Bord'O

aviar français

Bord'O

Michelin-starred chef Nicolas Isnard

Born in the south of France, Michelin starred chef Nicolas Isnard discovered his love for cooking in his grandmother's kitchen. Embarking on his culinary journey, he unleashed his creativity through an inspiring apprenticeship at renowned Michelin starred restaurants, including working with Gilles Goujon at the prestigious Auberge du Vieux Puitsin France, an experience that set the stage for his exceptional gastronomic adventure.

At the age of 27, he became the chef at Château de Curzay, and in thatsame remarkable year, he was awarded the 'Young Talent' accoladeby Gault Millau.

Driven by his passion for innovation, Chef Isnard established his ownrestaurant, L'Auberge de la Charme, in 2009. Within a year, the restaurantearned a coveted Michelin star, an enduring testament to Isnard'sculinary prowess.

His journey has taken him across the globe, where he has showcased hisinventive dishes in cities such as Beijing, Dubai, Moscow, Abu Dhabi, Singapore, Saigon, Casablanca, Manila, Jakarta, Kuala Lumpur, and Macau. Chef Nicolas Isnard continues to captivate audiences worldwide with his creative and exquisite culinary offerings.

At Bord Eau by Nicolas Isnard, located in Shangri-La Qaryat Al Beri, Abu Dhabi, Chef Isnard brings a wealth of culinary expertise and embodies a steadfast commitment to culinary excellence.

MICHELIN
2026

Gault&Millau
BORD EAU
BY NICOLAS ISNARD
2026

UNE BALADE EN FRANCE

A culinary tour of France with Nicolas Isnard
We kindly ask that the menu be enjoyed by all guests at the table

SOUP

Soupe à l'oignon 'Moderne'
onion soup, the signature of Nicolas Isnard
(V, D, G, E)

COLD STARTER

Chair de crabe, caviar Sturia
crab meat, cumin and coriander mayonnaise, cucumber water jelly, green apple and wasabi
(G, SF, F, E)

HOT STARTER

Escargots de Bourgogne, persillade
snails in an open ravioli, parsley and garlic
(D, G, SF, E)

FISH

Lotte rôtie
monkfish, orange-braised fennel, orange beurre blanc sauce, anise green oil
(D, F, E, A)

MEAT

Steak de wagyu au poivre
wagyu beef fillet, Sichuan, black and green peppercorns,green pepper sauce flambéed with cognac, black garlic pommes dauphine
(D, G, E, A)

DESSERT

Sphère façon Mont-Blanc
chocolate sphere, chestnut cream, passion fruit sorbet, hot chocolate poured at the table
(V, D, E, A)

SET MENU

FOUR COURSES | ~~Đ~~360
Soup, cold starter, a choice of fish or meat, and dessert.
Optional wine pairing, four glasses + ~~Đ~~260

SIX COURSES | ~~Đ~~560
All six courses, served in the order shown.
Optional wine pairing, six glasses + ~~Đ~~360

(V) Vegetarian | (D) Dairy | (G) Gluten (SF) Seafood
(F) Fish | (E) Egg | (A) Alcohol

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
All prices are in Dirham and are inclusive of all applicable service charges and taxes.

UN VOYAGE AUTOUR DU MONDE

A journey around the world with Nicolas Isnard
We kindly ask that the menu be enjoyed by all guests at the table

S O U P · *Kyiv, Ukraine*

Rose de betterave, façon borscht
thinly sliced beetroot, lemon gel, Sturia caviar, cold borscht poured at the table
(F)

C O L D S T A R T E R · *Kochi, Japan*

Tataki de thon albacore
seared yellowfin tuna, wasabi mayonnaise, confit celeriac, pistachio, citrus gel
(N, F, E)

H O T S T A R T E R · *Kattegat, Denmark*

Langoustine rôtie
langoustine, lemongrass bisque, celeriac 'risotto', hazelnut and tarragon
(D, G, SF, E)

F I S H · *Bangkok, Thailand*

Bar au curry vert
lsea bass, sesame pak choi, green curry sauce
(SF, F)

M E A T · *Bern, Switzerland*

Ris de veau à la bernoise
pan-seared veal sweetbread, sauce poulette, rösti, sweet garlic cream
(D, G, E)

D E S S E R T · *Bến Tre, Vietnam*

Crémeux coco
coconut cream and espuma foam, exotic fruit tartare with mint, 'sablé breton' shortbread
(V, D, G, E)

SET MENU

FOUR COURSES | Đ 360

Soup, cold starter, a choice of fish or meat, and dessert.
Optional wine pairing, four glasses + Đ260

SIX COURSES | Đ560

All six courses, served in the order shown.
Optional wine pairing, six glasses + Đ360

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À LA CARTE

CAVIAR STURIA

Rose de betterave, façon borscht — 30g 595 / 50g 950
served the classic way: warm blinis, sour cream, chopped shallot, egg white and yolk, fines herbes (D, G, F, E)

SOUP

Soupe à l'oignon 'Moderne' — 90
onion soup, the signature of Nicolas Isnard (V, D, G, E)

Rose de betterave, façon borscht — 95
thinly sliced beetroot, lemon gel, Sturia caviar, cold borscht poured at the table (F)

STARTER

FROID

Chair de crabe, caviar Sturia — 125
crab meat, cumin and coriander mayonnaise, cucumber water jelly, green apple and wasabi (G, SF, F, E)

Tataki de thon albacore — 135
seared yellowfin tuna, wasabi mayonnaise, confit celeriac, pistachio, citrus gel (N, F, E)

CHAUD

Escargots de Bourgogne, persillade — 140
snails in an open ravioli, parsley and garlic (D, G, SF, E)

Langoustine rôtie — 190
langoustine, lemongrass bisque, celeriac 'risotto', hazelnut and tarragon (N, D, SF, F, A)

MAINCOURSE

POISSONS

Bar au curry vert — 180
lsea bass, sesame pak choi, green curry sauce (SF, F)

Lotte rôtie — 205
monkfish, orange-braised fennel, orange beurre blanc sauce, anise green oil (D, F, E, A)

VIANDES

Ris de veau à la bernoise — 215
pan-seared veal sweetbread, sauce poulette, rösti, sweet garlic cream (D, G, E)

Steak de wagyu au poivre — 370
wagyu beef fillet, Sichuan, black and green peppercorns, green pepper sauce flambéed with cognac, black garlic pommes dauphine (D, G, E, A)

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À LA CARTE

VÉGÉTARIEN

Lentilles beluga, estragon et topinambour 145
beluga lentils with tarragon, Jerusalem artichoke espuma, confit egg yolk, toasted hazelnuts (V, N, D, E)

SIDES

POMMESDETERRE

Pommes dauphine 45
crisp potato and choux puffs, black garlic (D, G, E)

Rösti 45
crisp Swiss potato cake, cooked in butter (D)

LÉGUMES

Pak choï au sésame 45
pak choi, sesame oil and toasted sesame seeds

Fenouil braisé à l'orange 45
fennel braised in orange juice and butter (D)

DESSERT

Sphère façon Mont-Blanc 105
chocolate sphere, chestnut cream, passion fruit sorbet, hot chocolate poured at the table (V, D, E, A)

Crémeux coco 90
coconut cream and espuma foam, exotic fruit tartare with mint, 'sablé breton' shortbread (V, D, G, E)

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OPENING HOURS

LUNCH
Monday to Friday | 12:00 p.m. to 2:30 p.m.

DINNER
Monday to Saturday | 6:00 p.m. to 10:00 p.m.

Shangri-La Qaryat Al Beri, Abu Dhabi
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