LA CHARCUTERIE

Experience 'La Charcuterie' at Bord Eau, which entices you to relish the flavours of France. Select from delectably cured meats and fine cold cuts paired with freshly baked sourdough bread,

French baguettes, and brioches accompanied by homemade condiments.

The highlight at the Charcuterie table is the story of ripened cheeses that unfolded over I40 years by
Les Frères Marchand, the oldest family-owned company in the East of France, established in I880.

Les Frères vouches that a successful cheese platter happens when you pick cheese from
one of the 'five families' of cheese, namely goats and ewe, bloomy rind cheese,
mountain cheese, cheese with character and finally blue cheese.

The 'five families' of cheese can be found on

Les Frères Marchand carefully selects cheeses from a network of small dairy producers spread across the French countryside and has a proud history of supporting small producers.

the Charcuterie table at Bord Eau.

AED 295 per person | Charcuterie Table with a selection of one entrée

MENU

STARTERS

FOIE GRAS TERRINE (D) (A)

Spiced poached pear $\,$ I $\,$ port and balsamic coulis $\,$ AED 78

ESCARGOT PROVENÇALE (D)

Baked with bread and garlic butter $\begin{tabular}{ll} AED~78 \end{tabular}$

FRENCH ONION SOUP (D)

Caramelized onions $\mbox{ I }$ charred bread emulsion $\mbox{ I }$ comte $\mbox{ I }$ onion chips $\mbox{ AFD }68$

ENTRÉE

BORD EAU BEEF FILLET ROSSINI (D)(A)

Foie gras I lyonnaise onion purée I truffle jus

DUO OF DUCK (D)(A)

Honey glazed duck breast $\mbox{ I }$ plum coulis $\mbox{ I }$ duck leg croquette

CANNON OF LAMB

Pea puree | I wild garlic | I taggiasca olive jus

SEARED SEA BASS (D)(S)(A)

Mussels I clams I seared scallops I noilly prat foam I caviar

ROASTED ORANGE SPOTTED GROUPER MEUNIÈRE (D)

Courgettes and basil purée I salmon roe hollandaise

BLACK TRUFFLE AND MORELLS RISOTTO (D)

Comte cheese

DESSERTS

CHOCOLATE HAZELNUT OPERA (D)(N)

Coffee I caramel I vanilla hazelnut cream AED 50

CHERRY CLAFOUTIS TART (D)(N)

Cherry I pistachio gold AED 50

PAIN PERDU AUX ABRICOT (D)

Classic French toast $\ \ I$ apricot purée AED 50

CHOCOLATE SPHERE

Chocolate brownies I vanilla ice cream I hot fudge sauce I chocolate chips I assorted berries $AED\,50$

Dishes indicated with (V) Suitable for Vegetarians I (N) Contains Nuts I (A) Contains Alcohol (D) Dairy I (S) Shellfish I (G) Gluten Free