

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 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, Indian Tonic 25 cl.	6,5
Orangina 25 cl.	6,5

BOTTLED BEERS

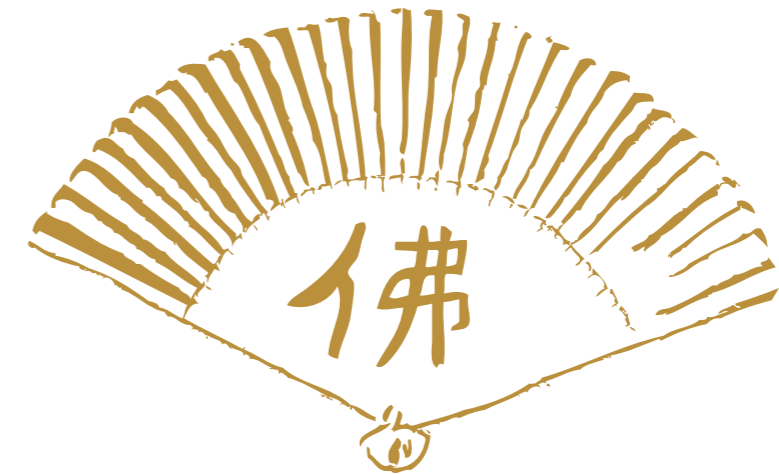
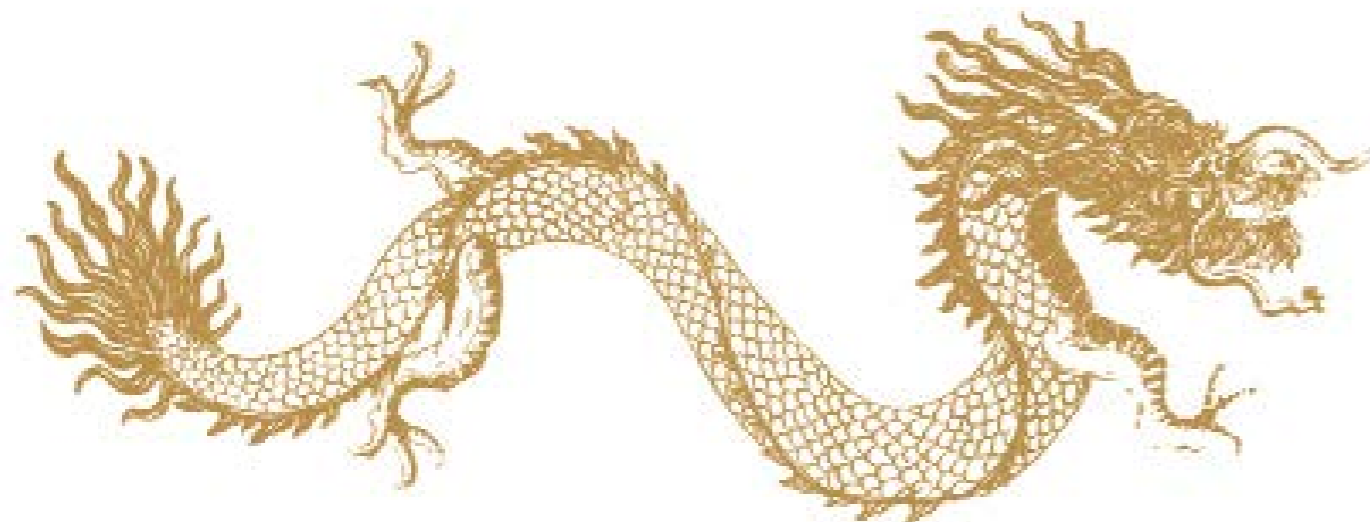
Asahi (lager) Japan, Kirin (lager) Japan 33 cl.	10
Singha (lager) Thailand 33 cl.	9
Carlsberg Aluminium (lager) Denmark 33 cl.	12

MOCKTAILS

Detox lemonade : Fresh cucumber juice, ginger, lemon, Manuka honey, soda	11
Virgin Paloma : Fresh clementine juice and its skin, fresh grapefruit juice, fresh lemon juice, orgeat syrup	

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

Coconut and mango blancmange

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

NORI-WARPPED CRUNCHY SALMON, ORANGE PONZU SAUCE – New 28
Asparagus, cucumber, enoki mushroom, potatoes

SEARED TUNA – New 32
Pan-fried, sesame, mushrooms, kale

BLACK COD 43
Caramelized, Thai eggplant, edamame, truffle miso sauce

STEAMED SOLE, BLACK BEAN SAUCE – New 31
Asparagus, carrot, pattypan, snow peas, green cabbage

WOK FRIED BEEF 32
Black pepper sauce

BUDDHA-BAR FIVE-SPICE CHICKEN 28
Grilled, vegetables

KOREAN STYLE BEEF FILLET (220G) 44
Grilled, sweet potato purée, garlic yakiniku sauce

WAGYU BEEF, JEAN DENAUX (250G) 89
Grilled, eggplant, green beans, 3 kind of sauces

RED CURRY PORK RIBS – New 28
sweet potato purée

RED CURRY WITH BLACK TIGER PRAWNS 🌶️ 30
Coconut milk, lemongrass rice

PEKING DUCK WITH UMESHU & PEAR COMPOTEE 46
Cucumber, leek pancake

Sides

COCONUT MILK AND GREEN ASPARAGUS RISOTTO – "V" New 11

COCONUT MILK, GREEN ASPARAGUS AND GAMBAS RISOTTO – New 29

STEAMED RICE 7

FRIED RICE 9
Shrimps, vegetables, egg

BUDDHA-BAR HOT NOODLES 10
Sautéed with vegetables

MIXED GREEN SALAD 8

MISO SOUP 9
Seaweed and bonito broth, miso, tofu, Thai chives

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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

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

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

ASSORTMENT OF SASHIMI

Tuna 3p, Sea Bream 3p, Salmon 3p, Sea Bass 3p, - 12 pieces	29
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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

ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2 p, Shrimp Tempura 2p, New California Mango 2 p - 10 pieces	23
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SELECTION "BUDDHA-BAR"

Minimum of 2 people - 22 pieces	58
Additional person	28

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



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Dinner «Family Style»

82 per pers.
Minimum of 4 people

STARTERS

Salmon tiradito
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
Nori-wrapped crunchy salmon, orange ponzu sauce
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

SPICY TUNA AND SALMON TARTARE (FOR 2 PERS)

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

YUZU LOBSTER SALAD – New

Fennel, cherry tomato, asparagus, mushroom

PEKING DUCK SALAD WITH PLUM AND HONEY SAUCE – New

Grapefruit, pine nuts, lamb's lettuce, pomegranate seeds

FRIED CALAMARI

Sweet and sour sauce, chili & mint

ASSORTMENT OF STEAMED DUMPLINGS

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

STEAMED SHRIMP DUMPLINGS

Shrimp dim sum

ROCK SHRIMPS

Fried shrimps, spicy mayonnaise

TOGARASHI GRILLED ASPARAGUS – New

Teriyaki and lemon sauce

BLACK TRUFFLE AND CHICKEN GYOZAS

Pan-fried, shiitake, truffle teriyaki sauce

KOREAN SEAFOOD SOUP 🌶️ – New

Scallops, shrimps, salmon, tofu, ginger, wakami

6

7

21

19

68

38

28

18

22

23

21

21

22

17

CEVICHE & TIRADITO CREATIONS

Vegetables ceviche

Beetroot, carrot, radish, onion, cucumber

Sea bass with aji amarillo ceviche

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

Ahi Chifa ceviche

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

Sesame seared salmon ceviche

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

Octopus ceviche

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

Sea bream with truffle cream tiradito

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

Salmon tiradito

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

ROLLS CREATIONS

Incredible salmon

Shrimp tempura, avocado, salmon, red onion

Magic black cod

Crab meat, avocado, black cod, sesame sauce

Veggie roll with brown rice – "V" – New

Kale, red capsicum, carrot, daikon, enoki mushroom, ginger, cucumber

Surf & Turf

Shrimp tempura, avocado, seared beef, red onion

Wagyu beef rolls – New

Brown rice, kale, green asparagus, tomato, spring onion, orange aioli

Soft shell crab rolls – 8p.

XO sauce, cucumber, fresh shiso

Buddha-Bar rolls – 6p.

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

Deep fried vegetable & quinoa rolls – 6p. "V" New

Asparagus, carrot, cucumber, mushroom, romaine lettuce

CRUNCHY RICE & TEMPURA CREATIONS

Contemporary ten maki – 8p.

Spicy tuna & jalapeno – 5p.

Peruvian style shrimp rolls – 5p. – New

15

17

18

16

16

22

20

4p. 8p.

12 22

12 22

11 20

12 22

15 28

24

24

17

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.