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 entracing 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 aïoli
Crab tempura

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DESSERT

Sesame & chocolate bars

Coffee

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

«Family Style» dinner

82 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 stir-fried beef fillet

Caramelized salmon, vegetable tagliatelle

Red prawn curry with coconut milk

Buddha-Bar hot noodles

Fried rice

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DESSERT

Sesame & chocolate bars

Coffee, Espresso

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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

BUDDHA-BAR CHICKEN SALAD 19
Grilled chicken, chinese cabbage, coriander, honey & mustard sauce

SHRIMP KADAÏF, BEETROOT CARPACCIO 26
Ginger relish, chipotle mayonnaise

HERITAGE TOMATO SALAD 20
Shallot, green chili, red chili, mustard cress, yuzu

WAKAME SALAD 17
Cucumber, carott, daikon, sesame, rice cake

FRIED CALAMARI 18
Sweet and sour sauce, chili & mint

ASSORTMENT OF STEAMED DUMPLINGS 23
Dim sum: beef, lime chicken, shrimp, vegetables (2p).

SHRIMP DUMPLINGS 24
Shrimp dim sum

ROCK SHRIMPS 21
Fried shrimps, spicy mayonnaise

SUMMER TRUFFLE & CHICKEN GYOZAS 22
Shitake, truffle teriyaki sauce

TOM YUM SOUP 23
Shrimps, eringii mushroom, lemongrass, galangal, coriander

CAVIAR PRUNIER (15g) 21
Caviar from Aquitaine region

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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 V	8	12
Salmon Avocado	12	22
Special California	12	22
Shrimp Tempura	12	22
Pink Lady	12	22
New California Mango	11	20

ASSORTMENT OF SUSHI

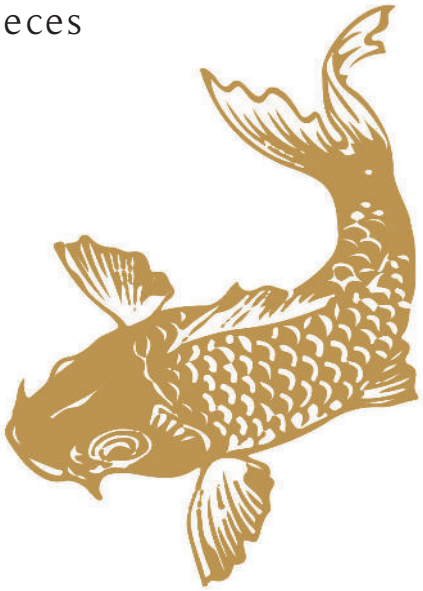
Tuna 2p, Salmon 2p, Sea bass 2p, Shrimp 2p, Yellow tail 2p - 10 pieces	29
Salmon - 8 pieces	22
Tuna - 8 pieces	24
Tuna & salmon - 8 pieces	25

ASSORTMENT OF SASHIMI

Tuna 2p, Yellow tail 2p, Salmon 2p, Sea bass 2p, shrimp 2p, scallop 2p - 12 pieces	29

ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, Incredible Salmon 2p – 10 pieces	23



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Spring / Summer Collection
Buddha-Bar Experience

VEGGIE ROLLS – 8p. 19
Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus

UNAGI TEMPURA ROLLS – 8p. 18
Unagi, furikake, grilled sesame

INCREDIBLE SALMON – 8p. 22
Shrimp tempura, avocado, salmon, red onion

BUDDHA-BAR ROLLS – 6p. 24
Salmon, shrimp, crab, spiced tuna, avocado, cucumber, sesame, Buddha-Bar sauce

TWO IN ONE – 8p. 20
Spicy salmon, spicy tuna, puffed rice, cucumber, ginger, spicy mayonnaise

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Mains

CARAMELIZED LABEL ROUGE SCOTTISH SALMON, MANDARIN MISO SAUCE 28
Zucchini, carrot & leek tagliatelle, chives sprouts

SEARED TUNA, BRAISED THAÏ CHIVES, SOY VINAIGRETTE 32
Fennel with orange, red radish, kale, coriander sprouts

BLACK COD 46
Caramelized, thaï eggplant, edamame purée, summer truffle miso sauce

STIR-FRIED BEEF FILLET 32
Black pepper sauce

BLACK ANGUS RIBEYE STEAK 42
Ginger & carrot purée, pan-fried taro, caramel soy sauce

BARBECUED FIVE-SPICE CHICKEN 28
Vegetables nage

RED CURRY PORK RIBS 27
Sweet potato purée

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

VEGETABLE RED CURRY 29
Coconut milk, lemongrass rice

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

FRIED TOFU, BLACK BEAN SAUCE 21
Eggplants

JAPANESE WAGYU SIRLOIN STEAK (500G) FOR 1 OR 2 PERS. 310
Grilled bok choy, sweet potato purée

Sides

STEAMED RICE 7

FRIED RICE 9
Shrimps, vegetables & egg

BUDDHA-BAR HOT NOODLES 10
Sautéed vegetables

MIXED GREEN SALAD 8

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Beverages

COLD DRINKS

Tomato, apple (100% fruit juice) 20 cl.	6,5
Orange, pineapple (from concentrate) 20 cl.	6,5
Passion fruit, lychee, peach, cranberry 20 cl.	6,5
Freshly squezzed 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

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

MOCKTAILS

Mr Miyamoto (18cl) : 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

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

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