





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 Puits in 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 that same remarkable year, he was awarded the 'Young Talent' accolade by Gault Millau.

Driven by his passion for innovation, Chef Isnard established his own restaurant, L'Auberge de la Charme, in 2009. Within a year, the restaurant earned a coveted Michelin star, an enduring testament to Isnard's culinary prowess.

His journey has taken him across the globe, where he has showcased his inventive 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.





SET MENU

Une ballade en France avec Nicolas Isnard
A Culinary Tour of France with Nicolas Isnard

₪ 350 | 4-Course Set Menu

Soup, Cold Starter, Fish or Meat, Dessert
₪ 250 Sommelier choice wine pairing (4 glasses)

₪ 550 | 6-Course Set Menu

Soup, Cold Starter, Hot Starter, Fish, Meat, Dessert
₪ 350 Sommelier choice wine pairing (6 glasses)

We kindly ask that the menu be enjoyed by all guests at the table

SOUP

La **soupe à l'oignon** 'Moderne,' signature de Nicolas Isnard
The signature 'Modern **Onion Soup**' by Nicolas Isnard
(V, G, E, D)

COLD STARTER

La **gambas U7** 'Cocktail' à l'avocat, sucrose marinée au piment d'Espelette & huile de gambas
U7 jumbo prawn, cocktail sauce & avocado, Espelette pepper & prawn oil marinated baby gem
(SF, E)

HOT STARTER

Raviole ouverte d'**escargots** de Bourgogne en persillade
Pan-fried French **snails** in an open ravioli, parsley & garlic flavours
(D, G, E)

FISH COURSE

Filet de **turbot** cuit à basse température, crème de moules safranée,
algues & pomme de terre Rattes confites
Slow-cooked **turbot**, saffron mussel cream, seaweed & confit Rattes potatoes
(F, SF, D, G)

MEAT COURSE

Ris de veau rôti, rose & purée de cèleri, sauce crémée & truffée
Roasted **veal sweetbread**, celeriac rose & purée, truffled creamed sauce
(A, D, G)

DESSERT

Notre version de la **poire 'Belle-Hélène'** au chocolat Grand Cru Guanaja 70%
Our version of the **Belle Hélène pear** in a 70% Grand Cru dark chocolate melted ball
(V, G, D, E)

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

Please highlight any specific food allergies or intolerance to our colleagues before ordering.

All prices are in (₪) Dirham and are inclusive of all applicable service charges and tax.



SET MENU

Un voyage autour du monde de Nicolas Isnard
A Journey around the world with Nicolas Isnard

₪350 | 4-Course Set Menu

Soup, Cold Starter, Fish or Meat, Dessert

₪250 Sommelier choice wine pairing (4 glasses)

₪550 | 6-Course Set Menu

Soup, Cold Starter, Hot Starter, Fish, Meat, Dessert

₪350 Sommelier choice wine pairing (6 glasses)

We kindly ask that the menu be enjoyed by all guests at the table

SOUP

Le **velouté de maïs** & salade croquante, sorbet à la coriandre & citron vert, Katsuobushi
Corn velouté & salad, coriander & lime sorbet, katsuobushi
(D, F, E)

COLD STARTER

Rose de **saumon fumé & radis Takuan**, gel pomme verte & miso, Dashi lacté aux œufs
de saumon & caviar STURIA
Smoked **salmon & Takuan** rose, green apple & miso gel, creamed dashi broth
with salmon roe & Sturia caviar
(F, G)

HOT STARTER

Tranche de **foie gras** poêlée comme un 'Phô' Vietnamien aux agrumes, carotte & kumquat
Pan-fried **foie gras** slice, citrus flavoured Vietnamese-style 'Phô' carrot & kumquat
(G)

FISH COURSE

Homard Canadien rôti, choux-fleurs en textures, sauce aux fruits de la passion
Roasted **Canadian lobster**, textures of cauliflower & passion fruit sauce
(SF, D)

MEAT COURSE

Filet de bœuf Wagyu Australien MB6/7 Sanchoku, sauce 'Retour de Saigon,'
cœur de palmier & agrumes
Australian **Wagyu beef tenderloin** 'Sanchoku' MB 6/7, Souvenir of Saigon sauce,
palm heart & kumquat
(A, G)

DESSERT

Le **Tiramisu 2.0** aux saveurs de truffes
2.0-style **Tiramisu** with truffle flavours
(V, G, E, D)

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF) | Fish (F)
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A LA CARTE

SOUP

La **soupe à l'oignon** 'Moderne,' signature de Nicolas Isnard
The signature 'Modern **Onion Soup**' by Nicolas Isnard
(V, G, E, D) | 90

Le **velouté de maïs** & salade croquante, sorbet à la coriandre & citron vert, Katsuobushi
Corn velouté & salad, coriander & lime sorbet, katsuobushi
(D, F, E) | 90

STARTER

Raviole ouverte d'**escargots** de Bourgogne en persillade
Pan-fried French **snails** in an open ravioli, parsley & garlic flavours
(D, G, E) | 140

La **gambas géante** U7 'Cocktail' à l'avocat, sucrose marinée au piment d'Espelette
& huile de gambas
U7 jumbo prawn, cocktail sauce & avocado, Espelette pepper & prawn oil marinated baby gem
(SF, E) | 105

Rose de **saumon fumé** & **radis Takuan**, gel pomme verte & miso, Dashi lacté aux œufs
de saumon & caviar STURIA
Smoked **salmon** & **Takuan** rose, green apple & miso gel, creamed dashi broth
with salmon roe & STURIA caviar
(F, G) | 95

Tranches de **foie gras** poêlées comme un 'Phô' Vietnamien aux agrumes, carotte & kumquat
Pan-fried **foie gras** slices, citrus flavoured Vietnamese-style 'Phô' carrot & kumquat
(G) | 190

MAIN COURSE

Filet de **turbot** cuit à basse température, crème de moules safranée,
algues & pomme de terre Rattes confite
Slow-cooked **turbot**, saffron mussel cream, seaweed & confit Rattes potatoes
(F, SF, D, G) | 200

½ **Homard Canadien** rôti, choux-fleurs en textures, sauce aux fruits de la passion
Roasted half **Canadian lobster**, textures of cauliflower & passion fruit sauce
(SF, D) | 340

Ris de veau rôti, rose & purée de cèleri, sauce crémée & truffée
Roasted **veal sweetbread**, celeriac rose & purée, truffled creamed sauce
(A, D, G) | 210

Filet de bœuf Wagyu Australien MB6/7 Sanchoku, sauce 'Retour de Saigon,'
cœur de palmier & agrumes
Australian **Wagyu beef tenderloin** 'Sanchoku' MB 6/7, Souvenir of Saigon sauce,
palm hearts & kumquat
(A, G) | 360

DESSERT

Notre version de la **poire 'Belle-Hélène'** au chocolat Grand Cru Guanaja 70%
Our version of the **Belle Hélène pear** in a 70% Grand Cru dark chocolate melted ball
(V, G, D, E) | 105

Le **Tiramisu** 2.0 aux saveurs de truffes
2.0-style **Tiramisu** with truffle flavours
(V, G, E, D) | 90

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

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Bord'

Opening Hours:

Lunch

Monday to Friday: 12:00 p.m. – 2:30 p.m.

Dinner

Monday to Saturday: 6:00 p.m. – 11:00 p.m.



Shangri-La Qaryat Al Beri, Abu Dhabi

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