THE GOLDEN HOUR

NEW YEAR'S EVE 2027

Join us for an unforgettable New Year's Eve celebration,
where golden elegance meets the timeless spirit of Buddha-Bar.

WELCOME & SEATING | 8PM - 9PM
Exclusive five-course Buddha-Bar dinner

A LEGENDARY CELEBRATION
Ring in the New Year with 30 years of Buddha-Bar magic

LIVE PERFORMANCES
Captivating artistic moments throughout the evening

BLACKMOON LIVE
A mesmerizing voice to elevate the celebration

DJ CARLOS CAMPOS
Signature Buddha-Bar sounds until midnight

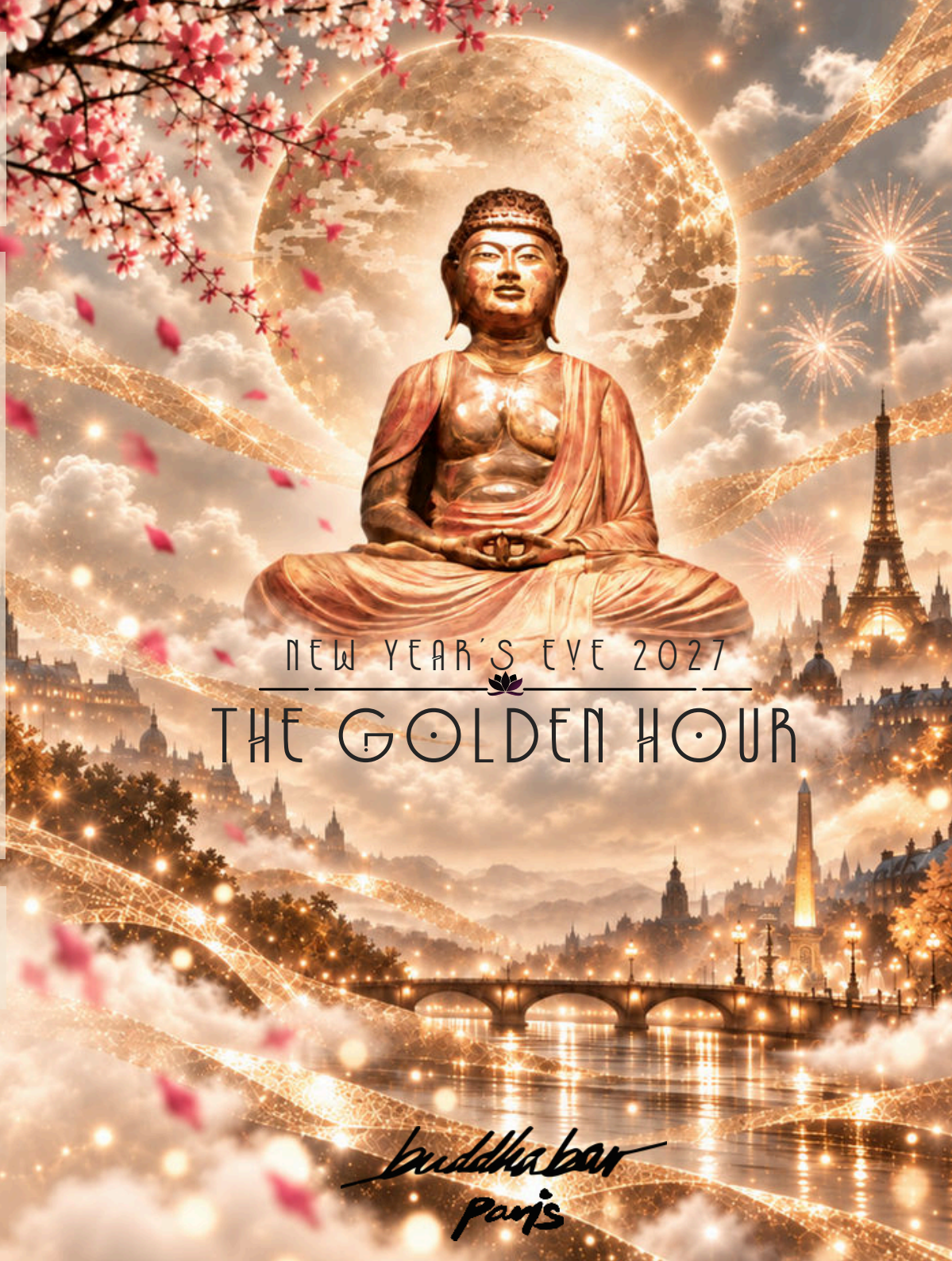
GUEST DJ METAFLORE
An electrifying DJ set until dawn

DRESS CODE
Elegant attire with a touch of gold

Just steps from Place de la Concorde & the Champs-Élysées
8-12 rue Boissy d'Anglas 75008 Paris
+33 (0) 1 53 05 90 31 - celine@buddhabar.com
Valet Parking

30 YEARS
buddha-bar
L'ART DE VIVRE PARISIEN

Buddha statue created by Bruno Tanquerel



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buddha-bar paris

MENU DU NOUVEL AN

360€ PAR PERSONNE - MENU HORS BOISSONS

Option végétarienne/vegan sur demande à la réservation

COUPE DE CHAMPAGNE
Rare Champagne Millésimé 2012

SASHIMI DE SAINT-JACQUES ET CAVIAR OSCIÈTRE
Sauce yuzu-ponzu

FLAMED WAGYU ROLLS À LA TRUFFE D'HIVER
Wagyu, avocat, courgette grillée, sauce unagi

FOIE GRAS DE CANARD
Chutney de mangue fraîche et brioche toastée
ou
TARTARE DE CRABE ROYAL
Avocat, pomelo, pomme verte, tuile de riz soufflée au sésame, vinaigrette au kumquat
ou
SPRING VEGGIE ROLLS À LA TRUFFE D'HIVER
Champignon eringi, avocat, concombre, carotte, poivron rouge, sucrine, sauce ponzu, sauce Buddha-Bar et sauce teriyaki

BLACK COD CARAMÉLISÉ AU MISO ET À LA TRUFFE D'HIVER
Petits légumes de saison, sauce miso-yuzu
ou
DEMI-CANARD LAQUÉ BUDDHA-BAR
Compotée de poire et Umeshu, crêpes de poireau
ou
RISOTTO D'ASPERGES À LA TRUFFE D'HIVER ET PARMESAN AFFINÉ

ROCHER CHOCOLAT JIVARA ET CARAMEL

CAFÉ ET MIGNARDISES

NEW YEAR'S EVE MENU

€360 PER PERSON - MENU EXCLUDING DRINKS

vegetarian/vegan option available upon request at the reservation

GLASS OF CHAMPAGNE
Rare Champagne Millésimé 2012

SCALLOP SASHIMI WITH OSCIETRA CAVIAR
Yuzu-ponzu sauce

FLAMED WAGYU ROLLS WITH WINTER TRUFFLE
Wagyu, avocado, grilled zucchini, unagi sauce

DUCK FOIE GRAS
Fresh mango chutney and toasted brioche
or
KING CRAB TARTARE
Avocado, pomelo, green apple, crispy sesame rice tuile, kumquat vinaigrette
or
SPRING VEGGIE ROLLS WITH WINTER TRUFFLE
King oyster mushroom, avocado, cucumber, carrot, red bell pepper, baby gem lettuce, ponzu sauce, Buddha-Bar sauce and teriyaki sauce

MISO-GLAZED BLACK COD
Seasonal Baby Vegetables, Miso-Yuzu Sauce
or
BUDDHA-BAR GLAZED HALF DUCK
Pear and umeshu compote, leek pancakes
or
ASPARAGUS RISOTTO WITH WINTER TRUFFLE AND AGED PARMESAN

JIVARA CHOCOLATE AND CARAMEL ROCHER

COFFEE AND MIGNARDISES

VEGETARIEN SANS GLUTEN FRUIT À COQUE

VEGETARIAN GLUTEN FREE NUT