



SAVEUR

BISTRO

SERVING AUTHENTIC FRENCH FARE AFFORDABLY
A humble bistro serving hearty, honest french cooking.
The cuisine showcase timeless regional classic dishes prepared
from the best produce and superbly executed recipes.

5 PURVIS ST, #01-04, SINGAPORE 188584



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Menu Classique
3 COURSE \$52++

Les Entrée

Salade Bistrot

Toasted Green Bean Salad with Shallot, Seven Minute Boiled Egg, Potato, Radish, Cherry Tomato and Fresh herbs, Lemon Dressing

Pâté de Campagne

Country Style Pork Pate Serve with Mustard & Pickles

Soupe à l'oignon

Traditional French Onion Soup, Caramelized Onion, Beef Broth, Gruyere Crostini

Foie Gras Poêlé 50gm

Pan Fried Duck Liver, Caramelized Apple, Roasted Hazelnuts and Jus Bigarade

Les Plat

Saumon Poêlé aux Lentilles

Pan-seared Scottish Salmon with French Green Lentils, Matignon of Root Vegetables, Dill Cream

Confit de Canard

Saveur Duck Leg Confit, Mash Potato, Mushroom, Orange and Red Wine Sauce (Truffle Mash Potato +\$5)

Filet Mignon au Poivre (+\$14)

Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin

Formages et Dessert

Fromages Affinés

Selection of French Mature Cheese with Condiments

Madagascar Vanilla Crème Brûlée

Served with Fresh Raspberries

Fraises au Vinaigre Balsamique, Basilic et Litchi

Strawberry with Balsamic and Fresh Basil, Lychee and Plum Sorbet



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À La Carte Menu 2021

Entrées Froides

Huîtres Fines de Claire N°3	\$28
Half Dozen Freshly shucked Oysters, served with Mignonette and Lemon Wedges	
Tartare de Saumon	\$23
Japanese Sashimi Grade Salmon, Avocado, Lemon Capers Vinaigrette, Crème Fraîche	
Pâté de Campagne	\$19
Country Style Pork Pâté serve Mustard & Pickles	
Assiette Charcuterie 200gm	\$31
Assorted Artisanal Cold Cuts, Pâté, Terrine & Rillettes served with Pickles and Mustard	
Terrine de Foie Gras Maison 80gm	\$25
Home-made Duck Liver Terrine, Toasted Butter Brioche, Onion Jam , Fresh Fig	
Salade Bistrot	\$18
Green Bean salad with Shallot, Seven Minute Boiled Egg, Potato, Radish, Cherry Tomato and Fresh herbs, Dijon Mustard Dressing	

Entrées Chauds

Bisque de Homard	\$20
Creamy, smooth flavorful Lobster Soup, Creme Fraiche, Chive	
Soupe à l'oignon	\$15
Traditional French Onion Soup, Caramelized Onion, Beef Broth, Gruyere Crostini	
Saveur's Pasta	\$15
Warm Capellini, Sakura Ebi, Truffle & Nori Butter	
Foie Gras Poêlé 100gm	\$29
Pan Fried Duck Liver, Caramelized Apple, Roasted Hazelnuts and Jus Bigarade	
Escargots de Bourgogne	\$16
Half Dozen Burgundy Snails, bake with Garlic Butter, Parsley	

Poissons

Bouillabaisse de Cabillaud	\$39	Saumon Poêlé aux Lentilles	\$29
Roasted Atlantic Cod, Shellfish Stew with Mussel, Prawn, Squid, Saffron, Fennel and Rouille		Pan-seared Scottish Salmon with French Green Lentils, Matignon of Root Vegetables, Dill Cream	

Viandes

Poulet Rôti Pour 2	\$59	Porterhouse Bifteck Pour 2-3	\$129
Roasted Free Range Whole Chicken for 2pax, Truffle Mashed Potato, Baby Carrot, Au Jus		Black Angus Porterhouse Steak 1kg, serve with French Fries, Mixed Green Salad & Béarnaise Sauce (25-35min waiting time)	
Confit de Canard	\$28	Filet Mignon au Poivre	\$44
Saveur Duck Leg Confit, Mash Potato, Mushroom, Orange and Red Wine Sauce (Truffle Mashed Potato +\$5)		Pepper Crusted Beef Fillet, Cognac, Pepper Sauce, Potato Au Gratin	
Pithiviers de Cailles	\$39	Joue de Boeuf Bourguignon	\$36
Classic French Dish, Quail, Duck, Foie Gras and Wild Mushroom cook in pastry, Madeira Sauce		Slow Braised Beef Cheek in Red Wine, Bacon, Mushroom & Carrot serve with Egg Pasta	
Pigeons Rôti aux Petits Pois à la Française	\$40	Côte de Cochon Rôtie	\$33
Roasted French Pigeon, Sweet Baby Peas Fricassee with onion Bacon, Lettuce, Ratte Potato		Roasted Sakura Pork Rack, Root Vegetables, Charcutière Sauce	
		Macaroni au Gratin	\$26
		Bake Narrow Tubes Pasta with Béchamel, Comte, Camembert, Smoked Bacon, Garlic Crust	



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À La Carte Menu 2021

Garnitures



Mashed Potato	\$8	Potatoes au Gratin	\$12
Mixed Green Salad	\$8	Vegetables Ragout	\$13
Sauteed Green Beans	\$8	Truffle Mashed Potato	\$16
Sauteed Mushrooms	\$8	French Fries	\$12

Formages et Desserts



Fromages Fermiers Affinés	Artisan French cheeses selection with condiments	\$23
Madagascar Vanilla Crème Brûlée	Served with Fresh Raspberries	\$12
Sauté de Fraises au Vinaigre Balsamique, Basilic et Litchi		\$14
Sauté Strawberry with Balsamic and Fresh Basil, Lychee and Plum Sorbet		
Pistachio Panna Cotta	Candied Pistachio, Baileys Cream	\$14
Profiteroles	Choux Puff filled with French Vanilla Ice cream, Hot Chocolate Sauce	\$15
Tarte au Chocolat à la Framboise	Dark Chocolate Tart with Fresh Raspberries & Sorbet	\$15
Glaces	Home made ice cream French Vanilla/ Valrhona Chocolate/ Strawberry/ Pear/ Lychee & Plum	\$6

"Cuisine is an art, and I believe that cuisine, much as it cannot be understood without an understanding of the ingredients, cannot be appreciated without a convivial atmosphere. A well-filled plate is no longer enough. If you want people to have a good time, there needs to be other parameters, from the décor and the atmosphere to the people and the relationships that they create. There is no magic formula. Alchemy is personal." - Chef Guy Savoy



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Beverage Menu

Acqua Panna Spring Water 500ml	\$5	Juices <i>apple/ orange/ grapefruit</i>	\$5
S.Pellegrino Sparkling Water 500ml	\$5		
Sparkling Fruits Beverage 330ml	\$4	Floats <i>coke/ root beer/ coffee</i>	\$9
<i>aranciata/ limonata/ pompelmo</i>		Espresso	\$4
Soft Drinks	\$4	Black Coffee	\$5
<i>coke/ coke light/ sprite/ root beer/ tonic/ ginger ale</i>		Hot Tea	\$5
		<i>english breakfast/ earl grey/ chamomile/ oriental sencha/ black tea and ginger/ morrocan mint</i>	

Bottled Beer

Corona Extra	\$12
Asahi Super Dry	\$12
Kronenbourg 1664 Blanc	\$12
Erdinger Weissbier (500ml)	\$16

Wines By The Glass

Champagne/ Sparkling

Marie Hanze Eaux Belle Brut Champagne	\$17
Castellblanc Cava Brut, Spain	\$15

White

Chardonnay, Pierre Ferraud & Fils	\$14
Bourgogne Chardonnay, Louis Latour	\$18
Côtes-du-Rhône Réserve Blanc, Famille Perrin	\$17
Sauvignon Blanc, Rongopai, Marlborough	\$16

Rosè

Vin De Savoie Rose, Domaine De Chatillon	\$16
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Red

Merlot, Pierre Ferraud & Fils	\$14
Geneviève d'Arthus Bordeaux, Château d'Arthus	\$18
Bourgogne Pinot Noir, François La Pierre	\$21
Côtes-du-Rhône Réserve Rouge, Famille Perrin	\$17
Malbec, Kaiken Estate	\$16



Wines By The Bottle

Champagne/ Sparkling



NV	Cremant de Loire Brut, L'Extra Par Langlois	\$70
NV	Brut Champagne, Marie Hanze Eaux Belle	\$95
NV	Brut Champagne, Henri Abelé	\$118
NV	Brut Rosé Champagne, Henri Abelé	\$126
NV	Blanc de Blancs Brut Champagne, Ruinart	\$198
2010	Brut Champagne, Dom Pérignon	\$338
NV	Cava Brut Nature, Mercat, Spain	\$78
NV	Cava Brut, Castellblanc, Spain	\$60
NV	Prosecco IGT, Pasqua Passimento Romeo & Juliet, Italy	\$65

Rosè Wines



2017	Cotes de Provence Rose, Miraval	\$86
2018	Rosé Sec IGP Méditerranée, Jules	\$70
2017	Savoie Rosé, Domaine De Chatillon	\$69

Sweet Wines



2006	Sauterne, Castelnau de Suduiraut (375ml)	\$69
2017	Botrytis Semillon, De Bortoli Noble One, Australia (375ml)	\$98
2020	Moscato D'asti G.D. Vajra, Italy	\$66
2017	Late Harvest Tokaji Furmint, Disznókő, Hungary (500ml)	\$76

"Too much of anything is bad, but too much Champagne is just right." - F. Scott Fitzgerald



Wines By The Bottle

White Wines

Vin de pays

2017	Chardonnay, Pierre Ferraud & Fils	\$58
2019	Marius Vermentino by Michel Chapoutier	\$60

Bourgogne

2017	Bourgogne Chardonnay, Louis Latour	\$75
2018	Bourgogne Aligote, Louis Latour	\$60

Côte Chalonnaise & Mâconnais

2018	Mercurey Blanc "Clos du Roy" Maison Chanzy	\$129
2017	Bouzeron "Clos De La Fortune Monopole" Maison Chanzy	\$100
2017	Givry Blanc, Louis Jadot	\$112
2018	Macon Lugny "Les Genievres" Louis Latour	\$72
2018	Pouilly Saint-Véran, Domaine du Chalet	\$78
2017	Pouilly-Fuissé, Domaine du Chalet	\$104

Chablis

2018	Chablis "Sainte Claire" Domaine Jean-Marc Brocard	\$98
2018	Chablis "Vieilles Vignes" Albert Ponnelle	\$109
2018	Chablis Grand Cru "Les Clos" Louis Latour	\$195

Côte de Nuits & Beaune

2017	Marsannay Blanc, Château de Marsannay	\$126
2018	Hautes Cotes de Beaune Blanc, Domaine Cornu	\$96
2018	Meursault Blanc, Louis Latour	\$128
2018	Puligny-Montrachet, Louis Latour	\$146
2018	Chassagne-Montrachet 1er Cru Clos De La Chapelle Monopole, Domaine Duc de Magenta	\$185
2018	Corton-Charlemagne Grand Cru, Louis Latour	\$365

"A meal without wine is like a day without sun" - Jean Anthelme Brillat-Savarin



Wines By The Bottle

White Wines

Bordeaux

2018	Clarendelle Blanc by Haut Brion	\$89
2016	Graves Blanc, Château Respide de la Croix Bonnet	\$68

Loire valley

2018	Pouilly-Fumé "Mademoiselle de T" Château de Tracy	\$92
2019	Sancerre "Cuvée Marnes et Caillottes" Jean-Max Roger	\$98

Rhône Valley

2018	Luberon Blanc, Famille Perrin	\$65
2018	Côtes-du-Rhône Réserve Blanc, Famille Perrin	\$76
2019	Viognier "Le Pied de Samson" Domaine Georges Vernay	\$137
2017	Chateauneuf-du-Pape Blanc "Les Sinards", Famille Perrin	\$138
2017	Chateauneuf du Pape Blanc, Clos des Papes	\$196

Alsace

2019	Riesling, Joseph Cattin	\$68
2018	Gewurztraminer, Joseph Cattin	\$82

Jura

2011	Vin Jaune, Jacques Tissot Arbois	\$185
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New Zealand

2020	Sauvignon Blanc, Rongopai, Marlborough	\$65
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"Wine is inspiring and adds greatly to the joy of living." -Napoleon Bonaparte



Wines By The Bottle

Red Wines



Bourgogne

2018	Bourgogne Pinot Noir, François La Pierre	\$69
2020	Bourgogne Pinot Noir, Louis Latour	\$86

Côte de Nuits

2017	Marsanny Rouge, Chateau de Marsannay	\$126
2016	Nuits-Saint-Georges, Louis Latour	\$142
2018	Chambolle Musigny, Laurent Roumier	\$169
2019	Gevrey-Chambertin, Pierre Andre	\$158
2017	Vosne Romanee, Albert Ponnelle	\$198
2017	Echezeaux Grand Cru, Louis Latour	\$510

Côte de Beaune

2017	Savigny-les-Beaune Rouge, Louis Latour	\$98
2018	Pernand Vergelesses Rouge, Domaine Cornu	\$99
2014	Pommard, Olivier Leflaive	\$199
2016	Volnay 1er cru "Clos des Chênes" Château de Meursault	\$199
2016	Aloxe Corton 1er Cru "La Coutiere" Pierre Andre	\$145

Rhône Valley

2018	Ventoux Rouge, Famille Perrin	\$65
2018	Côtes-du-Rhône Réserve Rouge, Famille Perrin	\$76
2017	Côte-Rôtie "Blonde du Seigneur" Domaine Georges Vernay	\$199
2016	Châteauneuf du Pape Rouge, Château La Nerthe	\$126
2018	Châteauneuf du Pape Rouge, Clos des Papes	\$198
2017	Crozes-Hermitage "Cuvée Louis Belle" Domaine Belle	\$116

Savoie

2017	Gamay, Domaine de Chatillon	\$68
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"There are many ways to the recognition of truth, and Burgundy is one of them." - Isak Dinesen



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Wines By The Bottle

Red Wines



Vin de pays

2018	Merlot, Pierre Ferraud & Fils	\$56
2019	Marius Grenache-Syrah by Michel Chapoutier	\$62

Bordeaux

2018	Geneviève d'Arthus Bordeaux, Château d'Arthus	\$72
2016	Bordeaux Rouge, Maison Hebrard	\$76
2015	Clarendelle Rouge by Haut Brion	\$89
2016	Haut-Médoc, Château Labat	\$115
2016	Saint-Estephe, Château Le Crock	\$136
2013	Pauillac, Les Tourelles de Longueville 2nd wine Château Pichon Boron	\$138
2017	Pauillac Grand Cru, Château Pichon Longueville Comtesse de Lalande	\$326
2011	Pauillac Grand Cru, Château Pichon Longueville Boron	\$388
2014	Pauillac Grand Cru, Château Pichon Longueville Boron	\$330
2014	Pauillac, Les Forts de Latour 2nd wine Château Latour	\$450
2012	Saint-Julien, Duluc de Branaire-Ducru 2nd wine Château Branaire-Ducru	\$139
2014	Saint-Julien Grand Cru, Château Léoville Poyferré	\$198
2016	Margaux, Chevalier des Lascombes 2nd wine Château Lascombes	\$159
2018	Pessac-Léognan Grand Cru, Chateau Smith Haut Lafitte	\$295
2014	Saint Emilion Grand Cru, Angelique De Monbousquet	\$139
2016	Saint Emilion Grand Cru, Francois Thienpont	\$118
2016	Sainte Foy, Château Hostens Picant	\$116
2015	Lalande-de-Pomerol, Château La Fleur de Boüard	\$148
2016	Pomerol, Le Jardin de Petit-Village 2nd wine Château Petit-Village	\$158

Argentina

2018	Malbec, Kaiken Estate	\$65
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"Age appears best in four things: old wood to burn, old wine to drink, old friends to trust and old authors to read." - Francis Bacon