

LE SAUVAGE

MEAT + FIRE

Personality & Pair-ability

At Le Sauvage, we offer the finest quality of prime in-house aged beef and meat cuts in town. Dry aging is a special process that allows the meat to develop a greater concentration of flavour and taste. We have selected boutique-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

- Classic Wagyu Beef Tartare (BMS 6-7) (D.G)** 9
Ground Wagyu Beef, Toasted Blue Cheese Brioche, Masculine Lettuce
- Bruschetta (2 pcs each) (D.G.N)** 3.5
Olive Tapenade, Feta Cheese & Tomato, Salsa de Genovese
- Scottish Smoked Salmon (D.G)** 5
Hass Avocado, Poached Egg, Dark Multi-Grain Melba Toast, Asparagus
- Freshly Shucked Oysters (S.A)** 9
Green Apple Grenadine, Shallot Red Wine & Beer Vinegar

HOT ENTRÉE

- Spinach and Ricotta Ravioli (G.D.N)** 7
Semi-dried Tomatoes, Parmesan Cheese, Truffle Oil, Basil Pesto Sauce, Pine Nuts
- South African Boerewors Sausage (D)** 6
Potato Purée, Spicy Tomato Smoortjie
- Pan Seared Foie Gras (A.G.D.N)** 10
Foie Gras, Walnut Brioche, Port-Glazed Fig, Green Apple Purée
- Fisto Misto (D.G)** 8
Hammour, Calamari, Local Anchovies, Squid Ink Aioli, Tartar Sauce, Lemon Warp

SALAD

- Beef Carpaccio (D.G)** 7
Rocket Leaves, Parmesan, Semi-Dried Tomato Relish, Premium Olive Oil, Toasted Brioche
- Organic Cherry Tomato Salad (D.H)** 5
Burrata Cheese, Balsamic Reduction, Pine Nuts, Rocket Leaves
- Alaskan King Crab Salad (S.D.N)** 10
Mango, Pomelo, Avocado, Tomatoes, Basil Dressing
- Organic Quinoa Salad (D)** 5
Fresh Basil, Tomatoes, Avocado, Mint, Lime, Extra Virgin Oil, Spinach Detox Juice
- Prawns and Avocado Cocktail (S.D.N)** 6
Fresh Tomatoes, Shallots, Citrus, Basil & Vinaigrette Dressing

SOUP

- Classic French Onion Soup (D.G)** 3
Onion Sourdough, Gruyere Cheese
- Chef's Soup of The Day (D.G)** 3.5
Daily Special Seasonal Vegetarian Soup
- Tuscan Seafood Stew (S.A.D.G)** 5
Mix Seafood, Cherry Tomato Ragout, Pernod, Toasted Multi-Grain Bread

FROM THE BUTCHERS AGING CABINET

CERTIFIED BLACK ANGUS BEEF (AMERICAN)

- Sirloin Steak (300g)** 14
- Rib Eye (300g)** 16
- Tenderloin (300g)** 18
- Chateaubriand for 2 persons (450g)** 34

STOCKYARD 150 DAYS WAGYU BEEF (BMS 5/6)

(AUSTRALIAN)

- Rib Eye (300g)** 20
- Tenderloin (300g)** 23
- Wagyu "Chateaubriand" for 2 persons (450g)** 40
- 500 Days Grain Fed "MASTER KOBE BLACK" Grade A (9 / 11 BMS) (250g)** 35

MAINS

- Wagyu Beef Cheek Bourguignon (D.A)** 12
Potato Purée, Port Wine, Veal Bacon, Glazed Shallots, Mushrooms
- Le Sauvage U.S.D.A Prime-aged Beef Burger (200g) (D.G)** 10
Mustard, Cream Cheese, Fried Egg, Turkey Bacon, Melted Yellow Cheddar on a Toasted Charcoal Brioche
- Veal Milanese (D.G.N)** 12
Fresh Tomato Salsa, Spaghetti, Aged Parmesan, Mix Salad
- Grilled Spring Baby Chicken Breast (D)** 8
Truffle Potato Purée, Braised Asparagus, Sautéed Mushrooms, Onion, Chicken Jus
- Mullwar Australian Rack of Lamb (450g) (D)** 16
Cauliflower Purée, Orange, Honey Glazed Carrots, Mint Dust, Lamb Jus
- Salt Crusted Sea Bass (D.G)** 12
Steam Vegetables, Steam Rice, Dill Butter Sauce
- Grilled Spanish Octopus with Garlic Chili Oil (S.D)** 10
Roasted Garlic Chili Oil, Roasted Capsicum, Grilled Lemon, Freshly Chop Parsley, Lemon Warp
- Pan Seared Norwegian Salmon (200g)** 9
Choice of Side & Sauce
- Grilled Tiger Prawns (250g)** 14
Choice of Side & Sauce
- Grilled Sea Bass Fillet (400g)** 10
Choice of Side & Sauce
- Chanterelle Mushroom Risotto (D.G.A)** 10
Creamy Risotto with Sun-Dried Chanterelles, Parmesan, Parsley
- Daily Fish of the day (700-1000g)** 8
Ask Your Waiter Daily Fish of the Day

FOR SHARING

- Butcher Plate (300g) (D.S)** 16
Butcher-Spiced Marinated USA Sirloin Steak, Garlic Prawns
- Le Sauvage Steak Platter Experience (D)** 55
Prime Beef Sirloin, Lamb Rack, Beef Sausage, Prime Short Ribs. Potato Purée, Steam Broccoli, Sautéed Mushrooms, Baked Potato w/ Sour Cream
- Mix Grilled Seafood Platter (D.S)** 25
Prawns, Hamour, Salmon, Sea Bass, Scallops, Mussels, Grilled Vegetables, 2 Sides

SIDE DISHES

- Truffle Mash Potato** 1.7
- Potato Purée**
- Braised Asparagus**
- Seasonal Sautéed Vegetables**
- Seasonal Grilled Vegetables**
- Baked Potato**

SAUCES

- Red Wine Jus** 1.7
- Mushroom Sauce**
- Roasted Pepper Sauce**
- Blue Cheese & Vodka**
- Café De Paris Butter**

LE SAUVAGE

MEAT + FIRE

SETTING THE TASTE TREND

Born from the Master's Wine Dinner; wine lovers from the region and beyond are drawn by our proud reputation for food and wine pairing. A reputation combining showmanship with culinary artistry, gorgeous flavours with irresistible textures. Balance, elegance, distinction, finesse – these are the hallmarks of every Le Sauvage wine. Our talented chefs take pleasure in adding their pairing magic.

Degustation Experience Menu

8 small plates with 8 wines BHD 64

Pongrácz Rosé Méthode Cap Classique

Stellenbosch, South Africa

A timeless Cap Classique made in the traditional Champagne method; layered with toast and blackberry fruit with a firm and foamy mousse that lends well to the delicate yet rich, creamy flavours and texture of the crab and avocado salad.

150 ml Glass & Pairing / BHD 12

Slow Poached Alaskan King Crab Salad

Alaskan King Crab, Mango, Pomelo, Avocado, Tomatoes, Lime and Fresh Basil.
(S.D.N)

Macmurray Estate Pinot Noir

Central Coast, California

Typical blackcurrant, fresh red fruits, earthy and spice notes with a hint of oak. Rounded off with signature Pinot Noir minerality and acidity, which accentuates the complex seasonings of the tartare while its smooth texture is matched in the wines sensual silky quality.

150 ml Glass & Pairing / BHD 14

Wagyu Beef Tartare (BMS 6-7)

Classic Steak Tartare of Ground Wagyu Beef, Toasted Blue Cheese Bread, Masculine Lettuce.
(D.G)

Casa Lapostolle Grand Selection Chardonnay

Casablanca Valley, Chile

The Casablanca Valley often shrouded in fog is responsible for this cool-climate wine; intense volumes of ripe pineapple and lush, creamy texture with a saline spine of acidity that counters the rich umami flavours of the foie gras while elevating the fruit flavours of apple and fig.

150 ml Glass & Pairing / BHD 12

Pan-Seared Foie Gras

Duck Foie Gras, Walnut Brioche, Port-Glazed Fig, Green Apple Purée.
(A.G.D.N)

Gable View Sauvignon Blanc

Western Cape, South Africa

A classic Sauvignon expressing a herbaceous and grassy bouquet, mirroring the vegetal ingredients of the spinach, pesto and ricotta ravioli with the wines crisp and refreshing nature daring you to take another bite.

150 ml Glass & Pairing / BHD 10

Spinach & Ricotta Ravioli

Semi-Dried Tomatoes, Parmesan, Truffle Oil, Basil Pesto Sauce.
(G.D.N)

KWV Classic Collection Pinotage

Paarl, South Africa

Distinctively South African variety; rich and flavourful showing upfront fruit sweetness of plum with juicy tannin structure. Paired together with the 'boerewors', meaning farmers sausage, delivers an equally rich dish with its unique blend of dried herbs is soundly spiced toward the ripe succulence of the wine.

150 ml Glass & Pairing / BHD 12

Boerewors Sausage

Potato Purée, Tomato and Onion Smootjie.
(D)

Pablo Old Vine Garnacha

Calatayud, Spain

Calatayud is a landscape unrestrained with dry bush strewn hills producing this black, dense, chewy and lip-smacking wine. Having big thrusts of kirsch berry, dried strawberries, minerals and spice, it calls for the decadently complex and savoury flavours of the mushroom risotto.

150 ml Glass & Pairing / BHD 14

Chanterelle Mushroom Risotto

Creamy Risotto with Sun-Dried Chanterelles, Parmesan, Parsley
(D.G.A)

Nederburg Winemaster Reserve Shiraz

Paarl, South Africa

An opulent and full-bodied red expressing rip prune, plum and dark chocolate flavours with an indefinite tannic structure. Lush and lingering it is a marvelous match with the intensely caramelized flavours and super tender beef bourguignon.

150 ml Glass & Pairing / BHD 13

Wagyu Beef Bourguignon

Potato Purée, Veal Bacon, Glazed Shallots, Mushrooms, Port Wine Jus.
(D.A)

Torres Floralis Moscatel Oro

Catalunya, Spain

Moscatel, the sweetest of Spain; the Romans called it 'Apianae' because it attracts the bees that, from the Muscat flowers, make the delicious nectar of their honey. It has an unmistakable aromatic perspective with seductive floral perfumes and voluptuous concentration that highlight the cinnamon and honey of the flambéd bananas.

150 ml Glass & Pairing / BHD 9

Banana Flambé

Dark Rum, Passion-Fruit, Mango, Cinnamon, Vanilla Ice-Cream.
(N.D.A)