

# LE SAUVAGE

MEAT + FIRE

At Le Sauvage, we offer the finest quality of home aged beef and meat cuts in town. Our beef is carefully monitored and dry aged in-house for a minimum of 20 days. Dry aging is a special process that allows the meat to develop a greater concentration of flavour and taste. The natural enzymes in the beef help to optimize the tenderness and texture of the beef, in addition, we aim to offer beef with greater marbling so resulting in a richer, tender and juicy steak.

We bake our own breads in our own bakery, including the European rustic Farmers Bread made from the finest ingredients sourced from around the world. We also create our own flavoured salts, which is one of our signature creations at Le Sauvage.

## Personality & Pair-ability

At le Sauvage we have selected bouquet-style wines that offer a balance of aroma, flavours and texture that are integrated to create a complete personality; where the fruit, spice, earth, acid, tannin and alcohol interact with the food producing an experience where both the wine and the food taste better together and the nuances of both are accentuated by their pairing.

## COLD ENTRÉE

### Pissaladière

Goats' Cheese, Caramelized Red Onions, Semi-Dried Tomatoes, Anchovies (D, G)

### Aged Steak Tartare

Olive Tapenade, Toasted Multigrain Crisp, Roast Tomato Relish (N, G)

### "BEEF PROSCIUTTO AGED IN HOUSE", Burrata Cheese

Salsa de Genovese, Wild Garlic Bread (D, G)

### Braised Beef Shoulder, Foie Gras Crème Brulee

Port Wine Glaze, Caramelized Red Onions, Walnut Brioche (D, A, N, G)

### Organic Farmers Garden Salad, Green Herbs Vinaigrette

Daily Selected Fresh Leaves & Vegetables (V)

## HOT ENTRÉE

### Pan Seared Foie Gras, Confit Duck Pastille

Peach Yoghurt, Braised Red Cabbage, Red Berries, Dark Chocolate (D, G, N)

### Grilled Quail with Cinnamon, Port Wine and Blackberry Glaze

Marinated Baby Spinach, Young Beetroot, Slow Roasted Walnuts (A, N)

### "Catherine de Medici" Green Ravioli

Confit Duck Leg, Lamb Shank, Beef Shoulder, Beef Chorizo, Fresh sage (D, G, N)

## SOUP

### Essence of "Wild Duck", Capprino Goats' Cheese

Truffled Waffles, Beetroot Relish (D, G)

### Chef's Soup of The Day

Daily Special Seasonal Vegetarian Soup (V, D)

## SIDE DISHES

Braised Jumbo Asparagus (V)

Spicy Salted Cajun Hand Cut Potato Chips (V)

White Truffle Mashed Potato (D)

Potatoes Dauphinoise (V, D, G)

Baked Potato, Soured Cream (D)

Penne or Spaghetti (G)

Charcoal Grilled Vegetables (V)

Cannellini Ragout (D)

Spanish Red Onion Confit (A)

Mushroom Ragout (D)

Braised Red Cabbage, Red Berries, Dark Chocolate (D)

Sautéed Green Beans (D, G)

## MAINS

All main dishes are priced per person and served with a selection of mustard, one side dish and one sauce, salsa or a dip.

### Wagyu Beef Cheek Bourguignon

Dry Port Wine, Veal Bacon, Glazed Shallots, Mushrooms (D, A)

### "Dry Aged" Wagyu Burger

Seared Foie Gras, Cream Cheese, Spicy Guacamole, Semi-Dried Tomatoes in Charcoal Toasted Brioche (D, G)

## SCALE YOUR FAVORITE CUT FROM 250G UP TO 1 KG

Slow Roasted Short Ribs, Caribbean Rub (500g)

T-Bone Steak (400g)

## CERTIFIED BLACK ANGUS BEEF (AMERICAN) AGED IN HOUSE

Sirloin Steak (250g)

Rib Eye (250g)

Tenderloin (250g)

"Chateaubriand" for 2 persons (500g)

## STOCKYARD 150 DAYS WAGYU BEEF (BMS 5/6) (AUSTRALIAN)

Rib Eye (250g)

Tenderloin (250g)

Wagyu "Chateaubriand" for 2 persons (500g)

## 500 Days Grain Fed "MASTER KOBE BLACK" Grade A (9 / 11 BMS) (250g)

"Peter's Farm" Milk Fed Veal Chop (220 - 250g)

Spicy Marinated Lamb Skewer (Local)

Mullwar Australian Rack of Lamb (300g)

Colorado American Rack of Lamb (300g)

French Duck Breast (320 - 350g)

Farmer's Cut Boneless Half Chicken (300g)

## SAUCES, SALSA AND DIPS

Veal Jus / Lamb Jus / Chicken Wing Glaze / Red Wine Jus (A)

Garlic, Fresh Herb / Café de Paris Butter (D)

Tomato, Avocado and Chili Salsa (V)

Blue Cheese, Mustard and Vodka (D, A)

Grain Mustard Sauce / Roasted Four Pepper Sauce

Tomato, Black Olives, Capers and Oregano Salsa (V)

Smoked Barbecue and Dark Rum (A)

Red Onion Confit with Aged Balsamic Vinegar

## SIGNATURE SELECTION OF "CHEF RUKMAL'S HOME MADE SPICY SAUSAGES"

Beef Sausages, Dried Tomatoes, Rustic Roast Potatoes

Spicy Lamb Sausage, Scallion, Mashed Potato

Wild Birds Sausage, Foie Gras, Truffled Mashed Potatoes

Prices in Bahraini Dinars | Subject to 10% Service Charge & 10% Government Levy

(D) Contains Dairy, (G) Contains Gluten, (S) Contains Shellfish, (V) Vegetarian, (A) Contains Alcohol, (N) Contains Nuts