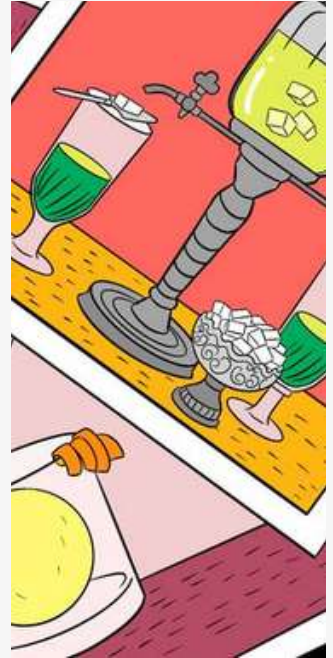
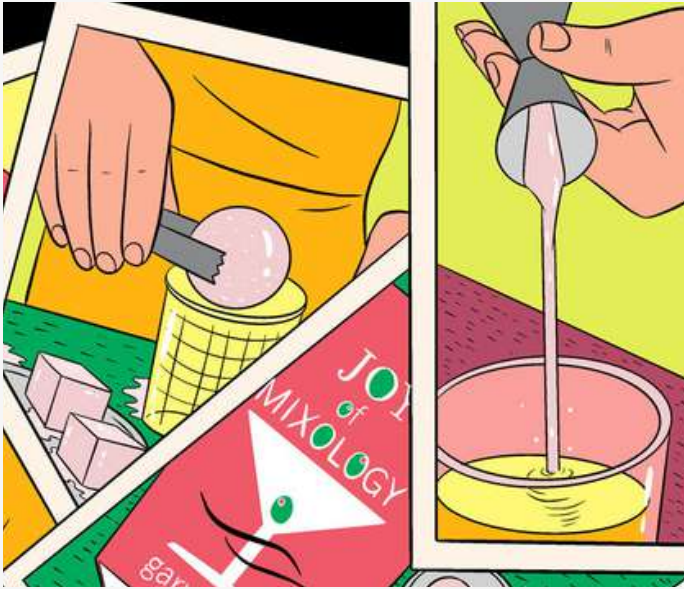


The background is an abstract composition of thick, expressive brushstrokes. The top half features warm tones of orange and yellow, while the bottom half is dominated by deep reds and purples. The strokes are layered and textured, creating a sense of depth and movement.

Savage



THE ART OF LOW ABV COQUETELS

Concept & Inspirations

We imagined a place of adventure, exploration, freedom inspired by the world and its riches.

A place with a wild spirit, which returns to the origins of taste and forgotten flavors, in order to sublimate them in our Cocktails.

We have imagined a place where the past meets the present by restoring the nobility of the Apéritifs d'Antan from here and elsewhere for low alcohol content (low ABV) Cocktails rich in taste and aromas for a taste and sensory journey.

It is in this universe that "slow drinking" is agreed and practiced: the art of taking the time to share and enjoy a cocktail while remaining attentive to one's senses in order to better satisfy them.

<< WE ARE SOMEWHERE BETWEEN A WINE BAR AND A COCKTAIL BAR, WITH MOST OF OUR BASE ALCOHOLS BEING WINE DERIVATIVES, WITH AN ALCOHOL CONTENT CLOSE TO THAT OF A GLASS OF WINE .

WHAT WE WANT IS TO TAKE THE CUSTOMER ON A JOURNEY THROUGH TIME AND AROUND THE WORLD IN A TASTE AND NOSTALGIC DISCOVERY >>

Team Sauvage



Our Fruit Juices & Sodas

Fruit juice "le Coq Toqué" Organic (25cl) / 6e

Roussillon Apricot, Blood Orange, Pineapple
Tomato-Rosemary, Apple-Strawberry

Tonics (20cl) / 5e

Tonic Three Cents
Tonic hibiscus Schweppes Premium

Sodas "Three Cents" (20cl) / 5e

Pink grapefruit soda
Mandarin-bergamot soda, Ginger beer

Organic iced infusion Milliat (25cl) 6e

Raspberry-mint or Peach-verbena
Lemon-olive lemonade (20cl) / 6e
Cola Club Maté (33cl) / 6e

Mineral waters

Perrier 33cl / Evian 50cl / 5e

Our Wines (13cl) /

6e

Côtes du Rhône AOC Les Alexandrins 2022

Fruity, supple and round (Red) / (13%)

Pinot Noir AOP Château du Carruge 2022

Fruity, light and elegant (Red) / (13%)

Chardonnay Mi-Nuit IGP Domaine Brial (2023)

Fruity (peach, pear), mineral (White) / (12.5%)

Monbazillac AOC Les Gabadiers (2023)

Aromatic sweet white wine / (12.5%)

Our Bottled Beers (33cl)

Le Poulpe / 6e

Var, France (5%) White beer
Citrus (grapefruit), fresh and lively

The Promises Bio / 6e

Sous le Bois / Ain, (5%) Blond beer
Beautiful length with citrus notes

Fond de Cale / 6e

Brasserie 3 Mâts / Alsace, (5.5%) IPA
Exotic fruits (mango, lychee)

Scylla / 6e

Brasserie 3 Mâts / Alsace, (5.5%) Amber
Biscuits, spices, cherry stone

Our Cider (33cl)

Organic Cider Fils de Pomme / 6e

Fruity, dry, roasted apples (5.5%)

Organic Pear Fils de Pomme / 6e

Light, mineral, fruity and fresh (3.5%)

APPERITIFS



Fortified Wines & Ports 6cl

Pineau des Charentes (17%) / honey	6e
Rivesaltes vieux 20a (20%) / fig, walnut	9e
White Port Andresen 10a (20%) / almond	9e
Red Port 10a (20%) / nuts, round	9e
Graham's 30a (20%) / silky, fruity	16e
Marsala semi secco 4a (18.5%) / grapes, dry	8e
Sherry P. Ximenez (17%) / plums, sweet	8e

Quinquinas 6cl

Bonal (16%) / herbaceous, gentian	6e
Guignolet (16%) / almond, cherry	6e
Byrrh Grd Quinquina (18%) / sweet spices	7e
Byrrh Rare Assemblage (17%) / chocolate	12e
St Raphael amber (16%) / cocoa, vanilla	6e
Cap Corse Mattei white (15%) / lemon	7e
L'Aéro d'Or (18%) / orange, spices, bitter	8e

Gentians 6cl

Salers (16%) / citrus fruits	6e
Salers 25 (25%) / sweet, raspberry	7e
La Jeannette (30%) / citrus fruits, peach	8e
Suze d'Autrefois (20%) sweet (Rare)	12e

Vermouths 6cl

Martini Rubino R. (18%) / woody, sandalwood	6e
Martini Ambrato R. (18%) / chamomile, honey	6e
Punt e Mes (16%) / herbaceous, very bitter	6e
Dolin Red (16%) / fruity, spices, sweet	6e
Dolin white (16%) / floral, peaches, sweet	6e
Dolin Chambéryzette (16%) / strawberry	6e
Noilly Prat Amber (16%) / cinnamon, spices	7e
La Quintinye Blanc (16%) / fruity, floral	7e
Otto's (17%) / rose, muscat, citrus	7e
Antica Formula (16%) / vanilla, clove, bitter	8e
Cocchi Storico (16%) / sweet, cocoa, nuts	8e
Martini Gran Lusso (16%) / spicy, woody (Rare)	12e

Bitters 6cl

Martini Riserva (28.5%) / bitter, citrus	6e
Campari (25%) / bitterness	6e
Dolin Bitter (16%) / slight bitterness, fruity	6e
Berto (25%) / citrus, spices, gentian	7e
Luxardo blanco (30%) / maraschino, absinthe	7e
Nardini (24%) / citrus, hint of anise	8e
Bordiga Verde (20%) / vegetal, herbaceous	8e
Gran Classico (28%) / round, honey, rhubarb	8e

Amaros 6cl

Cynar (16.5%) / artichoke, bittersweet	6e
Amaro Montenegro (23%) / velvety, herbs	7e
Canto Sirenne (27%) / lemon, timut, vanilla	8e
Nardini (31%) / peppermint, spices Nardini	8e
Rabarbaro (19%) / rhubarb, caramel	8e

Various Appetizers 6cl

Red Lillet (17%) / orange, sweet, fruity	6e
Pastis Bardouin (45%) / rosemary (4cl)	5e
Vulcain Myrtilles (11.5%) / blueberry wine	6e
Rinquinquin (15%) / peach, fresh, fruity	6e
ABC Drouin (17%) / roasted apples, spices	7e
Cuvée J. Lillet 2010 (17%) / fruity, mellow	12e

GIN & TONIC

THE ART OF BITTER FRESHNESS / 5CL



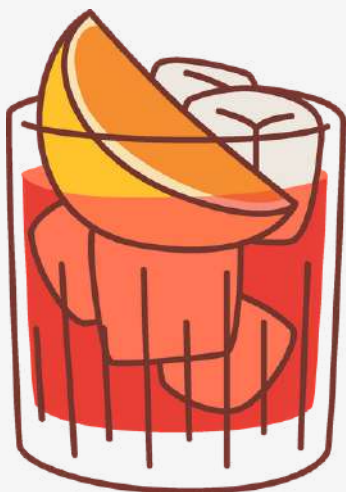
Lowlander (40%)-Holland / rosemary, cardamom, spruce	12e
Votanikon (40%)-Greece / citrus, mastiha (plant sap)	12e
Nouaison G'Vine (45%)-France / elderberry, mineral (grape)	12e
Louise Gin (43%)-Lyon 7th / kiwi, lemongrass, timut	12e
Christian Drouin (42%)-France / apples, ginger	12e
Akayane Haru (46%)-Japan / pepper, yuzu, sweet potato	13e
Apostoles (43%)-Argentina / yerba mate, mint	13e
Tropical Porters (42%)-Scotland / sweet, fruity (mango)	13e
Pure Folie (41%)-France / sweet, fruity (strawberry), coriander	13e
Bombay Sapphire 1er Cru (47%)-Eng. / Murcian lemon, mandarin	13e
The Mermaid (42%)-Eng. / zest, samphire (marine), spicy	13e
Adamus (44.4%)-Portugal / floral, fruity, very aromatic	14e



Three Cents (Greece) / Sweet bitterness, lemon zest (10.2gr)
 Thomas Henry Botanical (Germany) / + bitter, floral, fresh, fine bubble (7.9gr)
 Thomas Henry Dry (All) / less sweet, dry finish, fine bubble (6.5gr)
 Archibald Bio (France) / juniper, gentian, fine bubble (6.8gr)

NEGRONI

"DRINK BETTER, DRINK BITTER"



Gins & Variants

Bombay Dry / juniper, spices

Nouaison G'Vine / grape, elderberry, spices (+1e)

Louise (Lyon 7) / timut, kiwi, lemongrass (+1e)

Lowlander / rosemary, spruce, cardamom (+1e)

Apostoles / yerba maté, peppermint (+1e)

Christian Drouin / apples, ginger (+1e)

Duroc / smoked (black cardamom), lemon (+1.5e)

Bourbon = Boulevardier (+1e)

Pisco = Quebranta (+1.5e)

Tequila Reposado = Rosita (+1.5e)

Mezcal = Oaxacan Negroni (+1.5e)

Americano : Vermouth, bitter, (soda) / 10e

Negroni : Vermouth, bitter, gin / 11e

Vermouths

Martini Rubino Riserva / sandalwood, vegetal

Punt e Mes / herbaceous, very bitter

Dolin de Chambéry / fruity, spices, sweet

La Quintinye Royal / vanilla, spices (+0.5e)

Noilly Prat / saffron, spices (+0.5e)

Le Nar / pomegranate, thyme, chamomile (+1e)

Mulassano / blood orange, spices, herbs (+1e)

Luxardo Antico / sweet, amarena cherry (+1e)

9Didante Inferno IGP / spices, bitter, tannic (+1e)

Berto Superior / herbs, citrus, licorice (+1e)

Antica Formula / vanilla, clove, round (+1.5e)

Mancino / bittersweet, vanilla, spices (+1.5e)

Casoni Balsamico / balsamic vinegar, (+1.5e)

Cocchi Storico / sweet, cocoa, nuts (+1.5e)

Marsa / dried fruits, chocolate, rancio (+1.5e)

Freimester / (strawberry-blackcurrant), floral (+1.5e)

Martini Gran Lusso (Rare) / woody, ripe grape (+2.5e)

Alata / dry, black fruits, cherry, bitter (+2e)

Bitters

Martini Riserva / bitter, citrus

Campari / bitterness

Dolin de Chambéry / floral, slight bitterness

Berto / citrus, spices, gentian (+1e)

Liquore delle Sirene / fruity, spices, floral (+1e)

Luxardo bitter Bianco / absinth, maraschino (+1e)

Luxardo bitter Rosso / maraschino, + round (+1e)

"Le Rouge" / fine and persistent bitterness (+1e)

Mulassano / herbaceous, dry, grapefruit (+1e)

Nardini bitter / citrus, aniseed (+1e)

Amer Loupé / gentian, hops, caramelized orange (+1e)

Nardini Chinato / velvety, bittersweet orange (+1.5e)

Bordiga Verde / vegetal, herbaceous, very bitter (+1.5e)

Bordiga Rosso / very bitter, gentian, citrus (+1.5e)

Gran Classico / bittersweet, vegetal, rhubarb (+1.5e)

Dr Jaglas / artichoke, bitterness (+1.5e)

Sauvage Bitters Cask: blend rested in oak wood

Woody & velvety, gentian, vanilla, bitterness (+1.5e)

NEGRONI



DRY MARTINI



Dry Martini l'Original (1904)

Vodkas

- Amterdam Republic** / smooth, cereals, vanilla
- Grey Goose** / sweet, round, cereals (+1e)
- Squadron 303** / soft, brioche (+1.5e)
- Siwucha** / tender, smoky hint (+1.5e)
- Oli'Vodka Manguin** / cereals, olives (+1.5e)
- Squadron Calvados** / roasted apples (+2.5e)

Dry Martini Original: Orange bitter, equal parts Dry Vermouth and Gin or Vodka (lemon or olive zest of your choice) / 11e

Vesper: Gin, Vodka, Kina l' Aero d'Or / 12e

Sakura Martini: Sake, Gin, Maraschino / 12e

Dry Vermouths

- Dolin de Chambéry** / citrus, vegetal
- Noilly Prat dry** / chamomile, elderberry
- Fynbos Revolution** / rooibos, very floral (+0.5e)
- La Quintinye Royal** / flowers, lemon, Pineau (+0.5e)
- Noilly Prat Extra Dry** / white flowers, lemon zest (+1e)
- Mancino** / nutmeg, citrus (+1e)
- Mulassano** / alpine plants, citrus (+1e)
- Carlo Alberto** / wild herbs (+1e)
- Winestillery Tuscan** / lively, mineral, lime blossom (+1e)
- Freimeister Extra Dry** / dry, lively bitter (+1e)
- 9Didante Purgatorio IGP** / sage, mint (+1e)
- Léonce** / citrus, lychee, sage (+1e)
- Cocchi Extra Dry** / cardamom, apple, fresh (+1.5e)
- Ramson** / spices, floral (+1.5e)
- Alata** / vegetal, citrus, dry & bitter (+1.5e)

Noilly Prat Vintage 1990

Delicate hazelnut notes of rancio, chamomile and a hint of oxidation (+2.5e)

(Perfect match with Squadron or Grey Goose Vodkas) as well as Mermaid, Akayane & Beefeater Gins B.)

Gins

- Nouaison** / grapes, elderberry, spices
- Lowlander** / rosemary, cardamom, spruce, lime
- Louise (Lyon 7)** / kiwi, timut, lemongrass (+1e)
- The Mermaid** / zest, samphire (marine tip) (+1e)
- Apostoles** / yerba mate, mint (+1e)
- Bombay Sapphire 1er Cru** / lemon, mandarin (+1.5e)
- Adamus** / fruity, floral, very aromatic (+1.5e)
- Akayane Haru** / sweet potato, yuzu, pepper (+1.5e)
- Beefeater Burrough's** / orange, barrel-aged (+2e)



Dry
Martini

MASTER CLASS

Exceptional Vintage Aperitifs / 5cl

Vermouth Cinzano Rosso 1940 - 1950 / 20e

Candied prunes, mugwort and a delicious taste

Red Vermouth Vanizzo 1942 / 20e

Spices, candied prunes, caramel, sweet bitterness

Vermouth Martini Bianco 1985 - 1990 / 15e

Exotic fruits, slight oxidation, hazelnuts

Vermouth Noilly Prat Dry 1990 / 15e

Hazelnuts, rancio, chamomile and oxidized hint

Quinquina St Raphael white 1963 - 1968 / 16e

Nice oxidation, rancio, dried fruits, nuts, cocoa

Quinquina Byrrh 1975 - 1985 / 15e

Caramelized candied orange, fruity, sweet and round

Quinquina Cap Corse Auguste Mattei 1990 / 14e

Candied prunes, cooked caramel, very round

Gentiane Salers 16% 1980 - 1985 / 15e

Very marked gentian notes, + bitter, earthy

Goudron Clacquesin 1956 / 16e

Caramelized candied oranges, spices, nice roundness

Amer Fernet Branca 1983 - 1990 / 14e

Cachou-style licorice, herbaceous, persistent bitter

Classics Cocktails Vintage

Manhattan: Quinquina Byrrh 1975 - 1985

Bourbon Willett Pot Still Reserve / 19e

Martinez à la Byron:

Vermouth Rouge Vanizzo 1942

Gin Beefeater Burrough's Reserve (Rare)

(Lillet barrel) / Bokers Bitters / 19e

Hanky Panky :

Vermouth Vanizzo 1942 ,Gin Nouaison

Reserve (Cognac barrel)

dash of Fernet Branca 1983 - 1990 / 18e

Exceptional Vintage Liqueurs / 5cl

Benedictine 1950 - 1960 / 24e

Soft and round, spices, saffron, honey

Benedictine B&B 1972 / 22e

Sweet spices, round and woody, less sweet

Vieille Cure (Cenon Abbey) 1970 - 1985 / 20e

Lively attack, nutmeg, honey, herbal hint

Triple Sec Carton 1960-1965 / 20e

Candied oranges, very polished sugar, sweet and long lasting

Triple Sec Cointreau 1980 / 15e

Sweet orange between freshness and candied

Yellow Verbena Pagès 1968 -1975 / 16e

Sweet verbena, round in the mouth, notes of fennel

Cherry Peter Heering 1970 - 1980 / 16e

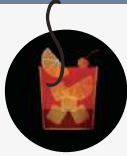
Candied cherries, prunes, round and delicious



RHUMS

WHISKEY

Old Fashioned



Spirits of your choice:
Whiskey, Bourbon or
Rhum, hint of aromatic
bitters sugar and served
on ice. Orange zest and
maraschino cherry

Serves at 6cl / +2e

Whiskys - Bourbons 5 cl

Monkey Shoulder 40%-Scotland / malt, honey	11e
Squadron blended (44%)-Engl. / complex, vanilla	12e
Benriach 12a "3 Cask" (46%)-Sc. / mocha, grapes	13e
Laphroaig 10a (Islay) (40%)-Sc. / very peaty, iodine	13e
Isle of Raasay "Bordeaux Cask" (61.1%)-Scotland	18e
Waterford the Cuvée (50%)-Ireland / fruity, spicy	14e
Stauning Kaos "Rhum finish" (54.4%)-Denmark / spices exotic fruits, citrus fruits, peppery and woody finish	17e
Hinatori 5a Blended (43%)-Japan / light, vanilla	14e
Kujira 8a (43%)-Japan / rice & black koji, round, woody	21e
Bulleit Rye (45%)-USA / spices, woody, dry finish	12e
Rittenhouse Rye (50%)-USA / candied citrus, spices	13e
Platte Valley Corn (40%)-USA / fruity, very round, corn	12e
Buffalo Trace (40%)-USA / spices, vanilla	12e
Woodford Reserve (45.2%)-USA / dried fruits, spices	13e
Angel's Envy "Port Cask" (43.3%)-USA / ripe fruits	14e
Koval (47%)-USA, Organic / mango chutney, vanilla	15e
Willett Pot Still (47%)-USA / spices, pepper, pecans	16e

Rhums 5 cl

Coloma 8a (40%)-Colombia / roasted coffee, vanilla	11e
Rump@blic "Marsala Finish" (43%)-Barbados / toffee	11e
Flor de Cana 12a (40%)-Nicaragua / round, spices	12e
Doorlys 12a (43%)-Barbados / dry finish, woody	12e
Bacardi 10a (40%)-Puerto Rico / vanilla, caramel	12e
La Favorite 4a (42%)-Martinique / toasted, spicy	13e
Abuelo 12a (40%)-Panama / dried fruits, tobacco	13e
Hampden (46%)-Jamaica / red pepper, woody	14e
Teeda Okinawa (42%)-Japan / honey, apricot	14e
Plantation 2013 (50.2%)-Barbados / tropical fruits	15e
Flor de Cana 18a (40%)-Nicaragua / nuts, caramel	16e
Bocathéva 15a (62%)-Venezuela / intense, fruity	16e
El Dorado 21a (43%)-Guyana / caramelized nuts	22e
Rhum Vieux Supérieur (54%)-Dumont-Jaussaud (btl:1957)	22e

woody, tonka, vanilla, burnt cane, pleasant and powerful attack





SPIRITS

LIQUORS



Liquors

Mint Pastille (24%) / peppermint, Vichy pastille	8e
Amaretto Noyau de Poissy (25%) / almond paste	8e
Amaretto Adriatico (28%) / roasted almonds, salty hint	9e
Italicus (20%) / bergamot, lemon, floral	9e
Organic Limoncello Lachanenche (25%) / intense, zest, sweet	8e
Green Gauloise(48%) / g�n�pi, mint, spices	10e
Yellow Gauloise (40%) / sweet, honey, spices	10e
Green Chartreuse(55%) / herbaceous, powerful	11e
Yellow Chartreuse (43%) / flowers, sweet, spices, honey	11e
Verbena Pag�s extra "cask" (40%) / woody, spices	11e
B�n�dictine Single Cask (42%) / honey, saffron, citrus	12e
B�n�dictine "Sauvage Cask 9 months" (Port & Chartreuse)	13e
red fruits, honey, saffron, herbal & peppery hint	
Adriatico "Caroni Cask" (28%) / tropical fruits, almonds	13e
Grand Marnier Cuv�e 100a (40%) / candied orange, sweet	13e
G�n�pi 2023 "C�te R�tie Cask" (42%) / woody, violet, fruity	14e
G�n�pi Lachanenche (40%) / herbaceous, fresh, citrus	13e
Chartreuse Foudre 147 (49%) / vegetal, mellow, sweet	14e
Chartreuse "Sauvage Port Cask 8 months" (55%) / fruity	14e
Chartreuse 9�me Centenaire (47%) / sweet, spices	16e
La Rapha�lle (45%) 10a / herbaceous, citrus, ginger	20e

<< FOR LOVERS OF SPIRITS AND OTHER LIQUORS, WE OFFER YOU A PREMIUM SELECTION TO BE ENJOYED PURE OR ON ICE. SERVED IN 5 CL >>

Spirits

La Blanche de Drouin (40%) / green apple, very fresh	11e
Wolfberger raspberry(43%) / fruity, aromatic	11e
Williamine AOP Morand (40%) / intense pear, fresh	12e
Calvados S�lection Drouin (40%) / fruity, fresh, delicate	12e
Calvados XO Drouin (40%) / woody, tart tatin, rancio	13e
Vulson's Rhino Pastoral (44%) / herbal, floral, rye (Rare)	14e
Squadron aged "Calvados" vodka (40%) / roasted apples	13e
Beefeater Burrough's aged gin (43%) / oranges, woody	13e
Tequila Patron Reposado (40%) / smooth, woody	13e
Tequila Patron Anejo (40%) / agave honey, sweet, woody	16e
Mezcal Nino Sin Amor (45%) / herbal, smoky, citrus	12e
Armagnac Comte de Lauvia (40%) / complex, rancio	13e
Cognac Camus VSOP Borderies Single Estate (40%)	15e
woody, ample and elegant, beautiful freshness, floral notes	





MENU N° 17 / NOVEMBER 2024

Sauvage

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69007 Lyon
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espritsauvagelyon@gmail.com

<< PLEASE RESPECT THE NEIGHBORHOOD, MAKE AS LITTLE NOISE AS POSSIBLE AND DO NOT STAY IN FRONT OF THE ESTABLISHMENT WHEN YOU LEAVE >>

We remind you that cigarettes and electronic cigarettes are not permitted
within the establishment.

Alcohol abuse is dangerous for your health, consume in moderation.
All our prices are net and include service.