

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

88

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



Dinner «Family Style»

86 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

EDAMAME (Soy beans)  	6,5
SPICY EDAMAME  	7,5
BUDDHA-BAR TACOS ASSORTMENT 4p  Salmon ponzu, spicy tuna, korean-style beef, sea bream with aji amarillo	23

Starters

BUDDHA-BAR CHICKEN SALAD  Grilled chicken, chinese cabbage, coriander, honey & mustard sauce	21
SPICY TUNA AND SALMON TARTARE (FOR 2 PERS)  Avocado purée, crispy rice, sesame, chives, black caviar	71
CANADIAN LOBSTER PINCERS SALAD  Crispy vegetables, papaya vinaigrette	31
DRAGON SALAD    Citrus and papaya vinaigrette	22
WAKAME SALAD Cucumber, carrot, daikon, sesame, rice cracker	19
FRIED CALAMARI Sweet and sour sauce, chili & mint	20
ASSORTMENT OF STEAMED DUMPLINGS Dim sum : beef, lime chicken, shrimp, vegetables (2p).	25
STEAMED SHRIMP DUMPLINGS  Shrimp dim sum	26
ROCK SHRIMPS  Fried shrimps, spicy mayonnaise	23
SUMMER TRUFFLE AND CHICKEN GYOZAS Shitake, truffle teriyaki sauce	25
PAN-SEARED FOIE GRAS  Hibiscus poached pear, herb madeleine	33
TOM YUM SOUP Shrimps, eringii mushroom, lemongrass, galangal, coriander	25
CAVIAR D'AQUITAINE FROM LA MAISON PRUNIER (15G)	24
CAVIAR OSCIETRE FROM MAISON NORDIQUE (30G)	79
CAVIAR IMPÉRIAL DE SOLOGNE FROM MAISON NORDIQUE (30G)	89
AUTUMN TRUFFLE (5 grammes minimum)	Le gramme 3

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

*Minimum of 2 pieces per order

ASSORTMENT OF SUSHI

Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Yellow Tail 2p - 10 pieces	32
Salmon - 8 pieces	24
Tuna - 8 pieces	26
Tuna & salmon - 8 pieces	27


SASHIMI

	3 p.
Maguro (tuna)	10
Hamachi (yellow tail)	10
Suzuki (sea bass)	10
Shake (salmon)	8
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Hotate (scallop)	10

ASSORTMENT OF SASHIMI

Tuna 2p, Yellow Tail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p, scallops 2p, - 12 pieces	32
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ROLLS

	4 p.
Cucumber 	9
Salmon Avocado	13
Special California	13
Shrimp Tempura	13
New California Mango	13
Pink Lady	13

ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, Incredible Salmon 2p – 10 pieces	26
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SELECTION “BUDDHA-BAR”

Minimum of 2 people - 22 pieces	64
Additional person	31

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

Autumn / Winter collection

Buddha-Bar Experience

Veggie rolls – 4p. ✓	14
Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus	
Uni sushi balls – 3p. 🍄 🍁	23
Sea urchin coral, puffed rice, avocado, unagi sauce	
Mix smoky rawfish – 5p. 🍄 🍁	17
Salmon, sea bass, tuna, yellowtail, ponzu sauce, tobiko	
Shrimp tempura duo rolls – 4p. 🍁	17
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	26
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce	
Unagi tempura rolls – 4p.	14
Unagi, furikake, grilled sesame	
Incredible salmon – 4p.	16
Shrimp tempura, avocado, salmon, red onion	
Paradise foie gras & unagi rolls 🍄 🍁	18
Unagi, foie gras, mango, unagi sauce	
Sushi with Caviar d’Aquitaine from Maison Prunier - per piece 🍁	9
Sushi rice, soya leaf, bearri caviar	
Sushi boutargue - per piece 🍁	7
Sushi rice, bottarga	
Sea urchin coral sushi - per piece 🍁	7
Sushi rice, sea urchin coral	

CRUNCHY RICE & TEMPURA CREATIONS

Spicy tuna & jalapeno – 5p. 🍁	18
Peruvian-style yellowtail rolls – 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.

Mains

SALMON IN SKIN AND CITRUS CRUST 🍷 🍁	29
Vegetable tagliatelle, mandarin butter	
SESAME SEARED TUNA	33
Kale, wok-fried mushrooms	
CARAMELIZED BLACK COD 🍷	48
Thai eggplant, edamame purée, summer truffle miso sauce	
GRILLED FLOWER OCTOPUS 🍁	33
confit grenailles potatoes, XO salsa	
PAN-SEARED SCALLOPS 🍷 🍁	31
Sunchoke cooked in two ways, hazelnut butter and black lemon from Iran	
TURBOT FILLET 🍷 🍁	48
wok-fried asian mushrooms, seaweed butter sauce	
GRILLED SMALL ROCK LOBSTER 🍷 🍁	52
Bok choy, salsa verde	
RED CURRY WITH BLACK TIGER PRAWNS 佛 🍷	31
Coconut milk, lemongrass rice	
BARBECUED FIVE-SPICE CHICKEN 佛 🍷	29
Vegetables nage	
WOK-FRIED BEEF 佛	35
Black pepper sauce	
RED CURRY PORK RIBS	28
Sweet potato purée	
HALF PEKING DUCK WITH UMESHU & PEAR COMPOTEE 佛 🍷	48
Cucumber, leek pancake	
PEKING DUCK BREAST FILLET, CUMIN-ROASTED CARROTS 🍁	35
Carrot and ginger purée, Peking duck juice	
DUO OF LAMB, BUTTERNUT 🍷 🍁	35
Grilled cutlet, preserved lamb shoulder	
VEGETABLE RED CURRY	30
Coconut milk, lemongrass rice	
CAULIFLOWER «STEAK» 🍷 🍁	29
Red curry emulsion, herb oil	
FRIED TOFU, BLACK BEAN SAUCE 🍷	23
Eggplants	
JAPANESE WAGYU SIRLOIN STEAK (500G) FOR 1 OR 2 PERS.	310
Grilled bok choy, sweet potato purée	

Sides

STEAMED RICE 🍷	8,5
WOK-FRIED ASIAN MUSHROOMS 🍁	14
WASABI MASHED POTATOES 🍷 🍁	13
WOK-FRIED BROCCOLIS 🍷 🍁	12
BUDDHA-BAR HOT NOODLES SAUTÉED WITH VEGETABLES 佛	12

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

Asahi (lager) Japan, Singha (lager) Thailand 33 cl.	11
Kirin (lager) Japan 33 cl.	10
Carlsberg Aluminium (lager) Denmark 33 cl.	12

MOCKTAILS

Detox lemonade (20 cl) : fresh cucumber juice, fresh lime juice, honey syrup, ginger syrup, soda.	14
Apple XIII (18 cl) : Apple juice, raspberry cordial, shizo, acid solution, cherry Three Cents soda.	13

MINERAL WATERS

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