

Beverages

COLD DRINKS

Tomato, apple Caraibos (100% fruit juice) 20cl	6,5
Orange, pineapple, grapefruit Caraibos (from concentrate) 20cl	6,5
Passion fruit, lychee, peach, cranberry Caraibos (fruit nectar) 20cl	6,5
Squeezed fruit juice : orange, grapefruit 20cl	7,5
Coca-Cola, Coca-Cola Cherry, Coca-Cola Zero 33cl	6,5
Sprite 25cl	6,5
Fever Tree: Tonic, Ginger Beer, Ginger Ale 20cl	6,5
Drims: grapefruit soda 20cl	6,5
Red Bull, Red Bull Sugar Free, Red Bull Tropical 25cl	9

BEER BOTTLES

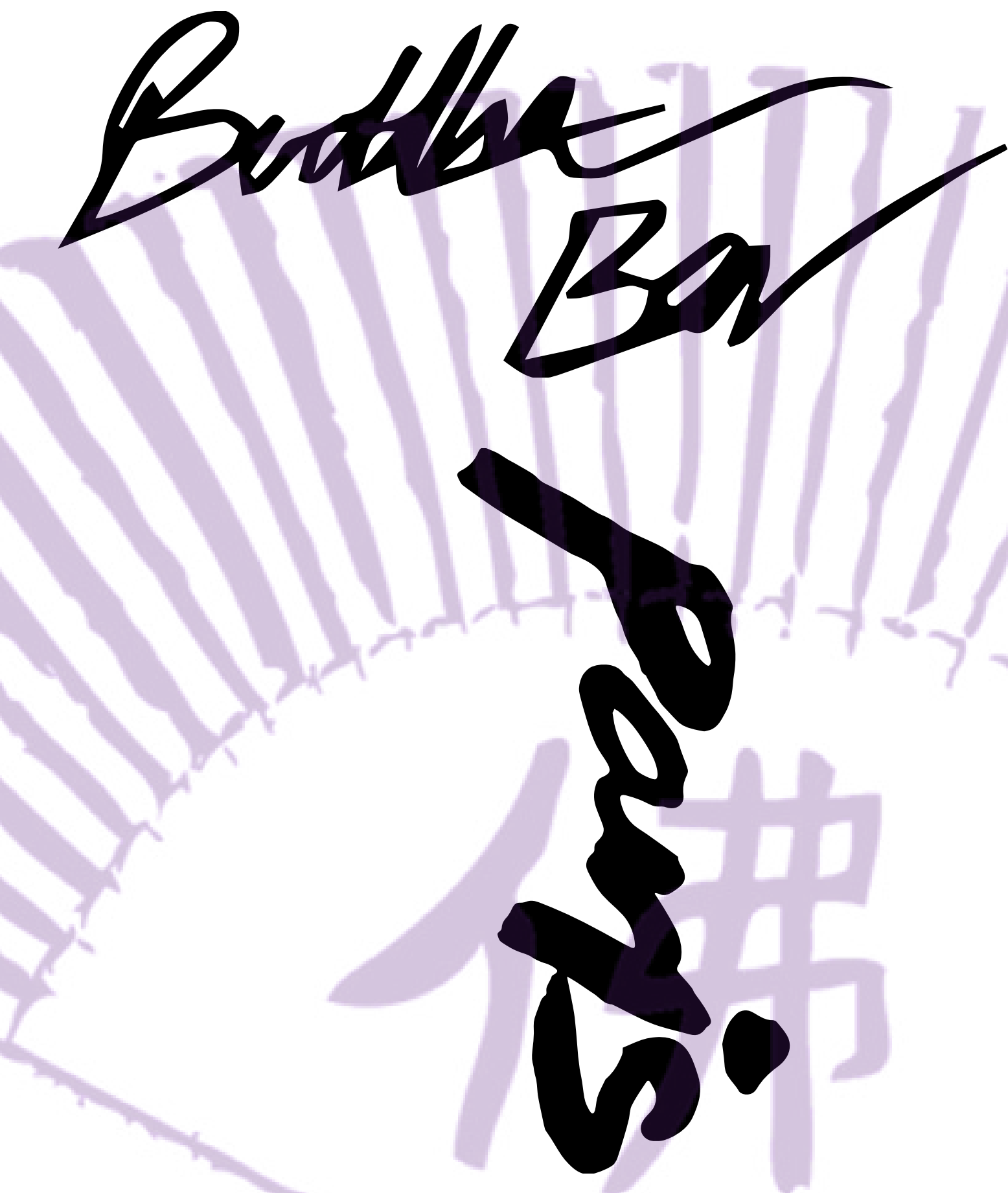
Asahi (lager) Japan 33cl	11
Singha (lager) Thailand 33cl	11
Kirin (lager) Japan 33cl	10
Carlsberg Aluminium (lager) Danemark 33cl	12

MOCKTAILS

Zeke (16 cl): Granny Smith apple juice, pineapple juice, organic verjuice, basil Cordial	15
Hani (15 cl): Aloe vera, lychee juice, lime juice, honey, fresh mint leaf	15
Kuruto (15 cl): Mango juice, coconut milk, passion fruit puree, toasted black rice syrup	15

MINERAL WATERS

Evian 75cl	9,50
Badoit 75cl	9,50



Dinner «B selfish»

89 per pers.

Starter

Salmon tartare, chili sesame soy sauce, aji amarillo 🌶️

Mains

Buddha-Bar rolls
Assortment of sushis, sashimis and rolls
Rock shrimps, spicy mayonnaise
Crab tempura

Dessert

Buddha-Bar Chocolate and sesame bars

Coffee

Mains

MISO CARAMELIZED SCOTTISH SALMON RED LABEL	37
Lime cauliflower purée, broccoli and sautéed shimeji mushrooms	
SESAME SEARED TUNA	43
Kale, wok-fried mushrooms, Tahitian sauce	
GRILLED OCTOPUS PERUVIAN STYLE	44
Mashed potatoes with olive oil, grilled asparagus, Kalamata olives, aji-panca sauce	
PAN-SEARED SEA BASS JAPANESE STYLE 🍷🌸	48
Wakame goma, crispy japanese rice, and shiitake vinaigrette	
MISO CARAMELIZED BLACK COD 🌸	54
Ginger shoots and pickled turnip, miso-yuzu sauce	
ROASTED JOHN DORY FISH FILLET «MIDORI» 🌸	48
Pea purée, crispy kale, fennel sauce infused with shiro miso	
GRILLED DEMOISELLES ROCK LOBSTER	56
Bok choy, salsa verde	
SINGAPORE-STYLE SHRIMP 🌶️🌸	34
Green asparagus, snow peas, bell peppers, mini corn, onions, lemongrass, ginger, garlic, spicy sauce	
BLACK TIGER PRAWNS RED CURRY 🍲🌶️🌶️	35
Coconut milk, lemongrass rice	
THAI BASIL YELLOW VEGETABLE CURRY 🌿🌿🌸	29
Spiced rice in a banana leaf	
CARAMELIZED EGGPLANTS 🌿🌿🌶️🌶️	25
Edamame, sesame, pomegranate, chili pepper, miso sauce	
ASIAN-STYLE TOFU 🌿🌿🌸	26
Fried tofu, straw mushrooms, mini corn, carrots, black bean sauce	
BUDDHA-BAR BARBECUED FIVE-SPICE CHICKEN 🍲	32
Vegetables nage	
GREEN CHICKEN CURRY 🍲🌶️	29
Sweet potato, coconut milk, steamed rice	
CARAMELIZED SLOW-COOKED PORK RIBS WITH SOY	32
Sweet potato puree, korean chili	
HALF LAQUERED DUCK WITH UMESHU AND PEAR COMPOTEE 🍲	52
Leek pancakes	
GRILLED LAMB CHOPS IN QUINOA CRUST 🌸	48
Eggplant, zucchini, mini pattypan squash, green asparagus, sage-infused teriyaki sauce	
WOK-FRIED BEEF 🍲	36
Black pepper sauce	
GRILLED IRISH ANGUS ENTRECÔTE « HAPPY BEEF » (220G)	46
Sauces : beef juice, yuzu-kosho, chimichurri	
GRILLED JAPANESE WAGYU SIRLOIN STEAK (500G)	380
Sauces : beef juice, yuzu-kosho, chimichurri	

Sides

MISO SOUP 🌿	14
STEAMED RICE 🍷🌿🌿	10
WASABI MASHED POTATOES 🍷🌿	13
WOK-FRIED BROCCOLI 🌿🌿	12
BUDDHA-BAR HOT FRIED NOODLES WITH VEGETABLES 🍲🌿	15

Net prices in Euros. This establishment does not accept checks. 🍲 = Buddha-Bar signature dishes 🌸 = spring/summer 🌶️ = spicy
Allergies : some dishes may contain allergens. 🌿 = vegan 🍷 = gluten free 🌿 = vegetarian 🍷 = contains nuts

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Classic Sushis

SUSHI per piece*

Yellowtail	6
Maguro (tuna)	5
Ebi (shrimp)	6
Kani (crab)	6
Shake (salmon)	5
Suzuki (sea bass)	6
Otoro (tuna)	8

*Minimum of 2 pieces per order

SASHIMI - 3 pieces

Maguro (tuna)	11
Yellowtail	11
Suzuki (sea bass)	11
Shake (salmon)	9
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Otoro (tuna)	20

ROLLS - 4 pieces

Cucumber 	10
Salmon Avocado	14
Special California	14
Shrimp Tempura	14
New California Mango	14
Pink Lady	14

SELECTION “BUDDHA-BAR”

Minimum of 2 people - 22 pieces	68
Additional person	34

SASHIMI : Salmon 2p
SUSHI : Tuna 2p, Shrimp 2p,
Salmon 2p, Yellowtail 2p
ROLLS : Special California 4p,
Two in one rolls 4p,
Kale vegan dragon rolls 4p

ASSORTMENT OF SUSHI - 10p

Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimp 2p, Yellowtail 2p	36
Salmon - 8p	27
Tuna - 8p	28
Tuna and salmon - 8p	29

ASSORTMENT OF SASHIMI - 12p

Tuna 2p, Yellowtail 2p, Salmon 2p, Sea Bass 2p, Salmon tataki 2p, Ebi 2p	36
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ASSORTMENT OF ROLLS - 10p

Special California 2p, Two in one rolls 2p, Salmon-avocado 2p, Shrimp tempura 2p, Kale vegan dragon rolls 2p	29
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Dinner «Family Style»

87 per pers.
Minimum of 4 people

Starters

Shrimp tempura rolls 8p
Buddha-Bar chicken salad 
Two in one rolls 8p
Assortment of steamed dumplings 5p 

Mains

Buddha-Bar barbecued five-spice chicken 
Wok-fried beef 
Miso caramelized Scottish salmon Red Label
Black Tiger prawns red curry   
Buddha-Bar hot fried noodles  
Wok-fried broccolis  

Dessert

Buddha-Bar Chocolate and sesame bars  

Coffee

EDAMAME

SPICY EDAMAME

PADRÓN PEPPERS
Fried mild peppers, orange miso sauce, sesame

BUDDHA-BAR TACOS - 4 PIECES
Ponzu salmon, aji amarillo snapper, spicy tuna, Korean-style beef

AHI TUNA PIZZA
Tuna, avocado, red onion, cream cheese, truffle oil

OSCIETRA CAVIAR «PRUNIER» (30G)

BAERI CAVIAR «PRUNIER» (15G)

Starters

BUDDHA-BAR CHICKEN SALAD 1併
Grilled chicken, Chinese cabbage, coriander, honey-mustard sauce

SCOTTISH SALMON LABEL ROUGE AND SPICY TUNA TARTARE (FOR 2) 1併
Avocado purée, crispy rice, sesame, chives, caviar

ALASKA KING CRAB SALAD
Red endive, lettuce, Granny Smith apple, asparagus, cherry tomatoes, avocado, honey-soy dressing

PERUVIAN-STYLE OCTOPUS TARTARE 1併
Cucumber, avocado, shrimp, aji-panca sauce, chili, puffed rice

HAMACHI CEVICHE 1併
Cucumber, avocado, red onion, coriander, jalapeños, celery sauce, ponzu foam

GRILLED ASPARAGUS 1併
Tempura shiso, green shiso vinaigrette

GREEN PAPAYA SALAD 1併
Green papaya, carrot, chili pepper, peanuts, coriander, mint, Thai dressing

FRIED CALAMARI
Sweet and sour sauce, chili, and mint

ASSORTED STEAMED DUMPLINGS - 5p 1併
«Madame Sum»: Beef, chicken, shiitake mushroom, Black Tiger shrimp, Thai green curry vegetables

SHRIMP DUMPLINGS - 5p
«Madame Sum»: Black Tiger shrimp

ROCK SHRIMP 1併
Fried shrimp, spicy mayonnaise

KING CRAB LEGS 1併
Grilled lime, gochujang butter sauce

TRUFFLE CHICKEN GYOZA
Shiitake mushrooms, truffle teriyaki sauce

KOREAN-STYLE CALAMARI SALAD 1併
Pan-seared calamari in dragon sauce, romaine lettuce, cherry tomatoes, and Buddha-Bar sesame sauce

BLACK COD GYOZA - «Limited edition» 1併
Eggplant, miso-yuzu sauce

TOM YUM SOUP
Shrimp, mushrooms, lemongrass, chili pepper

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Spring / Summer Collection
Buddha-Bar Experience

7,5	Buddha-Bar	KALE VEGAN DRAGON ROLL - 4p 1併	16
8,5	Buddha-Bar	Asparagus, avocado, piquillos, green mango salsa	
17	Buddha-Bar	YASAI TEMPURA MAKI ROLLS - 6p 1併	16
25	Buddha-Bar	Mushroom, zucchini, carrot, avocado, pickled daikon radish	
25	Buddha-Bar	SOFT SHELL CRAB DRAGON ROLLS - 4p	17
85	Buddha-Bar	Soft crab, cucumber, avocado, mango, teriyaki sauce, spicy mango mayonnaise	
35	Buddha-Bar	CARIBBEAN SEA BASS ROLLS - 4p 1併	16
	Buddha-Bar	Sea Bass, Granny Smith apple, onion, garlic, ginger, fried onion, aji panca-ponzu sauce	
23	Buddha-Bar	TWO IN ONE ROLLS - 4p 1併	14
	Buddha-Bar	Spicy tuna, spicy salmon, cucumber, puffed rice, ginger, spicy mayonnaise	
71	Buddha-Bar	BUDDHA-BAR ROLLS - 6p 1併	29
58	Buddha-Bar	Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce	
28	Buddha-Bar	LOBSTER ROLLS - 4p 1併	21
23	Buddha-Bar	Lobster, lettuce, carrot, avocado, cucumber, unagi sauce, and Buddha-Bar sauce	
27	Buddha-Bar	FLAMED WAGYU ROLLS - 4p	19
22	Buddha-Bar	Wagyu, avocado, grilled zucchini, summer truffle mayonnaise	
23	Buddha-Bar	INCREDIBLE SALMON ROLLS - 4p	17
26	Buddha-Bar	Shrimp tempura, avocado, salmon, red onion	
27	Buddha-Bar	EBI PANKO ROLLS - 4p 1併	16
	Buddha-Bar	Shrimp Tempura, mango, avocado, ponzu pearls, masago arare, mango sauce	
22	Buddha-Bar	PHILADELPHIA MANGO ROLLS - 4p 1併	17
23	Buddha-Bar	Aburi Salmon, mango, avocado, cream cheese, ginger mayonnaise	
26	Buddha-Bar	HOTATE TRUFFLE ROLLS - 4p 1併	17
27	Buddha-Bar	Scallops, truffle cream cheese, avocado, black tobiko	
28	Buddha-Bar	TUNA MISO MAKI TEMPURA ROLLS - 6p 1併	19
62	Buddha-Bar	Akami Tuna, asparagus, miso sauce	
25	Buddha-Bar	CHICKEN KATSU ROLLS - 4p	17
28	Buddha-Bar	Fried chicken, avocado, cucumber, fried onion, yuzu kosho	
25	Buddha-Bar	CRUNCHY SPICY TUNA ROLLS - 5p 1併	19
28	Buddha-Bar	Crunchy rolls, jalapenos, spicy mayonnaise	
27	Buddha-Bar	NEW STYLE O TORO SASHIMI - 6p 1併	28
20	Buddha-Bar	Truffle ponzu sauce, white asparagus, caviar	
	Buddha-Bar	NEW STYLE WAGYU SASHIMI (Grade 5) - 6p 1併	32
	Buddha-Bar	Wagyu tataki, black truffle, wafu sauce	

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.

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