



buddha-bar™
PARIS

NEW YEAR'S
EVE



ALOHA 2024



31|12|23

With
DJ RAVIN UNTIL DAWN



NEW YEAR'S EVE MENU

360€ VAT INCLUDED PER PERSON WITHOUT DRINKS





GLASS OF CHAMPAGNE

Comtes de Champagne Grands Crus
Blanc de Blancs Taittinger 2012
Smoked eggplant cone with winter truffle 







STARTERS

Duck foie gras with candied pear, cumin brioche, Himalayan pink salt
or
King scallops sashimi, citrus ponzu sauce and Oscietre caviar "Prunier"
or
Heritage beetroot salad, truffle miso-yuzu sauce  



MAIN COURSES

Roasted veal fillet, potato and sweet potato millefeuille,
baby vegetables, morel sauce
or
Wild sea bass fillet, Beluga lentil, baby artichoke,
Oscietre caviar "Prunier" and champagne sauce  
or
Butternut and green asparagus risotto with winter truffle  



DESSERT

Coconut blanc-manger, creamy pineapple heart

Coffee and Mignardises



VEGAN



VEGETARIEN



GLUTEN FREE



2024

buddha-bar™



8-12 rue Boissy d'Anglas
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celine@buddhabar.com

VALET PARKING

Dress code: Black-tie
Starts at 8.00PM
buddhabar.com



BOOKING CONDITIONS

Firm and final reservation after full payment of the menus.

Accepted payment: Visa credit card, American Express, bank transfer or cash on site.

A confirmation of your reservation will be sent to you by email,
please present yourself with it at your arrival.

The management reserves the allocation of tables.

Cancellation free of charge until December 15th 2023.

From December 16th 2023, no refunds will be made.



PARTY ONLY?

Doors open to the public from 11.45PM.

Entrance fee of €60 incl. tax per person with 1 drink at the bar.

Payment on site / NO RESERVATION – NO PRE-SALES.