

# 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
Fever Tree: Tonic, Ginger Beer, Ginger Ale 20 cl.	6,5
Orangina 25 cl.	6,5

## BOTTLED BEERS

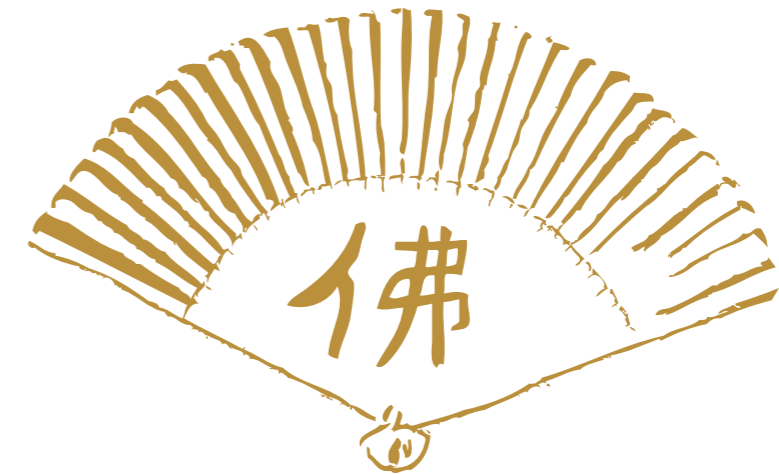
<b>Asahi</b> (lager) Japan, <b>Singha</b> (lager) Thailand 33 cl.	10
<b>Kirin</b> (lager) Japan 33 cl.	9
<b>Carlsberg Aluminium</b> (lager) Denmark 33 cl.	12

## MOCKTAILS

<b>Detox lemonade</b> : Fresh cucumber juice, ginger, lemon, Manuka honey, soda	10
<b>Virgin Paloma</b> : Fresh clementine juice and its skin, fresh grapefruit juice, fresh lemon juice, orgeat syrup	12

## 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

Buddha-Bar rolls  
Assortment of sushi, sashimi & rolls  
Fried shrimps & curry aioli  
Crab tempura

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## DESSERT

White chocolate mousse with lime, mango coulis

Coffee



# Mains

**GRILLED SALMON, VEGETABLE JULIENNE** 🌸 🍷 28  
Carrot, zucchini, candied lemon, jalapenos salsa

**SEARED TUNA** 32  
Pan-fried, sesame, mushrooms, kale

**BLACK COD** 🍷 46  
Caramelized, thai eggplant, edamame, truffle miso sauce

**ROASTED POLLOCK, MALAYSIAN SAUCE** 🌸 🍷 29  
Celery, raw asparagus, thai basil

**WOK FRIED BEEF** 32  
Black pepper sauce

**CHARGRILLED CHICKEN WITH COCONUT MILK CRUST** 🌸 🍷 26  
Lemongrass, kumquats, orange and carrot purée

**GRILLED BEEF TENDERLOIN, BLACK CARDAMOM SAUCE** 🌸 38  
Celery and coconut milk mousseline, shimeji mushrooms

**PERUVIAN-STYLE GRILLED WAGYU BEEF RIBEYE** 🌸 89  
Sweet potato purée, creamy purple quinoa, aji panca sauce

**RED CURRY PORK RIBS** 27  
sweet potato purée

**RED CURRY WITH BLACK TIGER PRAWNS** 🍷 29  
Coconut milk, lemongrass rice

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

**GRILLED LAMB CHOPS, ROSEMARY TERIYAKI SAUCE** 🌸 34  
Grilled vegetables

**FRIED TOFU, BLACK BEAN SAUCE** 🌿 21  
Eggplants

# Sides

**STEAMED RICE** 🍷 7

**FRIED RICE** 9  
Shrimps, vegetables, egg

**BUDDHA-BAR HOT NOODLES** 10  
Sautéed with vegetables

**MIXED GREEN SALAD** 🍷 8

**MISO SOUP** 🍷 11  
Seaweed and bonito broth, miso, tofu, thai chives

## Classic Sushis

### SUSHI per piece\*

Hamachi (yellow tail)	5,5
Maguro (tuna)	4,5
Ebi (shrimp)	5,5
Kani (crab)	4,5
Shake (salmon)	4,5
Suzuki (sea bass)	5,5

\*Minimum of 2 pieces per order

### SASHIMI

	3 p.	5 p.
Maguro (tuna)	9,5	14,5
Hamachi (yellow tail)	9,5	14,5
Suzuki (sea bass)	9,5	14,5
Shake (salmon)	7,5	12,5
Unagi (smoked eel)	7,5	12,5

### ROLLS

	4 p.	8 p.
Cucumber 	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	58
Additional person	28

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

### ASSORTMENT OF SUSHI

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





### ASSORTMENT OF SASHIMI

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

Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, New California Mango 2p – 10 pieces	23
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Net prices in Euros. This Establishment does not accept checks.  = spring / summer  = vegetarian  = spicy  
 Allergies : some dishes may contain allergens, if needed do not hesitate to request our help.  = gluten free

## Dinner «Family Style»


82 per pers.  
 Minimum of 4 people

### STARTERS

Sea bream aburi  
 Buddha-Bar chicken salad  
 New California, spicy mango sauce  
 Assortment of steamed dumplings

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### MAINS


Chargrilled chicken with coconut milk crust  
 Black pepper wok fried beef  
 Grilled salmon, vegetable julienne  
 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 Yamaya

**EDAMAME** (Soy beans)  

**SPICY EDAMAME**  

**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

**PEKING DUCK SALAD**  

Mango, beetroot, pine nut, mustard, yuzu and honey sauce

**CITRUS-MARINATED TOFU SALAD**   

Mango, fennel, cucumber, pomegranate, coriander, mint

**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

**GOMA WAKAME SALAD**

cucumber, carrot, daikon, nori julienne, white and black sesame, ginger

**BLACK TRUFFLE AND CHICKEN GYOZAS**

Shiitake, truffle teriyaki sauce

**KOREAN SEAFOOD SOUP** 

Squid, shrimps, salmon, tofu, ginger, wakame

**GRILLED ASPARAGUS, SHISO VINAIGRETTE**  

Raw and cooked asparagus, grilled panko



**TUNA TARTARE IN AVOCADO CANNELLONI**  

Passion fruit vinaigrette

6

**TATAKI, SASHIMI & SUSHI CREATIONS**

7

**Hamachi salad with korean sauce**  

Spicy ponzu sauce, nori julienne

16

21

**«Volcano Vesuvio» chirashi** 

Shrimp, tuna, salmon, hamachi, ikura

18

**Hamachi tataki with yuzu miso** 

Plum and togarashi powder

16

**Tuna tataki**

Daikon, ponzu, chives, mini shiso

20


19

**Sea bream aburi**

Ponzu, sesame, olive oil, thai chives, chili

17

68

**Aburi sushi** 

Tuna, hamachi, salmon, shrimp, sea bass

16

22

**ROLLS CREATIONS**

4p.

8p.

**Incredible salmon**

Shrimp tempura, avocado, salmon, red onion

12

22

16

**Tarama & truffle rolls**

Cod tarama with truffle, maguro, sake, yuzu, kosho sauce

12

22

18


**Veggie roll with brown rice** 

Red capsicum, carrot, daikon, gari, cucumber

11

20

23

**Japanese beef rolls** 

Beef fillet, avocado, cucumber, chimichurri sauce

13

24

24

**Mango & foie gras rolls**

Foie gras, fig jam, mango

12

22

21

**California bijou** 

Philadelphia cream cheese, unagi, tobiko, ikura, spicy ponzu sauce

10


18

**Buddha-Bar rolls – 6p.**

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

24

16

**Tempura unagi rolls – 8p.** 

Unagi, furikake, grilled sesame

18

22

**CRUNCHY RICE & TEMPURA CREATIONS**

17

**Crunchy sushi rice pizza by Yamaya** (preparation: 15 minutes)

Salmon, anchovies, crunchy rice, ricotta, cherry tomatoes, Buddha-Bar sauce

16

18

**Spicy tuna & jalapeno – 5p.**

16

**Peruvian-style shrimp rolls – 5p.**

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.