

Buddha
Bar

Bar

SUSHI BAR, TAPASIAN ET DESSERTS

Tapasian

EDAMAME 🌱🥬🥬

Soya Beans

EDAMAME ÉPICÉ 🌱🥬🌶️

Spicy soya beans

AHI TUNA PIZZA - Ahi Tuna Pizza

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

PADRÓN PEPPERS 🌱🥬🌶️

Peppers Padrón

TACOS BUDDHA-BAR - 4p

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

Chaque plat est un voyage ; chaque cocktail est une émotion.

Scannez et prolongez l'expérience...

Each dish is a journey; each cocktail, an emotion.

Scan to extend the experience...



buddha statue adapted from the one created by Bruno Tanquerel

Desserts

JARDIN-SECRET - Buddha-Bar signature dessert 佛🍷

Buddha-Bar signature dessert : Jardin-Secret

CHEESECAKE AUX FRUITS ROUGES 佛

Cheesecake with red fruits

ALLUMETTES CROUSTILLANTES Buddha-Bar AU CHOCOLAT ET SÉSAME 佛🍷

Buddha-Bar chocolate and sesame bars

FINANCIER À LA MYRTILLE 🍷🍁

Glace au fromage blanc, coulis de myrtille
Fromage blanc ice cream, blueberry coulis

RIZ CRÉMEUX À LA VANILLE ET MANGUE FRAÎCHE 🍁

Tuile à l'orange, coulis de fruits rouges, graines de sésame
Creamy vanilla rice pudding and fresh mango, orange tuile, red berry coulis, sesame seeds

BRIOCHE PERDUE 🍷

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

TARTELETTE SOUFFLÉE CACAO

Canache 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

MOCHIS GLACÉS 3p - FROZEN MOCHIS 3p 🍷

Parfums au choix : Pistache · Chocolat · Caramel beurre salé · Matcha · Mangue-passion · Fraise · Yuzu
Flavors to choose : Pistachio · Chocolate · Salted Butter Caramel · Matcha · Mango & Passion Fruit · Strawberry · Yuzu

FRUITS FRAIS - FRESH FRUITS 🌱🥬

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

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

Classic Sushis

SUSHI per piece*

Yellowtail (seriole)	5,5
Maguro (tuna)	4,5
Ebi (shrimp)	5,5
Shake (salmon)	4,5
Suzuki (sea bass)	5,5

*Minimum of 2 pieces per order

SASHIMIS - 3 pieces

Yellowtail (seriole)	10
Maguro (tuna)	10
Suzuki (sea bass)	10
Shake (salmon)	9

ROLLS - 4 pieces

Special california	13
Saumon Avocat - <i>Salmon Avocado</i>	13

Produits d'Exception

CAVIAR OSCIÈTRE «PRUNIER» (30G)	85
CAVIAR BAERI «PRUNIER» (15G)	38

Tapasian

CHINESE ORANGE CHICKEN 🍁

Sauce à l'orange, sésame, ciboulette
Orange sauce, sesame, chive

18

TAKO TOAST - 3p 🍁

Poulpe, pan con tomate, aïoli yuzu kosho
Octopus, pan con tomate, yuzu kosho aioli

23

CREVETTE TIGER EN KADAÏF - 3p

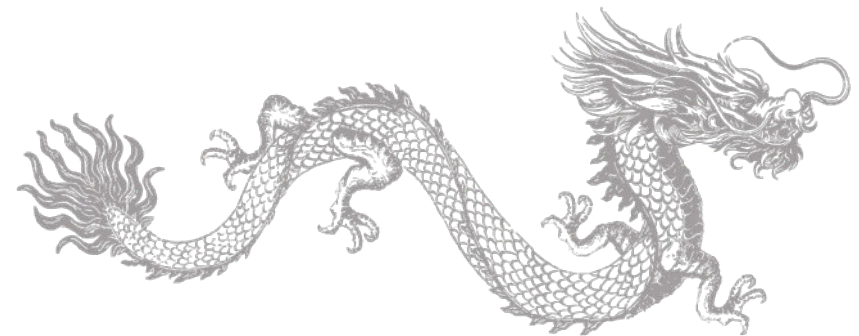
Sauce coco basilic
Tiger shrimp Kadaïf, coconut-basil sauce

17

TAPASIAN ASSORTMENT

Tacos thon épicé 2p, Incredible salmon rolls 2p, Chinese orange chicken, Spring veggie rolls 2p, Tako toast 2p
Spicy tuna tacos 2p, Incredible salmon rolls 2p, Chinese orange chicken, Spring veggie rolls 2p, Tako toast 2p

37



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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



Royal Dragon Selection

«30th Anniversary Edition»

Our finest creations, specially selected for you

SELECTION - 24p

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 rolls 4p

SELECTION - 36p

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 rolls 4p, Flamed wagyu rolls 4p

36

27

36

98

148

Sushi Bar

Créations Buddha-Bar / Buddha-Bar creations

BUDDHA-BAR ROLLS - 6p 佛

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

SPRING VEGGIE ROLLS - 4p V

Champignon eringi, avocat, concombre, carotte, poivron rouge, sucrose, sauce ponzu, sauce Buddha-Bar et sauce teriyaki
Eringi mushrooms, avocado, cucumber, carrot, red bell pepper, sucrose lettuce, ponzu sauce, Buddha-Bar sauce and teriyaki sauce

FLAMED WAGYU ROLLS - 4p

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

SPICY SALMON ROLLS - 4p 火

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

SPICY TUNA ROLLS - 4p 火

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

PEKING DUCK ROLLS - 4p

Canard laqué, foie gras, sucrose, concombre, tartare d'avocat, masago arare, hoisin mayo
Roasted duck, foie gras, sucrose lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise

WAGYU TATAKI - 6p 火

Purée d'échalote caramélisée, pickles de shimeji, ail frit, sauce ponzu à l'ail noir
Caramelized shallot purée, pickled shimeji mushrooms, crispy garlic, black garlic ponzu sauce

YELLOWTAIL CHIMICHURRI - 6p 火

Mélange de pousses, masago arare, sauce chimichurri
Mixed greens, masago arare, chimichurri sauce

HAMACHI TIRADITO - 6p 火

Hamachi, mangue verte, leche de tigre au coco, citron vert, piment, quinoa croustillant, huile de coriandre
Hamachi, green mango, coconut leche de tigre, lime, chili, crispy quinoa, coriander oil

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