

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 |

BOTTLED BEERS

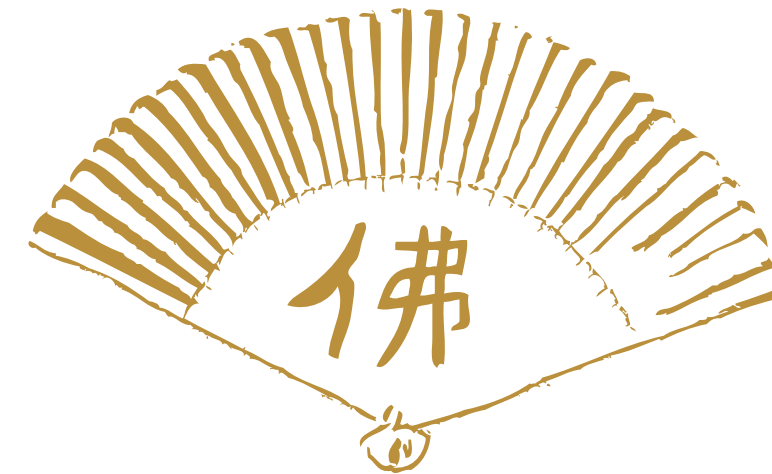
| | |
|---|----|
| Asahi (lager) Japan, Singha (lager) Thaïland 33 cl. | 10 |
| Kirin (lager) Japan 33 cl. | 9 |
| Carlsberg Aluminium (lager) Danemark 33 cl. | 12 |

MOCKTAILS

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|---|----|
| Mr Miyamoto (20cl) : Mandarin purée, homemade vanilla & clove syrup, Seedlip spices, peach juice, lime, kombucha | 13 |
| Berry white (20cl) : Raspberry purée, hibiscus syrup, cranberry juice, lime | 13 |

MINERAL WATERS

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|---------------|-----|
| 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

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

Caramel mousse

Coffee



Mains

| | |
|--|----|
| CAMELIZED SALMON, MANDARIN MISO SAUCE 🍂 | 28 |
| Zucchini, carrot & leek tagliatelle, chives sprouts | |
| SEARED TUNA, BRAISED THAI CHIVES, SOY VINAIGRETTE 🍂 | 32 |
| Fennel with orange, red radish, kale, coriander sprouts | |
| BLACK COD 🍷 | 46 |
| Caramelized, thai eggplant, edamame purée, summer truffle miso sauce | |
| SEA BASS FILLET, WAKAME GOMA & JAPANESE RICE, SHITAKE VINAIGRETTE 🍷 | 29 |
| Nori sheets julienne, pine nuts, shiso and coriander sprouts | |
| GRILLED OCTOPUS, FIVE-SPICE BRAISED POTATO 🍷 | 29 |
| Grilled eggplant, pequillos salsa | |
| PAN-SEARED SCALLOPS, CAPER-RAISIN EMULSION 🍂 🍷 | 32 |
| Cauliflower | |
| WOK FRIED BEEF 🍷 | 32 |
| Black pepper sauce | |
| BARBECUED FIVE-SPICE CHICKEN 🍷 🍷 | 28 |
| Vegetables nage | |
| GRILLED BEEF TENDERLOIN, GLAZED MUSHROOM & ASIAN EMULSION 🍂 | 42 |
| Celeriac palet, eryngii mushroom, button mushroom, soy sprouts | |
| 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 | |
| ROASTED DUCK BREAST FILLET, BLACK GARLIC JUICE 🍂 🍷 | 39 |
| Taro vegetable cooked in 3 ways, spinach sprouts, red shiso, black garlic | |
| GRILLED LAMB CHOPS IN A QUINOA CRUST | 34 |
| Eggplant, zucchini, baby pattypan, green asparagus, sage teriyaki sauce | |
| 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 |
| EGGPLANT AU GRATIN WITH MISO SAUCE 🌱 | 9 |

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 | 15 |
| Hamachi (yellow tail) | 9,5 | 15 |
| Suzuki (sea bass) | 9,5 | 15 |
| Shake (salmon) | 7,5 | 13 |
| Unagi (caramelized eel) | 7,5 | 13 |
| Ebi (shrimp) 🍂 | 9,5 | 15 |
| Hotate (scallop) 🍂 | 9,5 | 15 |

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 |
| Dragon rolls | 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 🍂

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|---|----|
| Tuna 2p, Yellow Tail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p, scallops 2p, - 12 pieces | 29 |
|---|----|

ASSORTMENT OF ROLLS

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|---|----|
| 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. 🍂 = Buddha-bar signature dishes 🍂 = autumn/winter 🌶️ = spicy
 Allergies : some dishes may contain allergens, if needed do not hesitate to request our help. 🍷 = gluten free 🌿 = vegetarian

Dinner «Family Style»

82 per pers.
 Minimum of 4 people

STARTERS

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

MAINS

Barbecued five-spice chicken
 Black pepper wok fried beef
 Caramelized salmon, vegetable tagliatelle 🍷
 Red prawn curry with coconut milk 🌶️
 Buddha-Bar hot noodles
 Fried rice

DESSERT

Chocolate & sesame bars

Coffee, Espresso

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Autumn / Winter Collection

Buddha-Bar Experience

| | |
|--|----|
| EDAMAME (Soy beans) 🌱🌱 | 6 |
| SPICY EDAMAME 🌱🌱 | 7 |
| BUDDHA-BAR TACOS ASSORTMENT 4p 🍴 | 21 |
| Salmon ponzu, spicy tuna, korean-style beef, sea bream with aji amarillo | |

Starters

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|--|----|
| BUDDHA-BAR CHICKEN SALAD 🍴 | 19 |
| Grilled chicken, chinese cabbage, coriander, honey & mustard sauce | |
| SPICY TUNA AND SALMON TARTARE (FOR 2 PERS) 🌶️ | 68 |
| Avocado purée, crispy rice, sesame, chives, black caviar | |
| CALAMARI SALAD, PEQUILLOS VINAIGRETTE 🍴 | 20 |
| Crunchy salad of snow peas, cherry tomatos, coriander, soy sprouts | |
| TOFU SALAD, RED ONION VINAIGRETTE 🍴 | 17 |
| Beetroot with xeres, pea sprouts, bok choy, capsicum julienne | |
| FRIED CALAMARI | 18 |
| Sweet and sour sauce, chili & mint | |
| ASSORTMENT OF STEAMED DUMPLINGS | 23 |
| Dim sum : beef, lime chicken, shrimp, vegetables (2p). | |
| STEAMED SHRIMP DUMPLINGS 🍴 | 24 |
| Shrimp dim sum | |
| ROCK SHRIMPS 🍴 | 21 |
| Fried shrimps, spicy mayonnaise | |
| ROCK LOBSTER SALAD 🍴 | 29 |
| Iceberg lettuce, red radish, fennel, mango vinaigrette | |
| SUMMER TRUFFLE AND CHICKEN GYOZAS | 22 |
| Shitake, truffle teriyaki sauce | |
| PAN-SEARED FOIE GRAS, CURRY BRIOCHE 🍴 | 32 |
| Quince with orange reduction, curly endive, pear julienne | |
| CRAB CAKE, AVOCADO SALSA, THAÏ SAUCE 🍴 | 20 |
| Red onion, coriander, curly endive | |
| TOM YUM SOUP 🍴 | 23 |
| Shrimps, eringii mushroom, lemongrass, galangal, coriander | |

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|---|---------|
| Veggie rolls – 8p. 🍴 | 19 |
| Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus | |
| Veggie guacamole chips rolls – 8p. | 19 |
| Eggplant tempura, carrot, guacamole, vitelotte potato chips | |
| Spicy salmon balls – 4p. 🍴 | 21 |
| Avocado, salmon, japanese mayonnaise, red tobiko, caviar | |
| Shiki rolls – 8p. | 20 |
| Tuna, salmon, tempura shrimp, avocado, mayonnaise, teriyaki sauce | |
| Crunchy crab – 8p. | 20 |
| Avocado, crab, shrimp, smoked salmon, tonkatsu mayonnaise, jalapeno | |
| Beef tataki 🍴 | 20 |
| Beef, ginger, garlic, yuzu mustard sauce | |
| Tuna tataki 🍴 | 20 |
| Tuna, ginger, garlic oil, ponzu sauce | |
| Incredible salmon | 4p. 8p. |
| Shrimp tempura, avocado, salmon, red onion | 12 22 |
| Mango & foie gras rolls | 12 22 |
| Foie gras, fig jam, mango | |
| Buddha-Bar rolls – 6p. 🍴 | 24 |
| Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce | |
| Unagi tempura rolls – 8p. | 18 |
| Unagi, furikake, grilled sesame | |
| Surf & Turf – 8p. | 22 |
| Green asparagus, tempura shrimp, cream cheese, beef carpaccio, dynamite sauce | |

CRUNCHY RICE & TEMPURA CREATIONS

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|--|----|
| Spicy tuna & jalapeno – 5p. 🍴 | 16 |
| Peruvian-style yellowtail rolls – 5p. | 20 |
| Crunchy shrimp rolls – 8p. 🍴 | 20 |
| Salmon, shrimp, tagorashi, sriracha sauce | |

Bluefin tuna is theateded.

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.