Beverages

COLD DRINKS

Tomato, apple Caraïbos (100% fruit juice) 20cl	6,5
Orange, pineapple Caraïbos (from concentrate) 20cl	6,5
Passion fruit, lychee, peach, cranberry Caraïbos (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) Thaïland 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
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

MINERAL WATERS

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

© Buddha-Bar calligraphy by Jorge Ayala de Riberolles

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
CRISPY SALMON ROLLS 8P
TRUFFLE CHICKEN GYOZA

Mains

GREEN CHICKEN CURRY
WOK FRIED BEEF
CRISPY SALMON
KOREAN-STYLE PURPLE EGGPLANT
BUDDHA-BAR HOT FRIED NODDLES
WOK FRIED BROCCOLI

Dessert

BUDDHA-BAR CHOCOLATE AND SESAME BARS

COFFEE

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Allergies : some dishes may contain allergens. = vegan = gluten free = vegetarian = contains nuts

Mains

CRISPY SALMON 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 53
Soy-glazed bok choy, umami beurre blanc, Thai basil oil

MISO CARAMELIZED BLACK COD 52
Ginger shoots and pickled turnip, miso-yuzu sauce

PAN-SEARED SCALLOPS 46
Persian black lime, Jerusalem artichoke purée, crispy Jerusalem artichoke

WOK FRIED SHRIMP WITH BLACK BEAN SAUCE '96 32
Orzo pasta, bell peppers, red onion, black bean & Thai basil sauce, chili oil

RED SHRIMP CURRY 34
Coconut milk, lemongrass rice

THAI BASIL YELLOW VEGETABLE CURRY 28
Spiced rice in a banana leaf

KOREAN-STYLE PURPLE EGGPLANT 25
Caramelized eggplant, tofu cream, shiitake chips, gochujang glaze

BUDDHA-BAR FIVE SPICE BARBECUED CHICKEN 32
Vegetable nage

GREEN CHICKEN CURRY 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 47
Leek pancakes

KOJI LAMB 46
Lamb saddle, grilled baby leek, black garlic tare, sansho oil

WOK-FRIED BEEF 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 9
PERUVIAN-STYLE FRIED RICE 16
WASABI MASHED POTATOES 12
WOK-FRIED BROCCOLI 15
PAN-SEARED OYSTER MUSHROOMS WITH CREAMY TRUFFLE SAUCE 14
BUDDHA-BAR HOT FRIED NOODLES WITH VEGETABLES 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 36

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

Salmon - 8p	27
Tuna - 8p	28
Tuna and salmon - 8p	29

ASSORTMENT OF SASHIMI - 12p 36

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

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.

Royal Dragon Selection

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

SELECTION - 24 pièces 98

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 148

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

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Tapasian

EDAMAME 7

SPICY EDAMAME 8

PADRÓN PEPPERS 16
Fried mild peppers, orange miso sauce, sesame

BUDDHA-BAR TACOS - 4p 24
Ponzu salmon, aji amarillo snapper, spicy tuna, Korean style beef

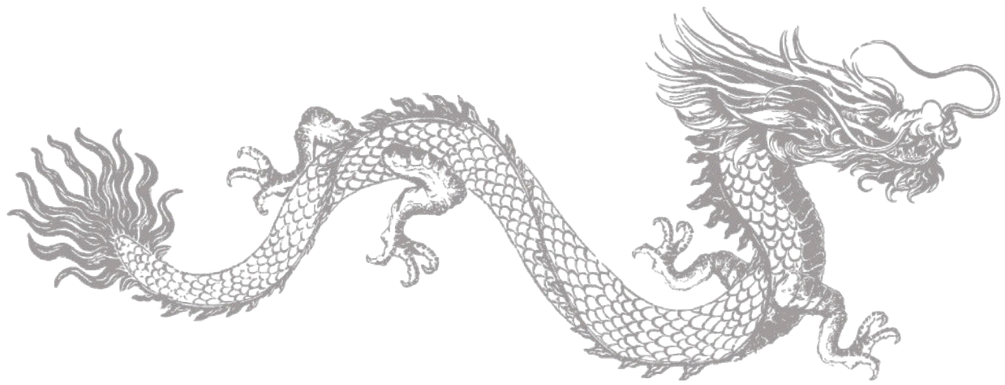
AHI TUNA PIZZA 23
Tuna, avocado, red onion, cream cheese, truffle oil

WONTON DUMPLINGS – 3p 17
Shrimp dumplings, Sichuan sauce

TAKO TOAST - 3p 23
Octopus, pan con tomate, yuzu kosho aioli

TIGER PRAWNS IN KADAIF – 3p 17
Coconut basil sauce

CHINESE ORANGE CHICKEN 18
Orange sauce, sesame, chive



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Starters

BUDDHA-BAR CHICKEN SALAD 22
Grilled chicken, Chinese cabbage, coriander, honey-mustard sauce

THAI BEEF SALAD 26
Lemongrass caramel, green papaya and crunchy vegetables, fresh herbs, peanuts

FRIED CALAMARI 22
Sweet and sour sauce, chili and mint

ROCK SHRIMPS 26
Fried shrimps, spicy mayonnaise

ARTICHOKE AND MUSHROOM SALAD 25
Tomato, red onion, cucumber, swiss cahrd sprouts, red pepper, bean sprouts, combava vinaigrette

VEGETABLE GYOZA 19
Truffle ponzu butter sauce, freshly grated winter truffle

SOUPE TOM YUM 19
Shrimp with mushrooms, lemongrass, and chili

KOREAN SEAFOOD SOUP 28
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) 69
Avocado purée, crispy rice, sesame, chives, caviar

SEA BASS TARTARE, «PRUNIER» OSCIETRA CAVIAR (30G) 89

KING CRAB TARTARE 49
Avocado, pomelo, green apple, sesame rice crisp, kumquat vinaigrette

GILLARDEAU OYSTERS NO.2, PONZU SAUCE (piece) 8
(Minimum order: 3)

OSCIETRA CAVIAR « PRUNIER » (30G) 85

BAERI CAVIAR « PRUNIER » (15G) 38

PAN-SEARED FOIE GRAS 31
Hibiscus-poached pear, toasted brioche, hibiscus syrup and herb oil

TRUFFLE CHICKEN GYOZA 24
Shiitake mushrooms, truffle teriyaki sauce

BLACK COD GYOZA - «Limited edition» 26
Eggplant, miso-yuzu sauce

WAGYU AND FOIE GRAS GYOZA - «Limited edition» 33
Truffle-infused ponzu butter

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Buddha-Bar Experience
Autumn / Winter Collection

SPRING VEGGIE ROLLS - 4p 16
Eringi mushrooms, avocado, cucumber, carrot, red bell pepper, sucrine lettuce, ponzu sauce, Buddha-Bar sauce and teriyaki sauce

SHAKE NO KASHI - 4p 22
Aburi salmon, asparagus tempura, avocado, miso-yuzu butter, ikura

ROCK SHRIMP ROLLS - 4p 18
Rock shrimp tempura with salmon tartare and spicy mayonnaise

TATAKI TUNA ROLLS - 4p 19
Shrimp tempura, avocado, wafu lime sauce, masago arare

BUDDHA-BAR ROLLS - 6p 28
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame, Buddha-Bar sauce

LOBSTER ROLLS - 4p 23
Lobster, lettuce, carrot, avocado, cucumber, unagi sauce, and Buddha-Bar sauce

FLAMED WAGYU ROLLS – 4p 23
Wagyu, avocado, grilled zucchini, summer truffle mayonnaise

INCREDIBLE SALMON ROLLS - 4p 16
Shrimp tempura, avocado, salmon, red onion

CRUNCHY O-TORO ROLLS - 4p 18
Crispy nori, O-toro tartare, avocado, eggplant caviar, yuzu-miso sauce, and unagi sauce

CRISPY SALMON ROLLS - 4p 16
Spicy salmon, cucumber, avocado, crispy shiitake, tempura flakes, spicy mayonnaise

CHICKEN KATSU ROLLS - 4p 16
Fried chicken, avocado, cucumber, fried onion, yuzu kosho

PEKING DUCK ROLLS - 4p 22
Peking duck, foie gras, sucrine lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise

CRUNCHY SPICY TUNA ROLLS – 5p 18
Crunchy rolls, jalapenos, spicy mayonnaise

YELLOWTAIL CHIMICHURRI - 6p 23
Mixed greens, masago arare, chimichurri sauce

WAGYU TATAKI - 6p 30
Caramelized shallot purée, pickled shimeji mushrooms, crispy garlic, black garlic ponzu sauce

HAMACHI TIRADITO - 6p 27
Hamachi, green mango, coconut leche de tigre, lime, chili, crispy quinoa, coriander oil

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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