (spicy falafels), « Bouchons » (Fried Raviole Stuffed with chicken)	

MAIN DISHES

VEGGIES ON THE BEACH (VG)	20€
Puff Pastry, Eggplants, Tomatoes, Candied onions, Burrata Cheese, 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	
ROAST CUSHION OF VEAL	28€
Served with eggplant and pepper fondue, and reduced gravy	
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 IRRESISTIBLE 3 CHOCOLATES OPERA (VG) 11€

Joconde Biscuit, Cocoa, crunchy praline, 3 chocolates praline : Dark, Ivroy / Tonka, Milk chocolate

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SAUVAGE BANOFFEE (VG + Gluten Free) 11€

Flower of salt crumble, Banana and caramel compote, lime, caramel ice cream, dulce de leche (caramelized milk)

TROPICAL CHARLOTTE BY SAUVAGE 11€

Oat Flakes biscuit, light vanilla foam, Vanilla cheesecake cream, Passion Fruit coulis

TIRAMISU OF THE DAY (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 (VG) 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 (VG) 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€ (VG)

Chocolate, Mango, Caramel, Passion Fruit, Vanilla, Coconut, Guava, Pina Colada, Peanut

DRINKS

All day long

ALCOHOLIC DRINKS

SIGNATURE COCKTAILS

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

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

Bulleit Bourbon, squeezed lemon, cane sugar, egg white, angostura bitter	11€
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OLD FASHIONED

Bulleit Bourbon, cane sugar, aromatic bitter, orange bitters	12€
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MINT JULEP

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