

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

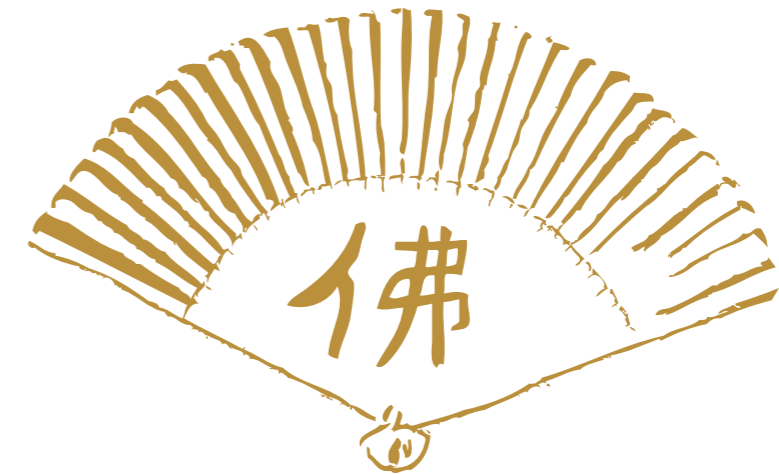
| | |
|---|----|
| Asahi (lager) Japan, Singha (lager) Thailand 33 cl. | 10 |
| Kirin (lager) Japan 33 cl. | 9 |
| Carlsberg Aluminium (lager) Denmark 33 cl. | 12 |

MOCKTAILS

| | |
|--|----|
| Detox lemonade (20cl) : Fresh cucumber juice, ginger, lemon, Manuka honey, soda | 12 |
| Pamploma (20cl) : Fresh melon juice, balsamic/orgeat reduction, thāï basil. | 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 🌶️

.

MAINS

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

.

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

SEA SCALLOPS, SQUASH PURÉE WITH GINGER SYRUP 🌿 🌾 35
Roasted squash seeds, pepper duo

WOK FRIED BEEF 32
Black pepper sauce

CHARGRILLED CHICKEN WITH COCONUT MILK CRUST 🌿 28
Lemongrass, kumquats, orange and carrot purée

GRILLED BEEF TENDERLOIN, BROCCOLI FLAKES 🌿 41
Sautéed shitaki and enoki mushrooms, soy and caramel emulsion

GRILLED WAGYU BEEF SIRLOIN STEAK 89
Sweet potato purée, coriander pesto

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

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 (caramelized 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 |
|--|----|

ASSORTMENT OF ROLLS

| | |
|---|----|
| Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, New California Mango 2p – 10 pieces | 23 |
|---|----|




Net prices in Euros. This Establishment does not accept checks.  = autumn / winter  = 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

New style salmon tataki chimichurri 
 Buddha-Bar chicken salad
 New California, spicy mango sauce
 Assortment of steamed dumplings

.

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

.



DESSERT

Chocolate & sesame bars

Coffee, Espresso

Net prices in Euros. This Establishment does not accept checks.  = autumn / winter  = spicy
 Allergies : some dishes may contain allergens, if needed do not hesitate to request our help.

Autumn / Winter Collection by Sushi Chef Wagner Spadacio

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, lime chicken, shrimp, vegetables (2p).

STEAMED SHRIMP DUMPLINGS 

Shrimp dim sum

ROCK SHRIMPS 

Fried shrimps, spicy mayonnaise

PAN-FRIED FOIE GRAS WITH GRANNY SMITH APPLE COOKED 3 WAYS 

Gingerbread

BLACK TRUFFLE AND CHICKEN GYOZAS

Shiitake, truffle teriyaki sauce

DUCK BROTH  

Tubers, herbs and spices

SHRIMP CAKES, MANGO SALSA

Coconut milk, lemongrass, shallot, mint, nuoc cham sauce

TUNA TARTARE IN AVOCADO CANNELLONI 

Passion fruit vinaigrette

6

7

21

WAGNER SPADACIO IS THE BUDDHA-BAR MONTE-CARLO SUSHI CHEF.

HE WAS CROWNED VICE WORLD SUSHI CHAMPION IN 2018 (TOKYO) AND FRENCH SUSHI CHAMPION IN 2017 (PARIS)

Rossini style beef rolls – 8p. 


Foie gras, marinated beef, honey, miso

27

Veggie guacamole chips rolls – 8p. 

Eggplant tempura, carrot, guacamole, vitelotte potato chips

19

Suke tuna tataki & eggplant caviar – 6p. 

Tuna, eggplant, garlic, ginger, lime, carrot, turnip

27

Yellowtail tataki truffle & sour sauce – 6p. 

Bok choy, cucumber, greek yogurt, chioggia beetroot, white truffle sauce

28

New style salmon tataki chimichurri – 6p. 

Salmon, sun-dried tomato, mint, radish

21

19

68

22

16

18

23

24

21

27

22

20

25

24

Buddha-Bar Experience

ROLLS & TATAKI CREATIONS

Incredible salmon

Shrimp tempura, avocado, salmon, red onion

4p. 8p.

12 22

Tarama & truffle rolls

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

12 22

Mango & foie gras rolls

Foie gras, fig jam, mango

12 22

Buddha-Bar rolls – 6p.

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

24

Tempura unagi rolls – 8p.

Unagi, furikake, grilled sesame

18

Tuna tataki

Daikon, ponzu, chives, mini shiso leaves

20

CRUNCHY RICE & TEMPURA CREATIONS

Spicy tuna & jalapeno – 5p. 

16

Peruvian-style yellowtail rolls – 5p.

20

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.