



Join us

In Savage for a refined dining experience of the new and exciting menu designed by our Executive Chef Kyle Norris.

The menu offers a large selection of dashing dishes and patrons are now spoilt for choice with fusions of Mediterranean and South African classics, which invites you to a refreshing experience of dishes such as pickled fish, salmon trout, lamb tagine.

Our aim with the menu is to keep up with the evolving trends & palettes of guests. We are inspired by the invigorating, crisp structures to our dishes.

Dine in this evening at our Savage restaurant bookings are required.

Call:

Reception: ' 0'

Bar/Restaurant: ' 5'

Dinner served from 18h30 till 21h30

Visit our website:

<https://lefranschhoek.co.za/dining/sauvage/>



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Starter

Venison Carpaccio

Wasabi Crème Fraiche | Miso Yaki | Buchu dust | Radish | Popped Sorghum
Chef's Choice - Eikenhof Cabernet Sauvignon

Wagyu Bresaola

pesto bocconcini cheese | cured egg yolk | caper espuma | artichoke heart | balsamic caviar | shaved chestnuts | pickled cucumber | dijon creme

Wild coast Fish Cakes

frise caper berry | Natal curried aioli | micro greens salad | grilled lime | Salmon roe | leek root
Chef's choice - Stark Condé

Prawn Cocktail

red velvet crumbed tiger prawn & Kuro ash crumbed tiger prawn | Marie Rose aioli | heirloom tomato flakes | pickled cucumbers | micro cos lettuce | lemon pearls

Soup of the day

Mains

Tongue to Tail

honey & chilli beef cheek | crispy tongue | oxtail spring roll | orange & lemongrass broth | Asian slaw | gem squash purée
Chef's Choice - Cederberg Merlot Shiraz

Oak smoked Trout

Smoked chili goats cheese | Israeli cous cous | lemon pickled shallots | salmon Roe | Beurre Noisette | Pepperoncino crumbs
Chef's Choice - Zerenwacht

Braised Heritage Lamb Tagine

Mint Yogurt | Potato Croquette | Crispy Onion | Minted coral | baby aubergine | Pea Jus
Chef's Choice - Buffelsfontein Pinotage

Spicy Cauliflower Steak (V)

Cauliflower Truffle Purée | Garlic Fondant | Dukkha Spice | Pickled Red Onion | Peppadew | Parsley Oil

Dessert

Deconstructed Pina Colada

Caramelized pineapple | Macadamia Crumb | Coconut Mousse | Lime Sorbet | Vegan meringue sticks | Fresh Mint Leaves

Lemon, Lime & Jasmine tart

Lemon and lime sable disks | Jasmine Mousse | Lime cream | Jelled lemon cubes | Swiss meringue

Grilled stone fruit

Sweet hummus | Coconut ice-cream | Almond brittle crumbs | Thyme syrup

Chocolate mille feuille

Chocolate crèmeaux layers | Fresh berries | Raspberry dust | Strawberry coulis | Candied orange peel

Two-course / Three-course

R365 / R450