

Buddha  
Bar

Paris

SUSHI BAR, TAPASIAN ET DESSERT

# Les Vapeurs by « Mum dim Sum »

## ASSORTIMENT VAPEURS / DUMPLINGS ASSORTMENT

HAKAO (crevettes et calamars / *prawns and calamari*)

TAKRAI (boeuf et citronnelle / *beef and lemongrass*)

XIU MAI (poulet et gingembre / *chicken and ginger*)

### TAKRAI

Boeuf et citronnelle / *Beef and lemongrass*

### HAKAO 🍷

Crevettes et calamars / *prawns and calamari*

## Bar à Baos

Baos tofu / *Tofu baos* 🌱

Baos crevettes épicées / *Spicy shrimps baos*

Baos travers de porc / *Pork ribs baos*

Baos portobello / *Portobello baos* 🌱

3p

12

13

14

2p

13

14

14

13

# Desserts

Le Jardin-Secret - Buddha-Bar signature dessert 佛🌸

*Buddha-Bar signature dessert : Le Jardin-Secret*

Cheesecake aux fruits rouges 佛

*Cheesecake with seasonal red fruits*

Allumettes croustillantes Buddha-Bar au chocolat et sésame 佛

*Buddha-Bar chocolate and sesame bars*

Fondant au chocolat, glace vanille

*Chocolate fondant with vanilla ice cream*

Pavlova aux fruits rouges 🍷🌸

*Red fruits pavlova*

Tarte au citron d'Iran

*Iranian lemon tart*

Tiramisu matcha-fraise

*Matcha-strawberry tiramisu*

Palet exotique 🌸

*Exotic palet*

Mochis glacés 3p - Frozen mochis 3p 🍷

*Parfums au choix - Flavors to chose*

Sélection de fruits frais - Selection of freshly cut fruits: 🍷

*Mangue, papaye, ananas, kiwi, litchi*

*Mango, papaya, pineapple, kiwi, lychee*

Assiette de fruits rouges - Red fruits plate 🍷🌸

### Assortiment desserts:

Cheesecake, allumettes Buddha-Bar, tiramisu matcha-fraise, mochis, soupe de mangue, et fruits rouges.

### Desserts assortment:

*Cheesecake, Buddha-Bar chocolate bars, matcha-strawberry tiramisu, frozen mochis, mango soup, and red fruits.*

18

15

15

16

16

16

16

14

16

20

16

68

Allergies : some dishes may contain allergens. 佛 = Buddha-Bar signature dishes

🍷 = gluten free 🌱 = vegetarian 🍷 = vegan 🌸 = spring / summer 🌶️ = spicy

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## Sushi Bar

### Classic Sushis

#### SUSHI per piece\*

Yellowtail	6
Maguro (tuna)	5
Ebi (shrimp)	6
Shake (salmon)	5
Suzuki (sea bass)	6

\*Minimum of 2 pieces per order

#### SASHIMIS - 3 pieces

Maguro (tuna)	11
Yellowtail	11
Suzuki (sea bass)	11
Shake (salmon)	9

#### ROLLS - 4 pieces

Concombre - <i>Cucumber</i>	10
Special california	14
Saumon Avocat - <i>Salmon Avocado</i>	14

## Produits d'Exception

CAVIAR OSCIETRE «PRUNIER» (30G)	75
CAVIAR BAERI «PRUNIER» (15G)	29

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## Sushi Bar

### Créations Buddha-Bar / Buddha-Bar creations

<b>BUDDHA-BAR ROLLS</b> 6p 佛	29
<i>Saumon, crevette, arabe, thon épicé, avocat, concombre, sésame, sauce Buddha-Bar</i> <i>Salmon, prawn, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce</i>	
<b>VEGGIE ROLLS</b> 4p 🌿	14
<i>Mangue, oignon, concombre, avocat, tomate, laitue romaine, asperge</i> <i>Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus</i>	
<b>GREEN VEGAN ROLLS</b> 4p 🍃 🌿 🌸	16
<i>Avocat, poivron, concombre, wasabina, salsa mangue verte</i> <i>Avocado, pepper, cucumber, wasabina, salsa mango verde</i>	
<b>TWO IN ONE ROLL</b> 4p	14
<i>Thon épicé, saumon épicé, concombre, riz soufflé, gingembre, mayonnaise épicée</i> <i>Spicy tuna, spicy salmon, cucumber, puffed rice, ginger, spicy mayonnaise</i>	
<b>WAGYU TRUFFLE ROLLS</b> 4p 🌸	35
<i>Carotte, cream cheese, tobiko wasabi, sauce unagi moutarde yuzu</i> <i>Carrot, cream cheese, wasabi tobiko, unagi yuzu mustard sauce</i>	
<b>NEW STYLE SASHIMI SAUMON</b> 🌸	22
<i>Tataki saumon, purée d'edamame, tartare de Physalis, sauce ponzu</i> <i>Salmon tataki, edamame purée, Physalis tartare, ponzu sauce</i>	
<b>NEW STYLE SASHIMI HAMACHI</b> 🌸	23
<i>Hamachi, courgette, sauce tomate-dashi</i> <i>Hamachi, zucchini, dash tomato sauce</i>	
<b>SASHIMI DE WAGYU TATAKI</b> 🌸	49
<i>Salsa de mangue verte, truffe d'été, sauce huile de truffe-ponzu</i> <i>Mango verde salsa, summer truffle, ponzu truffle oil sauce</i>	

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