

Buddha
Bar

Levi

SUSHI BAR, TAPASIAN ET DESSERTS

Soya Beans

Spicy soya beans

Thon, avocat, oignon rouge, cream cheese, huile de truffe
Tuna, avocado, red onion, cream cheese, truffle oil

Peppers Padrón

Saumon ponzu, thon épicé, boeuf coréen, daurade Aji Amajillo
Salmon ponzu, spicy tuna, Korean style beef, sea bream with Aji Amarillo

Shiso, mayonnaise au wasabi
Crispy crab and shrimp roll, shiso, wasabi mayonnaise

Tacos thon épice 2p, Crispy salmon rolls 4p, Kushiyaki de poulet 2p,
Kushiyaki de champignon 2p, Ebi sweet chili 2p
*Spicy tuna tacos 2p, Crispy salmon rolls 4p, Chicken Kushiyaki 2p,
Mushroom Kushiyaki 2p, Ebi sweet chili 2p*

Each dish is a journey; each cocktail, an emotion.
Scan to extend the experience...



Buddha-Bar signature dessert : Jardin-Secret

Cheesecake with red fruits

Buddha-Bar chocolate and sesame bars

Palet onctueux au chocolat 66%, cœur praliné noisette, crème légère à la vanille et mendiant noisette
Smooth 66% chocolate, hazelnut praline, light vanilla cream and crunchy nut mendiant

Tartelette vanille, crémeux mangue-passion, shiso frais, sorbet exotique
Vanilla tartlet, mango-passion fruit cream, fresh shiso, exotic fruit sorbet

Émulsion de crème anglaise, caramel et croustillant à la tonka, glace Dulcey
Custard emulsion, tonka caramel and crunch, Dulcey ice cream

Millefeuille revisité, crème vanille légère, praliné sésame blanc,
glace praliné sésame noir et sésame croustillant
*Reimagined Millefeuille, light vanilla cream, white sesame praline,
black sesame praline ice cream and crunchy sesame*

Ganache fondante au chocolat 70% et miel, mousse soufflée, sorbet grué de cacao
et sarrasin soufflé
*70% chocolate and honey ganache with soufflé mousse, cacao nib sorbet
and puffed buckwheat*

Parfums au choix - *Flavors to chose*

Mangue, papaye, ananas, kiwi, fruit de la passion et fruits de saison
Mango, papaya, pineapple, kiwi, passion fruit, and seasonal fruits

Frangipane amande - *Traditional almond frangipane*

Allergies : some dishes may contain allergens. 佛 = Buddha-Bar signature dishes 🍁 = autumn/winter

 = gluten free  = vegetarian  = vegan  = contient des fruits à coque - contains nuts  = spicy

Sushi Bar

Assortiments / Assortments

SUSHI ASSORTMENT - 10p

Tuna 2p, Salmon 2p, Sea Bass 2p, Shrimps 2p, Yellowtail 2p

SUSHI SALMON - 8p

SASHIMI ASSORTMENT - 12p

Tuna 2p, Yellowtail 2p, Salmon 2p, Sea Bass 2p, Ebi 2p,
Salmon Tataki 2p

ROLLS ASSORTMENT - 10p

Special California rolls 2p, Salmon-avocado rolls 2p,
Eggplant unagi rolls 2p, Shrimp tempura rolls 2p,
Shiso veggie rolls 2p

SELECTION "BUDDHA-BAR"

Minimum of 2 people - 22 pieces

Additional person

SASHIMI : Salmon 2p

SUSHI : Tuna 2p, Shrimp 2p, Salmon 2p, Yellowtail 2p

ROLLS : Special California 4p, Eggplant unagi rolls 4p,

Shiso veggie rolls 4p

36

27

36

29

68

34

Tapasian et Cocktail Pairing

De la cuisine au shaker, nos chefs de cuisine et chefs barmen conjuguent leur art pour vous offrir une expérience inédite et sur-mesure.

From the kitchen to the shaker, our Chefs and Head Bartenders unite their art to craft a tailor-made and original experience.

INARI HOTATE ET FOIE GRAS - 2p 🍁

Tartare de Saint-Jacques, foie gras poêlé, riz vinaigré et truffe râpée

Scallop tartare, seared foie gras, vinegared rice and shaved truffle

LE CINEMA RELOADED (7cl)

Whisky Nikka Days sublimé par une touche gourmande de pop-corn.

Nikka Days Whisky elevated by a gourmet touch of popcorn.

SAUMON MARINÉ JALAPEÑOS, SALSA MANGUE - 3p 🍁

Jalapeño marinated salmon, crispy tempura nori, mango salsa

SAKURA NEGRONI (9 cl)

Negroni aux accents japonais avec du Gin Tanqueray, Sakura Mancino et Umeshu.

Japanese-style Negroni with Tanqueray Gin, Sakura Mancino and Umeshu.

KUSHIYAKI DE BŒUF, SAUCE CHIPOTLE - 2p 🌶️🍁

Beef Kushiyaiki Chipotle sauce

TOKYO SPRITZ (18 cl)

Aperol, shochu, liqueur de pêche, yuzu et Champagne l'roy pour une amertume pétillante à la japonaise.

Aperol, Shochu, peach liqueur, yuzu and l'roy Champagne for a sparkling bitterness with a Japanese twist.

KUSHIYAKI TEBASAKI (POULET), SAUCE KOREAN TARE - 2p 🍁

Kushiyaiki tebasaki chicken, korean Tare sauce

UMESHU PALOMA (16 cl)

Fusion Japonaise-Mexicaine du Tequila 1800 Silver alliée à de l'Umeshu et soda pamplemousse.

Japanese-Mexican fusion of Tequila 1800 Silver combined with Umeshu and grapefruit soda.

KUSHIYAKI DE CHAMPIGNON, SAUCE KOREAN TARE - 2p 🌿🍁

Mushroom kushiyaiki, Korean Tare sauce

GARDENS OF KYOTO (8 cl)

Vodka Ketel One et Umeshu, relevés de citron, basilic et oleo pamplemousse pour une fraîcheur acidulée et végétale.

Ketel One vodka and Umeshu lifted by lemon, basil, and grapefruit oleo for a crisp, herbal freshness.

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Sushi Bar

Classic Sushis

SUSHI per piece*

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

*Minimum of 2 pieces per order

SASHIMIS - 3 pieces

Yellowtail (seriole)
Maguro (tuna)
Suzuki (sea bass)
Shake (salmon)

ROLLS - 4 pieces

Special california
Saumon Avocat - *Salmon Avocado*

Produits d'Exception

CAVIAR OSCIÈTRE «PRUNIER» (30G)

CAVIAR BAERI «PRUNIER» (15G)

6
5
6
5
6

11
11
11
9

14
14

85

38

Sushi Bar

Créations Buddha-Bar / *Buddha-Bar creations*

BUDDHA-BAR ROLLS - 6p 1# 29

Saumon, crevette, arabe, thon épicé, avocat, concombre, sésame, sauce Buddha-Bar
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

SHISO VEGGIE ROLLS - 4p 23 16

Concombre, tomate, asperge, avocat, sauce mangue
Cucumber, tomato, asparagus, avocado, mango sauce

KABAYAKI FOIE GRAS ROLLS - 4p 19

Unagi, foie gras, concombre, omelette, sauce unagi et mayonnaise japonaise
Unagi, seared foie gras, cucumber, omelette, with unagi sauce and Japanese mayonnaise

FLAMED WAGYU ROLLS - 4p 22

Wagyu, avocat, courgette grillée, mayonnaise à la truffe d'été
Wagyu, avocado, grilled zucchini, summer truffle mayonnaise

EGGPLANT UNAGI ROLLS - 4p 19

Aubergine grillée, unagi, mayonnaise à la truffe et sauce jalapeño
Grilled eggplant, unagi, truffle mayonnaise, and jalapeño sauce

SPICY SALMON ROLLS - 4p 16

Saumon, avocat, mayonnaise épicée
Salmon, avocado, spicy mayonnaise

SPICY TUNA ROLLS - 4p 16

Thon, concombre, mayonnaise épicée
Tuna, cucumber, spicy mayonnaise

TUNA TATAKI - 6p 22

Pickles d'oignon rouge, cresson, sauce wafu au citron vert
Pickled red onion, cress, lime wafu sauce

NEW STYLE HAMACHI - 6p 23

Crème de balsamique, sauce mangue
Balsamic cream, mango sauce

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