

# Saveurs 209

209 Broadway San Antonio TX 78205 · +12102230209 · Updated: Jan 14, 2026

[View online menu](#)



---

## NEXT TUESDAY IS BASTILLE DAY! LET'S CELEBRATE ALL TOGETHER! WE WILL OFFER A SPECIAL 3 COURSE MENU FOR \$45: 5

---

### Housemade charcuterie plate

Foie gras terrine, pork rillettes and chicken liver mousse with truffle

### Pan seared scallops, ratatouille and chorizo

### Grand Marnier Crepe soufflee

Pairing will be available.

### We will be open from 6pm to 9:30pm!

We hope to see you there! Saveurs209 team!

---

## STARTERS 5

---

### Salade d'asperges vertes

**\$13.00**

parmesan, noix du Brésil et oeuf parfait Jumbo green asparagus, parmesan cheese, Brazil nut and oeuf "parfait. Pair it with a glass of Chinon Les Chanteaux \$14

### Foie gras poêlé

**\$22.00**

purée de pois chiche, datte, raisin et sauce ras el anout Pan seared Foie gras, garbanzo puree, dates, grapes and ras el anout sauce. Pair it with a glass of Sauternes Alexander Vineyards 2011 \$16

### Gaspacho vert\*

**\$13.00**

toast de pain au curcuma, oeuf mimosa et radis Green gazpacho, toasted turmeric bread, mimosa egg and red radish. Pair it with a glass of Bordeaux Blancs Fleurs des Graves \$11

### Crumble aux tomates et au romarin

**\$12.00**

salade de tomates anciennes Tomato crumble with rosemary, heirloom tomato salad. Pair it with a glass of Rosé Goudichaud \$8

### Plateau de fromages\*

**\$15.00**

Cheese board

---

## ENTREES 5

---

### Filet de lotte glacée au jus de carotte

**\$28.00**

petit pois à la française, tagliatelle de carotte fane Carrot coated monkfish, French style green peas, shaved new carrots. Pair it with a Glass of Chablis \$15

### Filet de cabillaud rôti\*

**\$29.00**

asperges vertes, gremolata de câpres et crevettes, émulsion de crustacés et Kari-gosse Roasted cod, green asparagus, capers and shrimp gremolata, shellfish and Kari-gosse emulsion. Pair it with a Glass of Sauvignon Blanc \$10

<b>Omble chevalier rôti*</b>	<b>\$31.00</b>
purée de brocoli, fraîcheur de concombre et mousse de lait au laurie Pan seared artichoke, broccoli puree, fresh cucumber and bay leaf milk mousse. Pair it with a glass of Cote du Rhone Blanc "Haut de Brun" \$11	
<b>Filet de boeuf Black Angus*</b>	<b>\$41.00</b>
betteraves, tomates, kumquat confit et jus de boeuf tomate Black Angus beef tenderloin, beets, tomatoes, candied kumquat and beef jus with tomato. Pair it with a glass of Chateau La Tour de By - Médoc \$15	
<b>Magret de canard aux noix de cajou</b>	<b>\$39.00</b>
pommes grenailles rôties, oignons gratinés et kale braisée Moulard duck breast with cashew nuts, fingerling potatoes, pearl onions and braised kale. Pair it with a glass of Crozes Hermitage \$13 or Chateauneuf du Pape \$19	

## DESSERTS 6

---

<b>Biscuit Lintzer*</b>	<b>\$13.00</b>
génoise à la noix de coco, abricot frais et glace à la noix de coco, coulis d'abricot Lintzer Biscuit, coconut sponge cake, fresh apricot, coconut ice-cream and apricot coulis	
<b>Soufflé à la framboise</b>	<b>\$13.00</b>
sorbet framboise Raspberry souffle, raspberry sorbet (please allow 15 mn)	
<b>Biscuit chocolat*</b>	<b>\$14.00</b>
mousse chocolat au lait, crème pralinée et glace chocolat noir Chocolate biscuit, milk chocolate mousse, praline whipped cream and dark chocolate ice cream. Pair it with a glass of port 10 year old \$11	
<b>Soupe de fraises au balsamique*</b>	<b>\$12.00</b>
meringue croustillante, palmier et glace yaourt miel Fresh and roasted strawberries, crispy meringue, palmier cookie, yogurt and honey ice-cream	
<b>Assiette de glace et sorbet</b>	<b>\$10.00</b>
Homemade ice-cream* or sorbet	
<b>Plateau de fromages*</b>	<b>\$15.00</b>
Cheese board	