

# Beverages

## COLD DRINKS

Tomato, apple (100% fruit juice) 20 cl.	6,5
Orange, pineapple, grapefruit (from concentrate) 20 cl.	6,5
Passion fruit, lychee, peach, cranberry, strawberry (fruit nectar) 20 cl.	6,5
Freshly squeezed juices : orange, grapefruit 20 cl.	6,5
Coca-Cola, Coca-Cola Diet, Coca-Cola Zero, Sprite 33 cl.	6,5
Schweppes : Lemon, Agrum' 25 cl.	6,5
Schweppes : Indian Tonic, Ginger Ale 20 cl.	6,5
Orangina 25 cl.	6,5

## BOTTLED BEERS

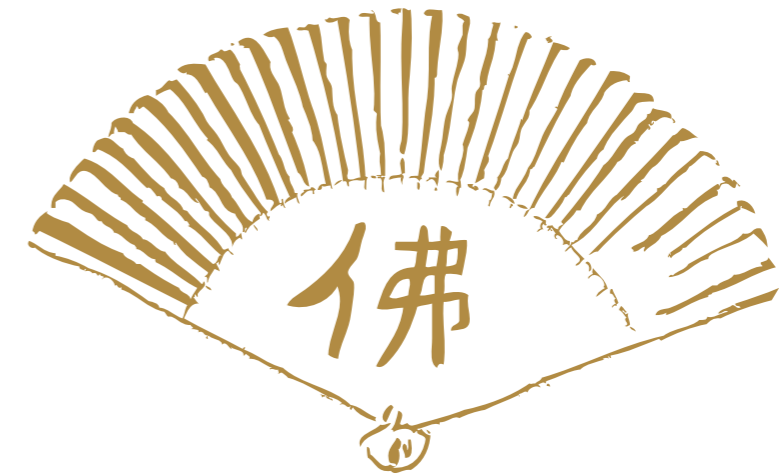
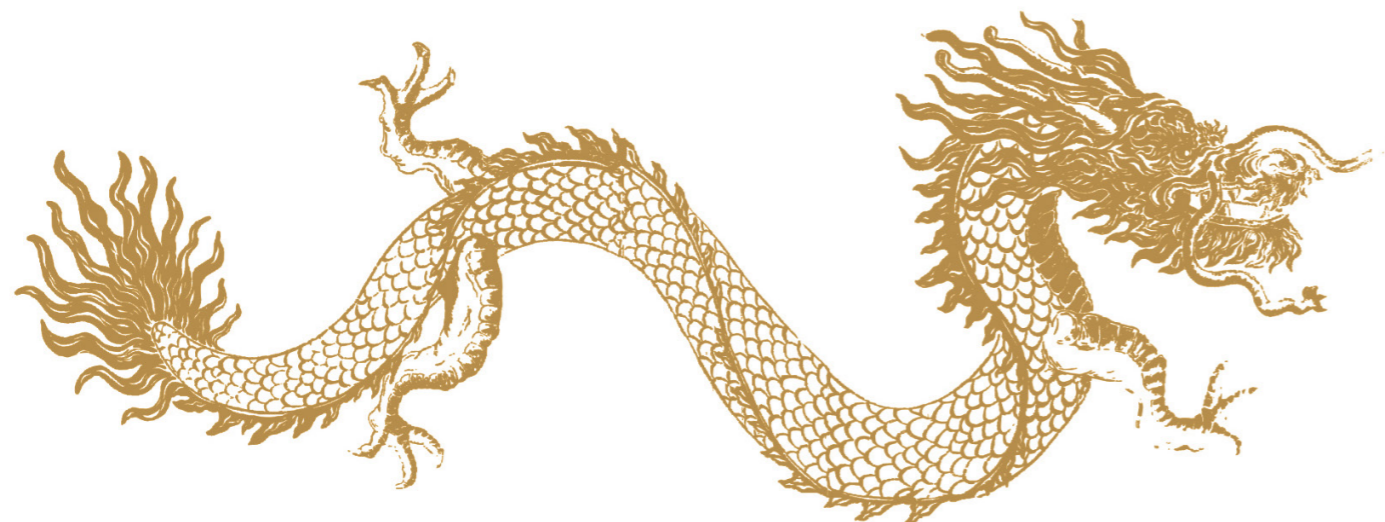
<b>Asahi</b> (lager) Japan, <b>Kirin</b> (lager) Japan 33 cl.	10
<b>Singha</b> (lager) Thailand 33 cl.	9
<b>Carlsberg Aluminium</b> (lager) Danemark 33 cl.	12

## FRUIT COCKTAIL

<b>Jikasei Limonade</b> : Home-made strawberry Shrub, Sprite, honey	11
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## MINERAL WATERS

Evian 75 cl.	7,5
Badoit 75 cl.	7,5
Voss still or sparkling 80 cl.	8,5



The Buddha-Bar menu offers a selection of Pacific Rim cuisine dishes, a masterful blend of fine ingredients and spices where East Chinese, Japanese Thai and other Asian flavors combine subtly with a zest of the West.

Our aim is to offer an exciting and contemporary update of «nouvelle cuisine», with carefully balanced dishes that will delight both taste buds and eyes alike.

All dishes are prepared according to our «family style» concept: they can be shared among guests, and are served in large dishes rather than individual plates.

Prepared with only the very best ingredients, this fusion food menu is rich yet healthy, fruity and spicy, with a carefully balanced selection of classic recipes and new creations with entrancing names, reflecting the many inspirations of our chefs.

## Dinner Bento Sushi

83

### STARTER

Salmon tartare, chili sesame soy sauce, Aji Amarillo 🌶️

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### MAINS

Sesame seared salmon ceviche  
Assortment of sushis, sashimis & rolls  
Fried shrimps & curry aioli  
Crab tempura

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### DESSERT

Bergamot coconut fusion and fresh citrus

Coffee



Net prices in Euros. This Establishment does not accept checks. "V"= Vegetarian 🌶️ = Spicy  
Allergies : some dishes may contain allergens, if needed do not hesitate to request our help.

## Mains

<b>SCOTTISH SALMON</b> Grilled, seasonal vegetables, lemon emulsion	27
<b>SEARED TUNA</b> Pan-fried, sesame, mushrooms	29
<b>BLACK COD - New</b> yuzu wasabi sauce, mixed lentils, black corn purée, black sesame soufflé	42
<b>CHILEAN SEA BASS - New</b> Bell pepper, Chinese broccoli, wasabi sauce, salmon egg	39
<b>WOK FRIED BEEF</b> Black pepper sauce	30
<b>BUDDHA-BAR FIVE-SPICE CHICKEN</b> Grilled, vegetables	28
<b>CHAROLLES AOP BEEF FILLET, JEAN DENAUX (220G) - New</b> Grilled, Pink salt from Cusco	46
<b>WAGYU BEEF, JEAN DENAUX (250G) - New</b> Grilled, eggplant, green beans, 3 kind of sauces	89
<b>KOREAN STYLE BEEF FILLET TARTARE, JEAN DENAUX (180G) - New</b> Hand cut, garlic, nashi pear, Pont-Neuf potatoes	32
<b>RED BLACK TIGER SHRIMPS CURRY</b> 🌶️ Coconut milk, lemongrass rice	30
<b>PEKING DUCK WITH UMESHU &amp; PEAR COMPOTEE - New</b> Cucumber, leek pancake	44
<b>ROBATA GRILLED PORK SPARE RIBS WITH 12 SPICES - New</b> Braised, orange & ginger tare sauce	29

## Sides

<b>STEAMED RICE</b>	7
<b>FRIED RICE</b> Shrimps, vegetables, egg	9
<b>BUDDHA-BAR HOT NOODLES</b> Sautéed with vegetables	10
<b>MIXED GREEN SALAD</b>	8
<b>THAÏ STYLE FRIED RICE</b> Chicken & mushrooms	13
<b>SAUTÉED VEGETABLES</b>	9

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## Classic Sushis

### SUSHI per piece\*

Sea Bream	5,5
Maguro (tuna)	4,5
Ebi (shrimp)	5,5
Kani (crab)	4,5
Shake (salmon)	4,5

\*Minimum of 2 pieces per order

### SASHIMI

	3 p.	5 p.
Maguro (tuna)	9,5	14,5
Sea Bream	9,5	14,5
Shake (salmon)	7,5	12,5
Unagi (smoked eel)	7,5	12,5

### ROLLS

	4 p.	8 p.
Cucumber - "V"	8	12
Salmon Avocado	12	22
Special California	12	22
Shrimp Tempura	12	22
New California Mango	11	20
Pink Lady	12	22

### SELECTION "BUDDHA-BAR"

Minimum of 2 people - 22 pieces	57
Additional person	28

SASHIMI : Salmon 2p  
 SUSHI : Tuna 2p, Shrimp 2p,  
 Salmon 2p, Sea Bream 2p  
 ROLL : Special California 4p,  
 Incredible Salmon 4p, Strawberry  
 Philadelphia 4p

### ASSORTMENT OF SUSHI

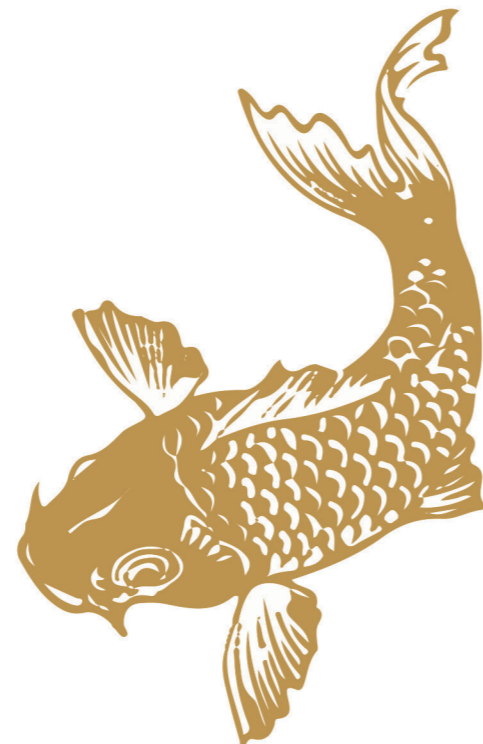
Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Sea Bream 2p - 10 pieces	29
Salmon - 8 pieces	22
Tuna - 8 pieces	24
Tuna & salmon - 8 pieces	25

### ASSORTMENT OF SASHIMI

Tuna 3p, Sea Bream 3p, Salmon 3p, Sea Bass 3p, - 12 pieces	29
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### ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2 p, Shrimp Tempura 2p, New Califor- nia Mango 2 p – 10 pieces	23
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## Dinner «Family Style»

82 per pers.  
 Minimum of 4 people

### STARTERS

Grilled asparagus with shichimi aioli  
 Buddha-Bar chicken salad  
 New California, spicy mango sauce  
 Assortment of steamed dumplings

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### MAINS

Buddha-Bar five-spice barbecued chicken  
 Black pepper wok fried beef  
 Grilled salmon, seasonal vegetables, lemon emulsion  
 Red prawn curry with coconut milk 🌶️  
 Buddha-Bar hot noodles  
 Fried rice

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### DESSERT

Chocolate & sesame bars

Coffee, Espresso

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# Buddha-Bar Experience by chef Shigeki

**EDAMAME** (Soy beans) - "V"

**SPICY EDAMAME** - "V"

**BUDDHA-BAR TACOS ASSORTMENT** 4p

Salmon ponzu, spicy tuna, Korean style beef, sea bream with aji amarillo

## Starters

**BUDDHA-BAR CHICKEN SALAD**

Grilled chicken, chinese cabbage, coriander, honey & mustard sauce

**ROYAL CRAB SALAD** – New

Quinoa, Granny Smith, wasabi emulsion

**SPICY TUNA AND SALMON TARTARE (FOR 2 PERS)**

Avocado purée, crispy rice, sesame, chives, black caviar

**OCTOPUS SALAD, YUZU KOSHO** – New

Mizuna salad, fried garlic

**BEETROOT CARPACCIO, SHISO DRESSING** – "V" New

Feta cheese, fresh shiso

**FRIED CALAMARI**

Sweet and sour sauce, chili & mint

**ASSORTMENT OF STEAMED DUMPLINGS**

Dim sum : beef, chicken, shrimp, vegetables (2p).

**SHRIMP STEAMED DUMPLINGS**

Shrimp dim sum

**GRILLED ASPARAGUS WITH SHICHIMI AÏOLI** – "V" New

Japanese pepper aïoli

**BEETROOT GAZPACHO** – "V" New

Lemongrass, lotus chips

6

7

19

19

32

68

19

16

18

21

22

21

16

## CEVICHE & TIRADITO CREATIONS

**Sea bass with aji amarillo ceviche** – New

Sea bass, coriander, orange, red onion, fresh chili, Chiclo & Cancha corns

**Ahi Chifa ceviche** – New

Tuna, avocado, red onion, cucumber, white radish, Asian anticucho sauce

**Sesame seared salmon ceviche** – New

Salmon, sesame, avocado, Tiger's milk, coconut milk, yuzu air

**Octopus ceviche** – New

Octopus, artichoke, rocoto chili, Tiger's milk, purple potato, taro

**Sea bream with truffle cream tiradito** – New

Sea bream, shiitake mushroom, truffle cream, Tiger's milk

**Salmon tiradito** – New

Salmon, avocado, Chiclo corn, beetroot aïoli, red onion, coriander

## ROLLS CREATIONS

**Incredible salmon**

Shrimp tempura, avocado, salmon, red onion

**Strawberry Philadelphia** – New

Salmon, avocado, Philadelphia cream cheese, strawberry, cucumber

**Magic black cod**

Crab meat, avocado, black cod, sesame sauce

**Veggie Caterpillar** – "V" New

Capsicum, shiitake mushroom, cucumber, carrot, rocket

**Surf & Turf**

Shrimp tempura, avocado, seared beef, red onion

**Mango foie gras & truffle snow**

Seared foie gras, fig jam & mango

**Buddha-Bar rolls – 6p.**

Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

**Soft shell crab rolls – 8p. – New**

XO sauce, cucumber, fresh shiso

## CRUNCHY RICE & TEMPURA CREATIONS

**Contemporary ten maki – 8p. – New**

**Spicy tuna & japaleno – 5p.**

**Shrimp, avocado & japaleno – 5p.**

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22

20

4p.

8p.

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Bluefin tuna is threatened.

Concerned about saving the earth's fragile balance, our restaurant is committed to the ban on bluefin tuna and has taken it off this menu. Help us save the planet and join us in this eco-citizenship action here and everywhere.