

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
Grapefruit soda 20cl	6,5
Red Bull, Red Bull Sugar Free, Red Bull Edition Pastèque 25cl	9

BEER BOTTLES

Asahi (lager) Japan 33cl	
Singha (lager) Thailand 33cl	11
Kirin (lager) Japan 33cl	11
	10

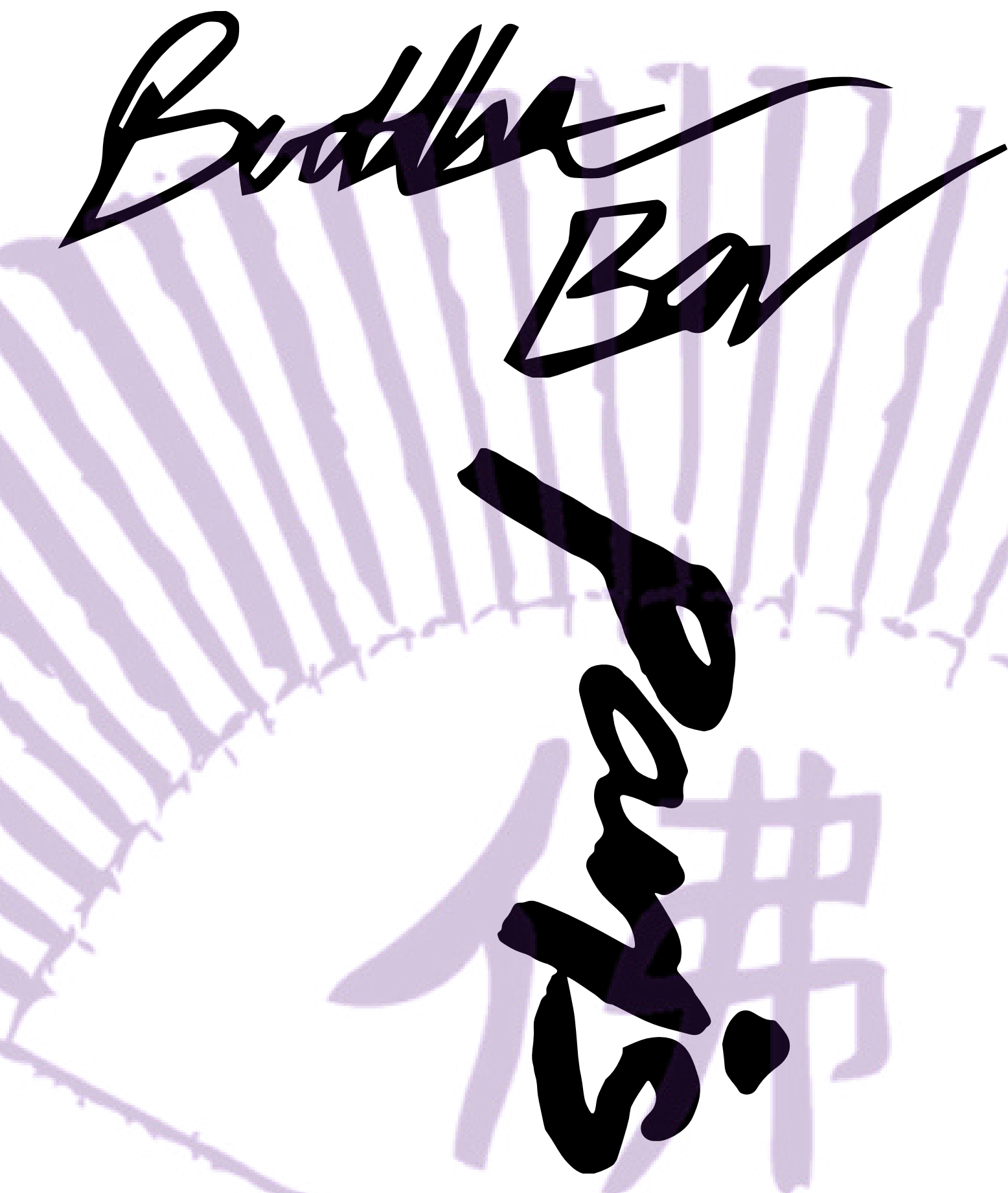
ZERO-PROOF

2008 · BUDO ZEN (14 cl) : All the Lounge spirit of Buddha-Bar in a delicate alcohol-free cocktail. Lychee, Thai basil and verjus meet the fine bubbles of geranium soda. Floral and subtly exotic	15
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2017 · LOTUS AROHA (16 cl) : Inspired by the legendary Aroha, a longtime guest favorite. Raspberry and cranberry meet toasted black rice and smooth coconut milk. Fruity and creamy	15
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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. . .



buddha statue adapted from the one created by Bruno Tanquerel

Dinner «Family Style»

87 PAR PERS.

MINIMUM OF 4 PEOPLE

Starters

- SHRIMP TEMPURA ROLLS 8P
- BUDDHA-BAR CHICKEN SALAD 佛
- CRISPY SALMON ROLLS 8P 秋
- TRUFFLE CHICKEN GYOZA

Mains

- GREEN CHICKEN CURRY 佛 辣
- WOK FRIED BEEF 佛
- CRISPY SALMON 秋
- KOREAN-STYLE PURPLE EGGPLANT 佛 蔬 蛋
- BUDDHA-BAR HOT FRIED NODDLES 佛
- WOK FRIED BROCCOLI 佛 蔬

Dessert

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

Net prices in Euros. This establishment does not accept checks. 佛 = Buddha-Bar signature dishes 秋 = autumn-winter 辣 = spicy
Allergies : some dishes may contain allergens. 蔬 = vegan 佛 = gluten free 佛 = vegetarian 蛋 = contains nuts

Mains

CRISPY SALMON 秋	36
Curried leek fondue, sautéed mushrooms, Port reduction	
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 CHILEAN SEA BASS 秋	53
Soy-glazed bok choy, umami beurre blanc, Thai basil oil	
MISO CARAMELIZED BLACK COD 佛	52
Ginger shoots and pickled turnip, miso-yuzu sauce	
PAN-SEARED SCALLOPS 佛 秋	46
Persian black lime, Jerusalem artichoke purée, crispy Jerusalem artichoke	
WOK FRIED PRAWNS WITH BLACK BEAN SAUCE '96 佛 秋	32
Steamed rice, bell peppers, red onion, black bean & Thai basil sauce, chili oil	
RED SHRIMP CURRY 佛 佛 辣	34
Coconut milk, lemongrass rice	
THAI BASIL YELLOW VEGETABLE CURRY 佛 蔬	28
Spiced rice in a banana leaf	
KOREAN-STYLE PURPLE EGGPLANT 佛 蔬 佛	25
Caramelized eggplant, tofu cream, shiitake chips, gochujang glaze	
BUDDHA-BAR FIVE SPICE BARBECUED CHICKEN 佛	32
Vegetable nage	
GREEN CHICKEN CURRY 佛 佛 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	
KOJI LAMB 秋	46
Lamb saddle, grilled baby leek, black garlic tare, sansho oil	
WOK-FRIED BEEF 佛	35
Black pepper sauce	
GRILLED IRISH ANGUS ENTRECÔTE « HAPPY BEEF »(350G)	47
Sauces : beef juice, yuzu-kosho, chimichurri	
GRILLED JAPANESE WAGYU SIRLOIN STEAK (500G)	380
Sauces : beef juice, yuzu-kosho, chimichurri	

Sides

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

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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

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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THE PERFECT PAIRING TO ELEVATE
YOUR SUSHI AND SASHIMI

Oscieta « Prunier » Caviar (30g)	85
Baeri « Prunier » Caviar (15g)	38
100 % French caviar, from respectful breeding.	

Royal Dragon Selection

«30th Anniversary Edition»
Our finest creations, specially selected for you

SELECTION - 24 pièces

SASHIMI : Salmon 2p, Tuna 2p
SUSHI : Tuna 2p, Ebi 2p, Salmon 2p, Yellowtail 2p
ROLLS CREATION : Tataki Tuna rolls 4p, Crunchy O-Toro rolls 4p, Shake no Kashi 4p

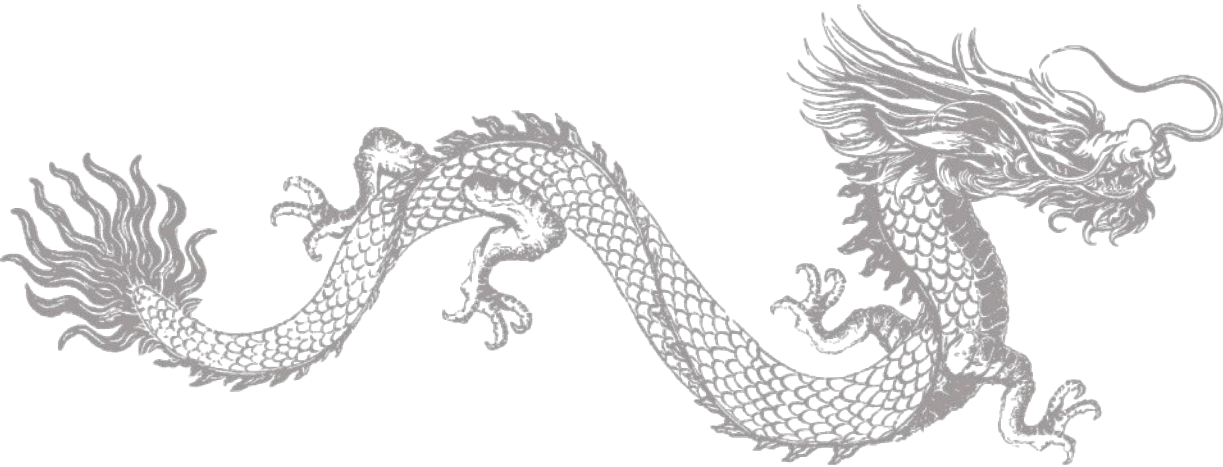
SELECTION - 36 pièces

SASHIMI : Salmon 4p, Tuna 4p
SUSHI : Tuna 3p, Ebi 3p, Salmon 3p, Yellowtail 3p
ROLLS CREATION : Tataki Tuna rolls 4p, Crunchy O-Toro rolls 4p, Shake no Kashi 4p, Flamed wagyu rolls 4p



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
TAKO TOAST - 3p 🍂 Octopus, pan con tomate, yuzu kosho aioli	23
TIGER PRAWNS IN KADAIF - 3p Coconut basil sauce	17
CHINESE ORANGE CHICKEN 🍂 Orange sauce, sesame, chive	18



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
- 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
- VEGETABLE GYOZA** ✓🍷

Truffle ponzu butter sauce, freshly grated winter truffle
- SOUPE TOM YUM** 🍷

Shrimp with mushrooms, lemongrass, and chili
- KOREAN SEAFOOD SOUP** 🍷🍲🍷

Dashi broth with white miso, prawns, squid, salmon, kimchi, tofu, wakame, ginger and lime

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)** 🍲
- KING CRAB TARTARE** 🍲🍷

Avocado, pomelo, green apple, sesame rice crisp, kumquat vinaigrette
- GILLARDEAU OYSTERS NO.2, PONZU SAUCE** 🍷

(Minimum order: 3)
- OSCIETRA CAVIAR « PRUNIER » (30G)** 🍲
- BAERI CAVIAR « PRUNIER » (15G)** 🍲
- PAN-SEARED FOIE GRAS** 🍷

Hibiscus-poached pear, toasted brioche, hibiscus syrup and herb oil
- 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
Autumn / Winter Collection

- 22 **SPRING VEGGIE ROLLS - 4p** ✓🍷

Eringi mushrooms, avocado, cucumber, carrot, red bell pepper, sucrine lettuce, ponzu sauce, Buddha-Bar sauce and teriyaki sauce
- 26 **SHAKE NO KASHI - 4p** 🍷

Aburi salmon, asparagus tempura, avocado, miso-yuzu butter, ikura
- 22 **ROCK SHRIMP ROLLS - 4p**

Rock shrimp tempura with salmon tartare and spicy mayonnaise
- 26 **TATAKI TUNA ROLLS - 4p** 🍷

Shrimp tempura, avocado, wafu lime sauce, masago arare
- 25 **BUDDHA-BAR ROLLS - 6p** 佛

Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce
- 19 **LOBSTER ROLLS - 4p**

Lobster, lettuce, carrot, avocado, cucumber, unagi sauce, and Buddha-Bar sauce
- 19 **FLAMED WAGYU ROLLS - 4p**

Wagyu, avocado, grilled zucchini, summer truffle mayonnaise
- 28 **INCREDIBLE SALMON ROLLS - 4p**

Shrimp tempura, avocado, salmon, red onion
- CRUNCHY O-TORO ROLLS - 4p**

Crispy nori, O-toro tartare, avocado, eggplant caviar, yuzu-miso sauce, and unagi sauce
- CRISPY SALMON ROLLS - 4p**

Spicy salmon, cucumber, avocado, crispy shiitake, tempura flakes, spicy mayonnaise
- 69 **CHICKEN KATSU ROLLS - 4p**

Fried chicken, avocado, cucumber, fried onion, yuzu kosho
- 89 **PEKING DUCK ROLLS - 4p**

Peking duck, foie gras, sucrine lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise
- 49 **CRUNCHY SPICY TUNA ROLLS - 5p** 🍷

Crunchy rolls, jalapenos, spicy mayonnaise
- (piece) 8 **YELLOWTAIL CHIMICHURRI - 6p** 🍷

Mixed greens, masago arare, chimichurri sauce
- 85 **WAGYU TATAKI - 6p** 🍷

Caramelized shallot purée, pickled shimeji mushrooms, crispy garlic, black garlic ponzu sauce
- 38 **HAMACHI TIRADITO - 6p** 🍷

Hamachi, green mango, coconut leche de tigre, lime, chili, crispy quinoa, coriander oil
- 31
- 24
- 26
- 33

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.