

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

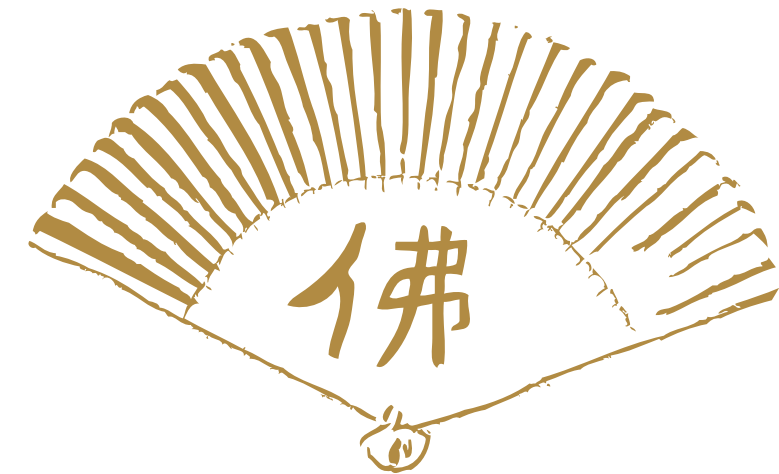
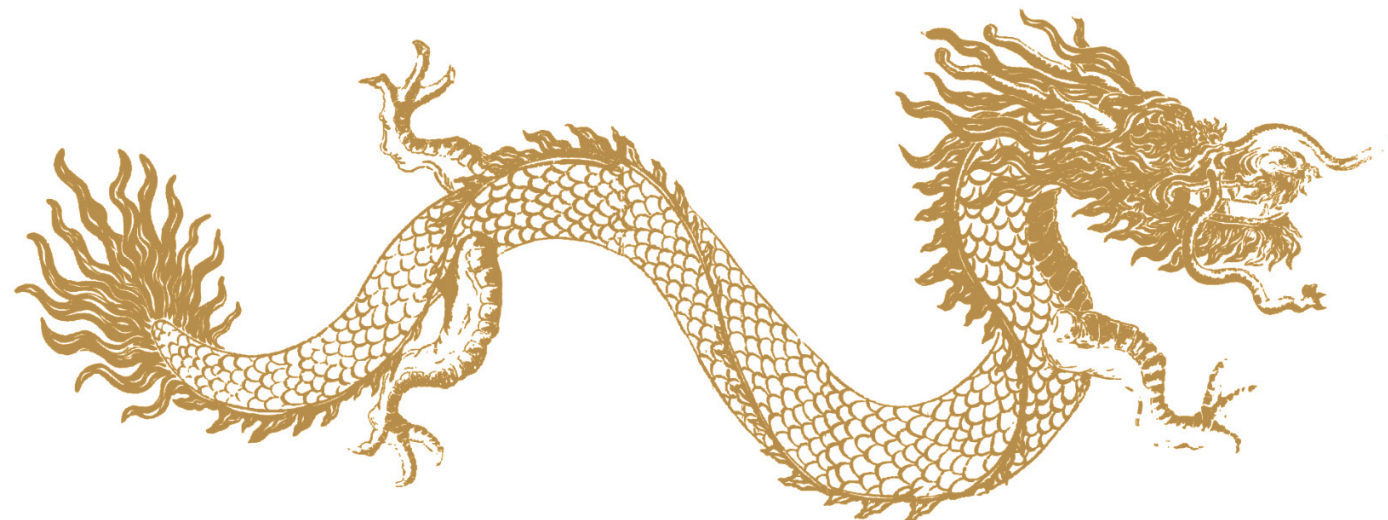
Asahi (lager) Japan, Singha (lager) Thaïland 33 cl.	11
Kirin (lager) Japan 33 cl.	10
Carlsberg Aluminium (lager) Danemark 33 cl.	12

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



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 aïoli
Crab tempura

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DESSERT

Chocolate and sesame bars

Coffee



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 SEA BASS FILLET 🍷	33
Crispy rice, braised fennel and seaweed tartare	
PAN-SEARED JOHN DORY FILLET 🍷 🌸	41
Spring vegetables and mashed peas	
GRILLED DEMOISELLES ROCK LOBSTER 🍷	52
Bok choy, salsa verde	
RED CURRY WITH BLACK TIGER PRAWNS 🍷 🌶️	31
Coconut milk, lemongrass rice	
BARBECUED FIVE-SPICE CHICKEN 🍷 🍷	30
Vegetables nage	
WOK-FRIED BEEF 🍷	35
Black pepper sauce	
RED CURRY PORK RIBS	28
Sweet potato purée	
HALF PEKING DUCK WITH UMESHU & PEAR COMPOTEE 🍷 🌶️	48
Cucumber, leek pancake	
ARGENTINIAN ANGUS SIRLOIN STEAK (220G) 🌸	41
Sweet potato purée with wasabi, chimichurri sauce	
DUO OF LAMB, BUTTERNUT 🍷	35
Grilled cutlet, preserved lamb shoulder	
VEGETABLE RED CURRY	30
Coconut milk, lemongrass rice	
ROASTED CAULIFLOWER 🌿 🍃 🌸	29
Satay and coconut milk	
FRIED TOFU, BLACK BEAN SAUCE 🌿	23
Eggplants	
JAPANESE WAGYU SIRLOIN STEAK (500G) FOR 1 OR 2 PERS.	310

Sides

ROASTED EGGPLANT 🌿 🌸	14
Asparagus sauce, sweet potato and aïoli yogurt	
STEAMED RICE 🍷	9
WOK-FRIED ASIAN MUSHROOMS	14
WASABI MASHED POTATOES 🌿	13
WOK-FRIED BROCCOLIS 🌿	12
BUDDHA-BAR HOT NOODLES SAUTÉED WITH VEGETABLES 🍷	14

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

SASHIMI

	3 p.
Maguro (tuna)	10
Hamachi (yellow tail)	10
Suzuki (sea bass)	10
Shake (salmon)	8
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Otoro (tuna)	20

ROLLS

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

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

ASSORTMENT OF SUSHI

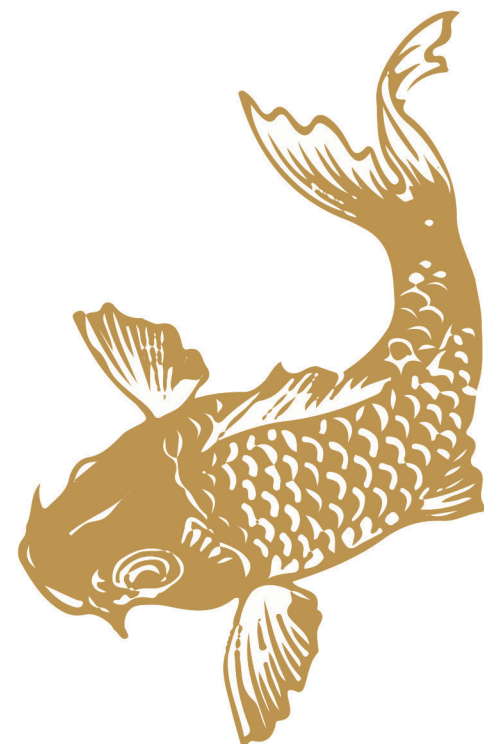
Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Yellow Tail 2p - 10 pieces	32
Salmon - 8 pieces	24
Tuna - 8 pieces	26
Tuna & salmon - 8 pieces	27

ASSORTMENT OF SASHIMI

Tuna 2p, Yellow Tail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p, Unagi 2p, - 12 pieces	32
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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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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	22
SPICY TUNA AND SALMON TARTARE (FOR 2 PERS)  Avocado purée, crispy rice, sesame, chives, black caviar	71
CANADIAN LOBSTER CLAWS SALAD  Lobster (80g), citrus and papaya vinaigrette, dragon fruit, green mango	49
KING CRAB SALAD  King crab (80g), citrus and papaya vinaigrette, dragon fruit, green mango	54
DRAGON SALAD   Citrus and papaya vinaigrette	22
PASSION FRUIT MIX TIRADITO  Yellowtail, tuna, salmon	23
FRIED CALAMARI Sweet and sour sauce, chili & mint	21
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	24
SUMMER TRUFFLE AND CHICKEN GYOZAS Shitake, truffle teriyaki sauce	25
DUO OF GRILLED WHITE AND GREEN ASPARAGUS   Asparagus purée	22
TOM YUM SOUP Shrimps, eringii mushroom, lemongrass, galangal, coriander	25
CAVIAR D’AQUITAINE FROM LA MAISON PRUNIER (15G)	24
CAVIAR OSCIETRE FROM LA MAISON NORDIQUE (30G)	88
CAVIAR IMPÉRIAL DE SOLOGNE FROM LA MAISON NORDIQUE (30G)	98

Spring / Summer collection
Buddha-Bar Experience

Veggie rolls – 4p.  Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus	14
Shrimp spring rolls – 4p.  Rice cake, cucumber, carrot, spicy sauce	16
Mix smocky rawfish – 5p.  Salmon, sea bass, tuna, yellowtail, ponzu sauce, tobiko	17
Shrimp tempura duo rolls – 4p. Shrimp tempura, asparagus tempura, flambé salmon, fried shallots	17
Two in one rolls – 4p. Spicy salmon, spicy tuna, cucumber, puffed rice, ginger, spicy mayonnaise	14
Buddha-Bar rolls – 6p.  Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce	26
Unagi tempura rolls – 4p. Unagi, furikake, grilled sesame	14
Incredible salmon – 4p. Shrimp tempura, avocado, salmon, red onion	16
Paradise foie gras & unagi rolls - 4p.  Unagi, foie gras, mango, unagi sauce	18
Sushi Boutargue (Mediterranean caviar) - per piece Sushi rice, bottarga	7
Butterfish sashimi  garlic, ginger	18

CRUNCHY RICE & TEMPURA CREATIONS

Spicy tuna & jalapeno – 5p. 	18
Peruvian-style yellowtail rolls – 5p.	21