





Mixing

Dr.

4 parts

1 part

with crack

to glass. Ad

of twist

M

174

100
Aspirin Tablets

80 PROOF

VODKA

BUDWEISER

100

100

100

100

100

100

100

100

APERITIFS



Fortified Wines & Ports 6cl

Pineau des Charentes (17%) / honey, nuts	7e
White Port Andresen 10a (20%) / almond	9e
Koke Port 10a (20%) / dried fruits, round	9e
Graham's Port 30a (20%) / silky, fruity	16e
Marsala semi dry 4a (18.5%) / dried grapes	8e
Sherry Pedro Ximenez (17%). soft, plum	8e

Quinquinas 6cl

Bonal (16%) / herbaceous, gentian	6e
Guignolet Combier (16%) / almond, cherry	6e
Byrrh Grand Quinquina (18%) / mild spices	7e
Byrrh Rare Assemblage (17%) / chocolate	13e
St Raphael amber (16%) / cocoa, vanilla	6e
Cap Corse Mattei white (15%) / bergamot	7e
L'Aéro d'Or (18%) / orange, spices, bitter	8e

Gentianes 6cl

Salers (16%) / citrus	6e
Salers root 25 (25%) / sweet, raspberry	7e
La Jeannette (30%) / citrus, peach	8e
Suze Saveur d'Autfois (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, spicy, sweet	6e
Dolin white (16%) / floral, peach, sweet	6e
Dolin Chambéryzette (16%) / strawberry	6e
Noilly Prat Amber (16%) / cinnamon, spicy	7e
La Quintinye white (16%) / fruity, floral	7e
Del Professor (17%) / dried fruit, sweet spices	7e
Antica Formula (16%) / vanilla, clove	8e
Cocchi Storico (16%) / sweet, cocoa, walnut	8e
Martini Gran Lusso (16%) / spicy, woody	13e

Bitters 6cl

Martini Riserva (28.5%) / bitter, citrus	6e
Campari (25%) / frank bitterness	6e
Dolin Bitter (16%) / light bitterness, fruity	6e
Luxardo rosso (25%) / maraschino, + round	7e
Campari Cask Tequila (25%) sweet agave	9e
Nardini bitter (24%) / citrus, aniseed tip	8e
Bordiga Verde (20%) / vegetal, herbaceous	8e
Gran Classico (28%) / round, honey, rhubarb	8e

Amaro 6cl

Amaro Montenegro (23%) / velvety, herby	7e
Amaro Nonino (35%) / herbaceous, round	8e
Canto Sirenne (27%) / lemon, Timut pepper	8e
Nardini (31%) / peppermint, spices	8e
Nardini Rabarbaro (19%) / rhubarb, caramel	8e
Nonino Riserva (2 years) / bittersweet	10e

Various Aperitifs 6cl

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



GYM - TONIC



THE ART OF BITTER
FRESHNESS / 5CL

Votanikon (40%)-Greece / citrus, mastic (plant sap)	12e
Nouaison G'Vine (45%)-France / elderflower, mineral, grape	12e
Louise Gin (43%)-Lyon / kiwi, lemongrass, Timut pepper	13e
Drouin Pira (42%)-France / pear, ginger, fresh & elegant	13e
Newlands (42%)-France / hemp-based, fresh, herbaceous, pepper	13e
Hammer & Son (44%)-Denmark / sweet, coriander, nutmeg	13e
Jin Jiji (43%)-India / Darjeeling tea, ginger, cardamom, cloves	13e
Bombay Sapphire 1er Cru (47%)-England / lemon, mandarin	13e
Roku Sakura Bloom (43%)-Japan / delicate floral hint, citrus	13e
Sipsmith VJOP (57.7%)-London / very juniper, powerful, angelic	14e
Monkey 47 (47%)-Germany / pepper, botanical, dark fruits	15e

Drims organic (France) / bright & balanced bitterness, citrus (7.7g)
 Fentiman's Light (England) / slightly sweet, lemongrass, kaffir lime (3g)
 Three Cents (Greece) / sweeter, mild bitterness, lemon zest (10.2g)
 Thomas H. Botanical (Germany) / more bitter, floral, botanical (7.9g) +1e



APERITIVO

"DRINK BETTER, DRINK BITTER"



NEGRONI

EQUAL PARTS

GIN • CAMPARI • SWEET VERMOUTH

COMBINE ALL INGREDIENTS IN A MIXING GLASS WITH ICE. STIR AND STRAIN INTO A ROCKS GLASS WITH ICE. GARNISH WITH AN ORANGE PEEL.

Gins & Variations

Bombay Dry / juniper, angelica, spices
Nouaison G'Vine / grape, elderflower, spices (+1e)
Louise (Lyon) / timut, kiwi, lemongrass (+1e)
Apostoles / yerba mate, herbaceous (+1.5e)
Sipsmith VJOP 57.7% / + juniper, powerful (+1.5e)
Bombay 1er Cru / mandarin, lemon (+1.5e)
Monkey 47 / botanical, floral note (+2e)

Bourbon = Boulevardier (+1e)
Pisco = Quebranta (+1.5e)
Tequila Reposado = Rosita (+1.5e)
Mezcal = Oaxacan Negroni (+1.5e)

Americano : Vermouth, bitter, (Water.) / 10e

Negroni : Vermouth, bitter, gin / 11e

Sbagliato: Vermouth, bitter, Prosecco / 10e

Vermouths

Martini Rubino Riserva / sandalwood, vegetal
Punt e Mes / herbaceous, more bitter, caramel note
Dolin de Chambéry / fruity, spices, sweet, slightly bitter
La Quintinye Royal (Pineau base) / vanilla, spices (+ 0.5e)
Amoroso Sentema / dry & Provençal (rosemary) (+1e)
Del Professor / dried fruit, sweet spices (+1e)
9 Didante 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, round (+1.5e)
Cocchi Storico / sweet, cocoa, nuts (+1.5e)
Marsa (Marsala base) / dried fruit, chocolate (+1.5e)
Freimester / strawberry-blackcurrant & bitter (1.5e)
Alata / dry, dark fruit, cherry, + bitter & herbaceous (+2e)
Martini Gran Lusso (Rare) / woody, ripe grape (+2.5)
Punt e Mes 1980-1990 / burnt caramel, spices, (+4)

Bitters

Martini Riserva / bitter, citrus
Campari / pronounced bitterness
Dolin de Chambéry / floral, slightly bitter, sweet, fruity
Luxardo bitter Rosso / maraschino, smooth & fruity (+1e)
"Le Rouge" / fine and persistent bitterness (+1e)
Mulassano / herbaceous, dry, grapefruit (+1e)
Nardini bitter / citrus, aniseed (+1e)
Gammeldansk / nutmeg, ginger, herbaceous, dry (+1e)
Winestillery / lively bitterness, rhubarb, citrus (+1.5e)
Nardini Chinato / velvety, bittersweet orange (+1.5e)
Bordiga Verde / vegetal, herbaceous, very bitter (+1.5e)
Bordiga Rosso / bitter, gentian, citrus (+1.5e)
Gran Classico / bittersweet, vegetal, rhubarb (+1.5e)
Marka / woody (aged in cask), spicy, dry bitterness (+2e)
Campari Cask Tequila / lightly bitter, cooked agave (+2e)
Sauvage Bitters Cask: Rusted oak wood assembly
Woody & velvety, gentian, vanilla, good bitterness (+2e)



DRY MARTINI



Dry Martini l'Original (1904)

Vintage Dry Martini / 19e

Noilly Prat Dry 1975 - 1985

Delicate notes of hazelnuts, candied lemon rancio and a hint of oxidation

Your choice: Vodka Squadron 303

or

Vodka Squadron Calvados finish

or

Citadelle Old Tom Gin

Limited to 35 copies

Original Dry Martini: Bitter orange, equal parts dry vermouth and gin or vodka (Lemon zest or olive of your choice) / 12e

Vesper: Gin, Vodka, Kina the Golden Aero / 13e

Sakura Martini: Sake, Gin, Maraschino / 12e

Dry Vermouths

Dolin de Chambéry / citrus, vegetal

Noilly Prat Dry / chamomile, elderflower

Fynbos Revolution / rooibos, very floral & delicate

Noilly Prat Extra Dry / white flowers, lemon zest (+1e)

Mancino / nutmeg, citrus (+1e)

Mulassano / alpine plants, citrus (+1e)

Winestillery Tuscan / lively, mineral, linden, bitter (+1e)

Freimeister Extra Dry / dry, bitter, lively (+1e)

9Didante Purgatorio IGP / sage, mint (+1e)

Léonce (sauvignon base) / citrus, lychee, sage (+1e)

Bordiga / herbaceous, cardamom-mint, bitter zest (+1.5e)

Cocchi Extra Dry / cardamom, apple, spices (+1.5e)

Ramson / spices (clove, nutmeg), floral (+1.5e)

Alata / vegetal, citrus, dry & bitter on the palate (+1.5e)

Vodkas

Stolichnaya / delicate cereal notes

Grey Goose / smooth, round, cereal (+1e)

Squadron 303 / soft, golden brioche (+1.5e)

Oli'Vodka Manguin / cereal (wheat), olives (+1.5e)

Squadron Calvados cask / roasted apples (+2e)

Gins

Bombay Dry / Juniper, angelica, spices

Nouaison / Grapes, elderflower, spices

Hammer & Son / Coriander, nutmeg, smooth (+1e)

Louise (Lyon) / Kiwi, Timur berries, lemongrass (+1e)

Bombay Premier Cru / Murcia lemon, mandarin (+1.5e)

The Mermaid / Zest, samphire (seaside note) (+1.5e)

Spsmith VJOP 57.7% / Very juniper, powerful, dry (+1.5e)

Beefeater Burrough's / Orange, oaky, barrel-aged (+2e)



VINTAGE ACADEMY

All our products are also available for tasting in
Tiny format / 2.5cl (price/2)

Exceptional Vintage Aperitifs / 5cl

Vermouth Cinzano Rosso 1940 - 1950 / 20e

Candied prunes, mugwort, bitter, herbaceous

French Red Vermouth Vanizzo 1942 / 20e

Spices, candied prunes, caramel, sweet bitterness

Vermouth Martini Bianco 1985 - 1990 / 16e

Exotic fruits, dried chamomile, bitter

Vermouth Martini Rosso 1970 - 1975 / 16e

Sweet, fruity notes, spices, caramel, slight bitterness

Vermouth Punt e Mes 1980 - 1990 / 16e

Burnt caramel, spices, sweet and bitterness

Bitter Gancia Americano 1971 / 16e

Pleasant bitterness, bell pepper, rhubarb, gentian

Quinquina Dubonnet 1930 - 1940 / 20e

Smooth, sweet, with a hint of oxidation and cocoa

Quinquina St Raphael white 1963 - 1968 / 16e

Beautiful oxidation, rancio, dried fruit, nuts, cocoa

Quinquina Cap Corse Auguste Mattei 1990 / 15e

Candied prunes, cooked caramel, very round

Goudron Clacquesin 1956 / 17e

Caramelized candied oranges, spices, sweet

Classics Coquetels Vintage / 23e

Manhattan: Bourbon Willeit, Martini Rosso 70-75

Harvard: Cognac Hennessy VS 70-75, Vanizzo 1942

Hanky Panky: Gin Beefeater Burrough's (aged)
Riccadonna Chinato 70, Fernet Branca 1992-1995

Bijou: Gin Citadelle Old Tom (aged), Vanizzo 1942
Green Chartreuse VEP 2025



Exceptional Vintage Liquors / 5cl

Benedictine 1960 - 1965 / 26e

Sweet and rounded, spices, saffron, honey

Benedictine B&B 1972 / 25e

Mild spices, round and woody, less sweet, more lively

Anisette Cusenier 1956 / 25e

Syrupy, with a soft patina and notes of aniseed candy

Triple Sec Cartron 1950-1960 / 25e

Candied oranges, very patinated sugar, sweet and long

Triple Sec Cointreau 1980 / 16e

Sweet orange, somewhere between fresh and candied

Verveine Jaune Pagès 1968-1975 / 18e

Sweet verbena, round on the palate, with notes of fennel

Cherry Peter Heering 1980 - 1990 / 16e

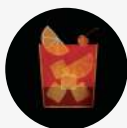
Candied cherries, prunes, round and delicious



Rums

Whiskie

Old Fashioned



Spirits of your choice:

Whisky, Bourbon or Rum, a touch of aromatic bitters, served over ice, with orange zest and maraschino cherry

Use a 6cl / +1.5e

Whiskys - Bourbons 5 cl

Monkey Shoulder (40%)-Scotland / malty, honey	11e
Squadron blended (44%)-England / vanilla & delicate	12e
Rozelieures Origine (40%)-France / candied fruit, nuts	13e
Laphroaig 10a (Islay) (40%)-Scotland / very peaty, iodine	13e
Waterford the Cuvée (50%)-Ireland / fruity, spicy, lively	14e
Isle of Raasay "Bordeaux Cask" (61.1%)-Scot. / dark fruit	15e
Stauning Kaos "Rum finish" (54.4%)-Denmark / (Rare)	17e
Exotic fruits, citrus, peppery and woody finish	

Hinatori 5a Blended (43%) - Japan / light, vanilla, elegant	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, crisp	13e
Stauning Rye (48%)-Denmark / dry, nuts, peppery	13e
Platte Valley Corn (40%)-USA / fruity, very smooth	11e
Crown Royal "Maple finish" (40%)-Canada / maple, sweet	14e
Maker's Mark (45%)-USA / smooth, balanced, fruity	12e
Woodford Reserve (45.2%)-USA / dried fruit, spices	13e
Eagle Rare 10a (45%)-USA / woody, cocoa, spices	14e
Willett Pot Still (47%)-USA / spices, pepper, pecans	16e

Rums 5 cl

Rumpublic "Marsala Finish" (43%) - Barbados / toffee, vanilla	11e
Planteray Cut & Dry (40%) - Barbados / toasted coconut, sweet	11e
La Hechicera 12a (40%) - Colombia / chocolate, vanilla, woody	12e
Pyrat XO (40%) - Caribbean / round & sweet (apricot, caramel)	12e
Bacardi 10a (40%) - Puerto Rico / vanilla, caramel, coconut	12e
La Favorite 4a (42%) - Martinique / toasted, spicy, vanilla	13e
Abuelo 12a (40%) - Panama / dried fruit, tobacco, cocoa	13e
Planteray Xaymaca (43%) - Jamaica / dry, ripe fruit, spicy	13e
Hampden 8a (46%) - Jamaica / intense, woody, red pepper	14e
The Island 10a (46%) - Barbados-Jamaica / dry, spices;	14e
Flor de Cana 18a (40%) - Nicaragua / nuts, caramel, vanilla	15e
El Dorado 21a (43%)-Guyana / Caramelized nuts	22e
Superior Aged Rum (54%)- French Antilles (bottle: 1957)	19e
Woody, tonka bean, vanilla, burnt sugarcane, powerful attack	





spirits



Liquors 5 cl

Menthe Pastille (24%) / peppermint, Vichy pastille	8e
Amaretto Noyau de Poissy (25%) / almond paste, sweet	9e
Amaretto Adriatico (28%) / roasted almonds, a hint of salt	9e
Marzadro Pistachio Cream (17%) / smooth & indulgent	9e
Italicus (20%) / bergamot, citron, floral	9e
Green Gauloise (48%) / genepi, mint, spices	10e
Yellow Gauloise (40%) / sweet, honey, spices	10e

Adriatico "Caroni Cask" (28%) / tropical fruits, almonds	13e
Grand Marnier Cuvée 100a (40%) / candied orange, sweet	15e
Génépi 2023 "Côte Rôtie cask" (42%) / woody, violet, fruity	15e
Black Génépi Lachanenche (40%) / herbaceous, fresh	14e
Bénédictine Single Cask (43%) / saffron, citrus, woody	13e
Bénédictine "Sauvage Cask 12 months" (Batche N°2 / Rare)	17e
(Aged in ex-port casks that previously held Green Chartreuse)	
red fruits, honey, saffron, herbaceous, peppery & woody notes	

Green Chartreuse (55%) / herbaceous, powerful	11e
Yellow Chartreuse (43%) / floral, sweet, honey, hint of anise	11e
Chartreuse MOF 2025 (45%) / mellow, citrus	14e
Chartreuse Foudre 147 (49%) / vegetal, mellow, sweet	15e
Chartreuse 9eme Centenaire (47%) / sweet, spicy, balanced	16e
Green Chartreuse VEP (54%) / sweeter and more mellow	20e

Spirits

5 cl

Wolfberger Raspberry (43%) / fruity, aromatic & delicate	12e
Williamine AOP Morand (40%) / intense & juicy pear, fresh	13e
Apricot AOP Morand (40%) / ripe apricot, very aromatic	14e
Grappa Nonino Moscato (41%) / raisins, floral & delicate	13e
Calvados VSOP Drouin (40%) / fruity, fresh, delicate	12e
Calvados Drouin 10a Tequila Cask (40%) / roasted apples & agave	16e
Calvados 5a l'Écusson 1960-1969 (42%) / baked apples, hay	14e
Vulson's Rhino Pastoral (44%) / hay, rye, mirabelle plum (Rare)	14e
Aged Gin Burrough's Beefeater (finish Lillet) (43%) / oranges, woody	14e
Tequila Patron Anejo (40%) / agave honey, sweet, woody	16e
Mezcal Nino Sin Amor (45%) / herbaceous, Smoky, citrus	13e
Armagnac Comte de Lauvia (40%) / complex, rancio	13e
Cognac Rémy Martin VSOP (40%) / dried fruit, silky	13e
Cognac Hennessy VS 1970-1975 (40%) / cocoa, elegant, sweet	15e







Our Fruit Juices & Sodas

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

Roussillon apricot, Blood orange,
Tomato & rosemary, Apple & strawberry

Tonics (20cl) / 5e

Tonic Drim's organic
Tonic hibiscus Schweppes Premium

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

Pink Grapefruit, Mandarin & Bergamot,
Organic Ginger Beer Drim's

Organic Herbal Infusion "H.Marie" (bubbles)

Mint-verbena & lime (25cl) / 6e
Birch sap - elderberry & raspberry (25) / 6e
Organic Iced Mate with Passion Fruit
and Lime "Jomo" (35cl) / 5e

Fentiman's Elderflower Lemonade (27.5cl) / 6e

Organic Cola "Brasseurs Savoyards" (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%)

Chardonnay Mi-Nuit IGP Domaine Brial (2024)

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

Monbazillac AOC Les Gabadiers (2023)

Aromatic sweet white wine / (12.5%)

You can also find our selection of current wines
on our seasonal wine list. Feel free to ask us.

Our Bottled Beers. 33cl

La St Bonn'Beer (organic) / 6e

Brasserie Sous Le Bois / Ain, (5.2%) White
Citrus, delicate & refreshing

The Promises (organic) / 6e

Brasserie Sous le Bois / Ain, (5%) Pale Ale
Belle longue, light with citrus notes

La Gonette (organic) / 6e

Brasserie Sous le Bois / Ain (6%) IPA
Mild, delicate bitterness

Our Cider & Perry. 33cl

Organic Dry Cider Fils de Pomme / 6e

Fruity, dry, roasted apples (5.5%)

Organic Pear Cider Fils de Pomme/ 6e

Light, mineral, fruity and fresh (3.5%)

.Our Tapas.

SNACKING

SUMMER TRUFFLE CRISPS 7 E

"Superbon" (summer black truffle) / 135g

BUTCHER'S TAPAS

"SAUVAGEON" BOARD 25 E

14-month aged Parma ham, "Duculty" dry sausage, cooked ham with summer truffle, goat's cheese, 12-month aged Comté AOP, Tomme de Savoie AOP / 400g

BARBARY DUCK RILLETTES 10 E

"Super Producteur" / 90g

SPICY CHICKEN RILLETTES WITH LEEK FONDUE 10 E

"Conserverie des 7 collines" / 100g

WHOLE DUCK FOIE GRAS FROM DORDOGNE 26 E

"Maison Lambert" / Gold Medal 2025 / 120g

DESSERT

WAFFLES (* 2) 8.50 E AND ITS DUO OF SWEET SAUCES

THAT'S HOT!

CROC "MISTER" 16 E

Ciabatta with herbs from "Masa Madre", Comté AOP cream with black truffle "Plantin" St Nectaire AOP cheese, herb-cured ham 350g / (cut into 7 pieces)

VEGGIE CROC 15 E

Ciabatta with herbs from "Masa Madre", a fine tomato cream from the Southwest, warm goat cheese, marinated eggplant, arugula, pickled onions, pumpkin seed oil / 350g / (cut into 7)

SEAFOOD TAPAS

ORGANIC SALMON RILLETTES 12 E

"Kaviari" / 90gr

LOBSTER RILLETTES 15 E

"Kaviari" / 90gr

GARDEN TAPAS

MEZZE TRILOGY 15 E

Sweet potato & curry hummus
fine artichoke cream, "Superproducteur"
eggplant caviar with chillies / 180g

CHESTNUT AND ROASTED PORCINI MUSHROOM SPREAD 10 E

"Maison Lambert" / 85g

GRILLED ASPARAGUS DELIGHT WITH SUMMER TRUFFLE 12 E

"Plantin House" / 100g

MENU N°. 19 / WINTER 2025-2026

Sauvage

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"PLEASE RESPECT THE NEIGHBORHOOD, MAKE AS LITTLE NOISE AS POSSIBLE, AND
DO NOT LINGER IN FRONT OF THE ESTABLISHMENT WHEN YOU LEAVE."

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

Excessive alcohol consumption is dangerous for your health; consume in moderation.
All our prices are net and include service.

