

Beverages

COLD DRINKS

Tomato, apple Caraibos (100% fruit juice) 20cl	6,5
Orange, pineapple Caraibos (from concentrate) 20cl	6,5
Passion fruit, lychee, peach, cranberry Caraibos (fruit nectar) 20cl	6,5
Squeezed fruit juice : orange 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

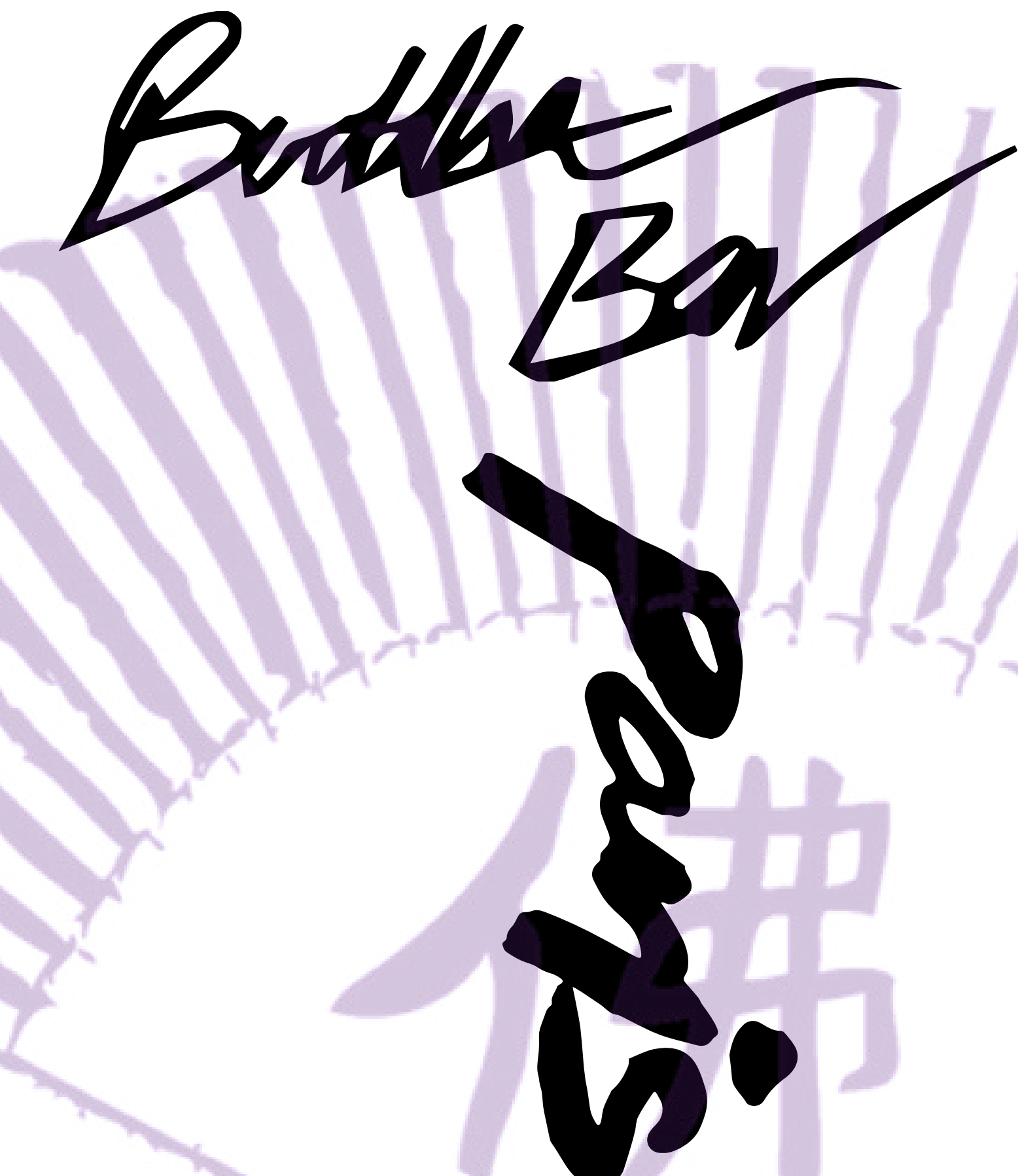
Asahi (lager) Japan 33cl	11
Singha (lager) Thailand 33cl	11
Kirin (lager) Japan 33cl	10
Carlsberg Aluminium (lager) Danemark 33cl	12

ZERO-PROOF

UMAMI COLADA (16 cl): Piña Colada twist with miso vanilla and coconut.	14
HANAMI (20 cl): Bright cranberry-hibiscus softened by coconut water, lifted by a touch of grapefruit freshness.	14

MINERAL WATERS

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



Conceived and crafted by our Chef, our menu is 100% homemade.
Here, every detail matters to offer you an experience
full of flavors and emotions

Each dish is a journey ; each note, an emotion.
Scan and prolong the experience...



Dinner «Family Style»

87 PAR PERS.
MINIMUM OF 4 PEOPLE

Starters

- SHRIMP TEMPURA ROLLS 8P
- BUDDHA-BAR CHICKEN SALAD 佛
- SALMON SPRING ROLLS 8P 花
- TRUFFLE CHICKEN GYOZA

Mains

- GREEN CHICKEN CURRY 佛 辣
- WOK FRIED BEEF 佛
- CARAMELIZED SCOTTISH LABEL ROUGE SALMON
- KOREAN-STYLE PURPLE EGGPLANT 佛 辣 春
- BUDDHA-BAR HOT FRIED NODDLES 佛 辣
- WOK FRIED BROCCOLI 佛 辣

Dessert

- BUDDHA-BAR CHOCOLATE AND SESAME BARS 佛 辣
- COFFEE

Mains

- CARAMELIZED SCOTTISH LABEL ROUGE SALMON 36
Cauliflower purée with lime, sautéed broccoli and shimeji mushrooms, sweet chili sauce
- SESAME SEARED TUNA 42
Kale, wok-fried mushrooms, Tahitian sauce
- GRILLED OCTOPUS PERUVIAN STYLE 42
Mashed potatoes with olive oil, grilled asparagus, Kalamata olives, aji-panca sauce
- PAN-SEARED SEA BASS, JAPANESE STYLE 佛 辣 50
Wakame goma, crispy Japanese rice, and shiitake vinaigrette
- MISO CARAMELIZED BLACK COD 佛 辣 52
Ginger shoots and pickled turnip, miso-yuzu sauce
- GRILLED DEMOISELLES ROCK LOBSTER 花 57
Sautéed pak choi, salsa verde
- SINGAPORE-STYLE SHRIMP 辣 33
Green asparagus, snow peas, bell peppers, mini corn, onions, lemongrass, ginger, garlic, spicy sauce
- RED SHRIMP CURRY 佛 辣 辣 34
Coconut milk, lemongrass rice
- THAI BASIL YELLOW VEGETABLE CURRY 佛 辣 28
Spiced rice in a banana leaf
- KOREAN-STYLE PURPLE EGGPLANT 佛 辣 辣 辣 25
Caramelized eggplant, tofu cream, shiitake chips, gochujang glaze
- SICHUAN-STYLE CRISPY CHICKEN 花 30
Fried green beans
- GREEN CHICKEN CURRY 佛 辣 辣 29
Sweet potato, coconut milk, steamed rice
- CARAMELIZED SLOW-COOKED PORK RIBS WITH SOY 31
Sweet potato puree, Korean chili
- HALF LAQUERED DUCK WITH UMESHU AND PEAR COMPOTEE 佛 47
Leek pancakes
- GRILLED LAMB CHOPS IN A GARLIC CRUST 花 46
Baby eggplant, nam jim sauce
- WOK-FRIED BEEF 佛 辣 35
Black pepper sauce
- GRILLED IRISH ANGUS ENTRECÔTE « HAPPY BEEF »(350G) 花 47
Sauces : beef juice, yuzu-kosho, chimichurri
- GRILLED JAPANESE WAGYU SIRLOIN STEAK (500G) 380
Sauces : beef juice, yuzu-kosho, chimichurri

Sides

- STEAMED RICE 佛 辣 辣 辣 9
- PERUVIAN-STYLE FRIED RICE 花 16
- WASABI MASHED POTATOES 佛 辣 辣 12
- WOK-FRIED BROCCOLI 佛 辣 辣 15
- PAN-SEARED OYSTER MUSHROOMS WITH CREAMY TRUFFLE SAUCE 佛 辣 14
- BUDDHA-BAR HOT FRIED NOODLES WITH VEGETABLES 佛 辣 辣 15

Net prices in Euros. This establishment does not accept checks. 佛 = Buddha-Bar signature dishes 花 = spring-summer 辣 = spicy
Allergies : some dishes may contain allergens. 佛 = gluten free 佛 辣 = vegetarian 佛 辣 = contains nuts

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Classic Sushis

SUSHI per piece*

Yellowtail	5,5
Maguro (tuna)	4,5
Ebi (shrimp)	5,5
Kani (crab)	5,5
Shake (salmon)	4,5
Suzuki (sea bass)	5,5
Otoro (tuna)	7,5

*Minimum of 2 pieces per order

SASHIMI - 3 pieces

Maguro (tuna)	10
Yellowtail	10
Suzuki (sea bass)	10
Shake (salmon)	9
Unagi (caramelized eel)	9
Ebi (shrimp)	10
Otoro (tuna)	19

ROLLS - 4 pieces

Salmon Avocado	13
Special California	13
Shrimp Tempura	13

SELECTION “BUDDHA-BAR”

Minimum of 2 people - 22 pieces	66
Additional person	32

SASHIMI : Salmon 2p
SUSHI : Tuna 2p, Shrimp 2p,
Salmon 2p, Yellowtail 2p
ROLLS : Special California 4p,
Crispy salmon 4p, Inari truffle veggie 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, Salmon-avocado 2p, Crispy salmon 2p, Shrimp tempura 2p, Inari truffle veggie 2p	28
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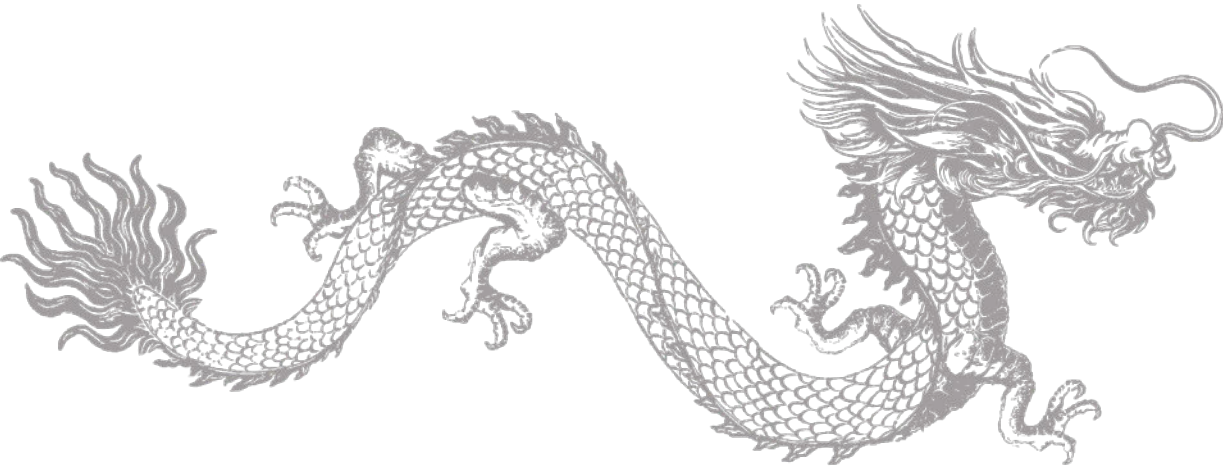
THE PERFECT PAIRING TO ELEVATE
YOUR SUSHI AND SASHIMI

Oscietra « Prunier » Caviar (30g)	85
Baeri « Prunier » Caviar (15g)	38

100 % French caviar,
from respectful breeding.

Tapasian

EDAMAME   	7
SPICY EDAMAME   	8
PADRÓN PEPPERS    Fried mild peppers, orange miso sauce, sesame	16
BUDDHA-BAR TACOS - 4p Ponzu salmon, aji amarillo snapper, spicy tuna, Korean style beef	24
AHI TUNA PIZZA Tuna, avocado, red onion, cream cheese, truffle oil	23
WONTON DUMPLINGS - 3p   Shrimp dumplings, Sichuan sauce	17
CRAB CAKES - 3p  Dynamite aioli, mango salsa	30
TIGER PRAWNS IN KADAIF - 3p  Coconut basil sauce	17
CHICKEN TEBASAKI KUSHIYAKI - 2p Korean Tare sauce	15



Starters

- BUDDHA-BAR CHICKEN SALAD 佛

Grilled chicken, Chinese cabbage, coriander, honey-mustard sauce
- THAI BEEF SALAD 🍴🌸

Lemongrass caramel, green papaya and crunchy vegetables, fresh herbs, peanuts
- GRILLED GREEN ASPARAGUS 🌿🌸

Grilled and raw asparagus salad, Japanese dressing, togarashi aioli
- FRIED CALAMARI

Sweet and sour sauce, chili and mint
- ROCK SHRIMPS 🍴

Fried shrimps, spicy mayonnaise
- ARTICHOKE AND MUSHROOM SALAD 🌿

Tomato, red onion, cucumber, swiss cahrd sprouts, red pepper, bean sprouts, combava vinaigrette
- KALE SALAD 🌿🌱🍴🌸

Beetroot, tofu, crispy quinoa, pomegranate, pine nuts, pumpkin seeds, honey-orange dressing
- SOUPE TOM YUM 🍴

Shrimp with mushrooms, lemongrass, and chili

Premium Selection

- SCOTTISH SALMON LABEL ROUGE AND SPICY TUNA TARTARE (FOR 2) 🍴

Avocado purée, crispy rice, sesame, chives, caviar
- SEA BASS TARTARE, «PRUNIER» OSCIETRA CAVIAR (30G) 🍴
- LOBSTER SALAD 🌸

Mixed greens, orange and mango, puffed rice, Thai basil, yuzu dressing
- SEABASS SASHIMI – 6 p

Green shiso leaf, black tobiko, truffle ponzu sauce
- OSCIETRA CAVIAR « PRUNIER » (30G) 🍴
- BAERI CAVIAR « PRUNIER » (15G) 🍴
- GAMBERO ROSSO CARPACCIO 🍴

Samphire
- TRUFFLE CHICKEN GYOZA

Shiitake mushrooms, truffle teriyaki sauce
- BLACK COD GYOZA - «Limited edition»

Eggplant, miso-yuzu sauce
- WAGYU AND FOIE GRAS GYOZA - «Limited edition»

Truffle-infused ponzu butter

Buddha-Bar Experience
Spring / Summer Collection

- 22

INARI TRUFFLE VEGGIE ROLLS - 4p 🌿🌱🍴🌸

Avocado, cucumber, asparagus, red onion, tomato, marinated tofu, mango truffle salsa

16
- 26

SOFT SHELL CRAB ROLLS - 4p

Soft-shell crab, tuna, avocado, cucumber, pickled daikon, Sriracha sauce, and Korean mayonnaise

22
- 27

ROCK SHRIMP ROLLS - 4p 🌸

Rock shrimp tempura with salmon tartare and spicy mayonnaise

18
- 22

DEL FUEGO ROLLS - 4p 🌸

Miso black cod, avocado tartare, pickled jalapeños, tortillas, Golden Mountain mayonnaise

16
- 26

BUDDHA-BAR ROLLS - 6p 佛

Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

28
- 25

LOBSTER ROLLS - 4p

Lobster, lettuce, carrot, avocado, cucumber, unagi sauce, and Buddha-Bar sauce

23
- 24

FLAMED WAGYU ROLLS – 4p

Wagyu, avocado, grilled zucchini, summer truffle mayonnaise

21
- 19

INCREDIBLE SALMON ROLLS - 4p

Shrimp tempura, avocado, salmon, red onion

16
- CRUNCHY O-TORO ROLLS - 4p

Crispy nori, O-toro tartare, avocado, eggplant caviar, yuzu-miso sauce, and unagi sauce

18
- SPICY OCTOPUS ROLLS - 4p 🌸

Octopus tartare, green sesame leaf, asparagus, avocado, cucumber, marinated tofu, teriyaki sauce

17
- 69

CRISPY SALMON ROLLS - 4p

Spicy salmon, cucumber, avocado, crispy shiitake, tempura flakes, spicy mayonnaise

16
- 89

CHICKEN KATSU ROLLS - 4p

Fried chicken, avocado, cucumber, fried onion, yuzu kosho

16
- 49

PEKING DUCK ROLLS - 4p 🌸

Peking duck, foie gras, sucrine lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise

22
- 27

CRUNCHY SPICY TUNA ROLLS – 5p 🍴

Crunchy rolls, jalapenos, spicy mayonnaise

18
- 85

TUNA TATAKI - 6p

Pickled red onion, watercress, lime wafu sauce

21
- 33

SALMON SPRING ROLLS - 4p 🌸

Flamed salmon, green asparagus, beetroot, avocado, tomato-ginger relish

17

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.