

# 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 Cherry, Coca-Cola Zero, Sprite 33 cl.	6,5
Fever Tree: Tonic, Ginger Beer, Ginger Ale 20 cl.	6,5

## BOTTLED BEERS

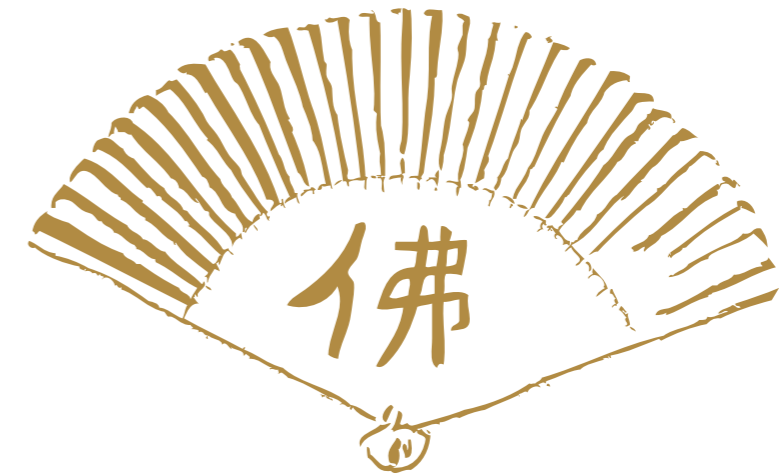
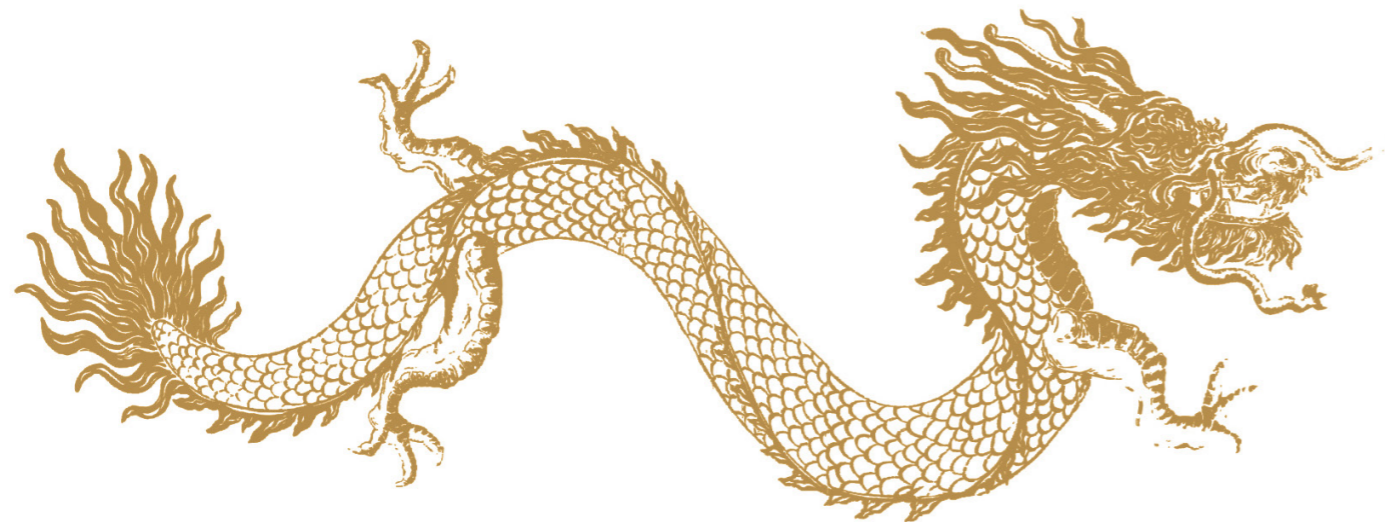
<b>Asahi</b> (lager) Japan, <b>Singha</b> (lager) Thaïland 33 cl.	11
<b>Kirin</b> (lager) Japan 33 cl.	10
<b>Carlsberg Aluminium</b> (lager) Danemark 33 cl.	12
<b>Brooklyn Defender IPA</b> (lager) Etats-Unis 33 cl.	13

## MOCKTAILS

<b>Detox lemonade</b> (20 cl) : fresh cucumber juice, fresh lime juice, honey water, ginger syrup, soda.	14
<b>Haruki</b> (14 cl) : Cranberry juice, raspberry Cordial, lime, raspberry purée, aquafaba.	14

## MINERAL WATERS

Evian 75 cl.	7,5
Badoit 75 cl.	7,5



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

89

## 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

Chocolate and sesame bars

Coffee



# Mains

<b>SALMON IN SKIN AND CITRUS CRUST</b> 🌾	32
Vegetable tagliatelle, mandarin butter	
<b>SESAME SEARED TUNA</b>	35
Kale, wok-fried mushrooms	
<b>CARAMELIZED BLACK COD</b> 🌾	51
Thai eggplant, edamame purée, summer truffle miso sauce	
<b>GRILLED FLOWER OCTOPUS</b>	34
confit grenailles potatoes, XO salsa	
<b>PAN-SEARED SEA BASS FILLET</b> 🌾 🌸	34
Crispy rice, braised fennel and seaweed tartare	
<b>PAN-SEARED JOHN DORY FILLET</b> 🌾 🌸	42
Spring vegetables and mashed peas	
<b>GRILLED DEMOISELLES ROCK LOBSTER</b> 🌾	54
Bok choy, salsa verde	
<b>RED CURRY WITH BLACK TIGER PRAWNS</b> 佛 🌶️	35
Coconut milk, lemongrass rice	
<b>BARBECUED FIVE-SPICE CHICKEN</b> 佛 🌾	32
Vegetables nage	
<b>WOK-FRIED BEEF</b> 佛	36
Black pepper sauce	
<b>RED CURRY PORK RIBS</b>	29
Sweet potato purée	
<b>HALF PEKING DUCK WITH UMESHU &amp; PEAR COMPOTEE</b> 佛 🌶️	51
Cucumber, leek pancake	
<b>ARGENTINIAN ANGUS SIRLOIN STEAK (220G)</b> 🌸	44
Potato purée with wasabi, chimichurri sauce	
<b>DUO OF LAMB, BUTTERNUT</b> 🌾	36
Grilled cutlet, preserved lamb shoulder	
<b>VEGETABLE RED CURRY</b>	30
Coconut milk, lemongrass rice	
<b>ROASTED CAULIFLOWER</b> ✓ 🌱 🌸	29
Satay and coconut milk	
<b>FRIED TOFU, BLACK BEAN SAUCE</b> ✓	23
Eggplants	
<b>JAPANESE WAGYU SIRLOIN STEAK (500G) FOR 1 OR 2 PERS.</b>	380

# Sides

<b>ROASTED EGGPLANT</b> ✓ 🌸	15
Gaspacho sauce, sweet potato and aioli yogurt	
<b>STEAMED RICE</b> 🌾	10
<b>WOK-FRIED ASIAN MUSHROOMS</b>	14
<b>WASABI MASHED POTATOES</b> ✓	13
<b>WOK-FRIED BROCCOLIS</b> ✓	12
<b>BUDDHA-BAR HOT NOODLES SAUTÉED WITH VEGETABLES</b> 佛	15

## Classic Sushis

### SUSHI per piece\*

Hamachi (yellow tail)	6
Maguro (tuna)	5
Ebi (shrimp)	6
Kani (crab)	5
Shake (salmon)	5
Suzuki (sea bass)	6
Otoro (tuna) 🌸	8

\*Minimum of 2 pieces per order

### SASHIMI

	3 p.
Maguro (tuna)	11
Hamachi (yellow tail)	11
Suzuki (sea bass)	11
Shake (salmon)	9
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Otoro (tuna) 🌸	20

### ROLLS

	4 p.
Cucumber ✓	10
Salmon Avocado	14
Special California	14
Shrimp Tempura	14
New California Mango	14
Pink Lady	14

### SELECTION "BUDDHA-BAR"

Minimum of 2 people - 22 pieces	68
Additional person	34

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

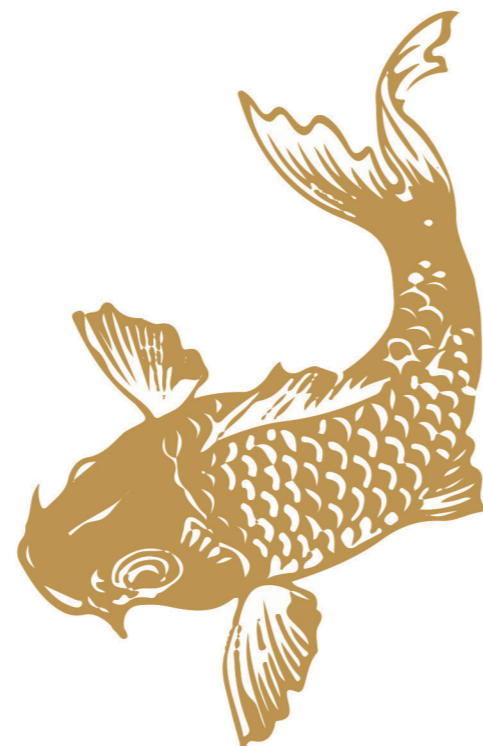
Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Yellow Tail 2p - 10 pieces	36
Salmon - 8 pieces	27
Tuna - 8 pieces	28
Tuna & salmon - 8 pieces	29

### ASSORTMENT OF SASHIMI

Tuna 2p, Yellow Tail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p, Butterfish 2p, - 12 pieces	36
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### ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, Incredible Salmon 2p – 10 pieces	29
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## Dinner «Family Style»

87 per pers.  
 Minimum of 4 people

### STARTERS

Shrimp tempura 8p  
 Buddha-Bar chicken salad  
 Incredible Salmon 8p  
 Assortment of steamed dumplings 5p

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### MAINS

Barbecued five-spice chicken 🍷  
 Black pepper beef stir-fry  
 salmon in skin and citrus crust, vegetable tagliatelle 🍷  
 Red prawn curry with coconut milk 🌶️  
 Buddha-Bar hot noodles  
 Wof-fried broccolis ✓

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### DESSERT

Chocolate & sesame bars  
 Coffee, Espresso

# Spring / Summer collection Buddha-Bar Experience


**EDAMAME** (Soy beans)   7,5

**SPICY EDAMAME**   8,5

**BUDDHA-BAR TACOS ASSORTMENT** 4p  佛 25  
Salmon ponzu, spicy tuna, korean-style beef, sea bream with aji amarillo

**ASIAN STYLE AHI TUNA PIZZA** 23  
Tuna, avocado, red onion, cream cheese, truffle oil

## Starters

**BUDDHA-BAR CHICKEN SALAD**  佛 23  
Grilled chicken, chinese cabbage, coriander, honey & mustard sauce

**SPICY TUNA AND SALMON TARTARE (FOR 2 PERS)**  71  
Avocado purée, crispy rice, sesame, chives, black caviar

**CANADIAN LOBSTER CLAWS SALAD**  51  
Lobster (80g), citrus and papaya vinaigrette, dragon fruit, korean pear

**DRAGON SALAD** 22  
Citrus and papaya vinaigrette, dragon fruit, korean pear

**PASSION FRUIT MIX TIRADITO**    佛 25  
Yellowtail, tuna, salmon

**FRIED CALAMARI** 22  
Sweet and sour sauce, chili & mint

**ASSORTMENT OF STEAMED DUMPLINGS** 25  
Dim sum : beef, lime chicken, shrimp, vegetables (2p).

**STEAMED SHRIMP DUMPLINGS**  26  
Shrimp dim sum

**ROCK SHRIMPS**  26  
Fried shrimps, spicy mayonnaise

**SUMMER TRUFFLE AND CHICKEN GYOZAS** 25  
Shitake, truffle teriyaki sauce

**DUO OF GRILLED WHITE AND GREEN ASPARAGUS**   23  
Asparagus purée

**TOM YUM SOUP** 25  
Shrimps, eringii mushroom, lemongrass, galangal, coriander

**CAVIAR OSCIETRE FROM LA MAISON NORDIQUE (30G)** 88

**CAVIAR IMPÉRIAL DE SOLOGNE FROM LA MAISON NORDIQUE (30G)** 98


**Veggie rolls – 4p.**  14  
Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus

**Shrimp spicy rolls – 4p.**  17  
Rice paper, cucumber, carrot, spicy sauce

**Mix smocky rawfish – 5p.**  18  
Salmon, sea bass, tuna, yellowtail, ponzu sauce, tobiko

**Shrimp tempura duo rolls – 4p.** 18  
Shrimp tempura, asparagus tempura, flambé salmon, fried shallots

**Two in one rolls – 4p.** 14  
Spicy salmon, spicy tuna, cucumber, puffed rice, ginger, spicy mayonnaise

**Buddha-Bar rolls – 6p.**  佛 28  
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

**Unagi tempura rolls – 4p.** 15  
Unagi, furikake, grilled sesame


**Incredible salmon – 4p.** 17  
Shrimp tempura, avocado, salmon, red onion

**Sushi Boutargue (Mediterranean caviar) - per piece** 7  
Sushi rice, bottarga

**Butterfish sashimi**  18  
garlic, ginger

## CRUNCHY RICE & TEMPURA CREATIONS

**Spicy tuna & jalapeno – 5p.** 19

**Peruvian-style yellowtail roll**  – 5p. 21

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.