

The Buddha-Bar menu offers a selection of Pacific Rim cuisine dishes, a masterful blend of fine ingredients and spices where East Chinese, Japanese Thai and other Asian flavors combine subtly with a zest of the West.

Our aim is to offer an exciting and contemporary update of «nouvelle cuisine», with carefully balanced dishes that will delight both taste buds and eyes alike.

All dishes are prepared according to our «family style» concept: they can be shared among guests, and are served in large dishes rather than individual plates.

Prepared with only the very best ingredients, this fusion food menu is rich yet healthy, fruity and spicy, with a carefully balanced selection of classic recipes and new creations with entrancing names, reflecting the many inspirations of our chefs.



For each dish & cocktail marked , 1€ will be donated to the association «A chacun son Everest» that supports children who fight cancer or leukemia and women in breast cancer remission.



Buddha-Bar Bento

(order & eat within 45 minutes)

45

STARTERS

Incredible Salmon 2p

Special California 2p

Summer truffle and chicken gyozas 2p

Buddha-Bar chicken salad

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MAINS

Vegetable red curry

Stir-fried beef fillet

Barbecued five-spice chicken 🍷

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SIDE

Fried rice

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DESSERT

Sesame & chocolate bars

«Family Style» dinner

82 per pers.

Minimum of 4 people

STARTERS

Shrimp tempura

Buddha-Bar chicken salad

Incredible Salmon

Assortment of steamed dumplings

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MAINS

Barbecued five-spice chicken 🍷

Black pepper stir-fried beef fillet

Caramelized salmon, vegetable tagliatelle 🍷

Red prawn curry with coconut milk 🍷

Buddha-Bar hot noodles

Fried rice

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DESSERT

Sesame & chocolate bars

Coffee, Espresso

EDAMAME (soy beans) ✓ 🌾 6

SPICY EDAMAME ✓ 🌾 7

Starters

BUDDHA-BAR CHICKEN SALAD 🍷 🌾 19

Grilled chicken, chinese cabbage, coriander, honey & mustard sauce

FRIED CALAMARI 🌶️ 18

Sweet and sour sauce, chili & mint

ASSORTMENT OF STEAMED DUMPLINGS 23

Dim sum: beef, lime chicken, shrimp, vegetables (2p).

SHRIMP DUMPLINGS 🌾 24

Shrimp dim sum

ROCK SHRIMPS 🍷 21

Fried shrimps, spicy mayonnaise

SUMMER TRUFFLE & CHICKEN GYOZAS 22

Shitake, truffle teriyaki sauce

TOM YUM SOUP 23

Shrimps, eringii mushroom, lemongrass, galangal, coriander

CAVIAR PRUNIER (15g) 19

Caviar from Aquitaine region

Mains

CARAMELIZED LABEL ROUGE SCOTTISH SALMON, MANDARIN MISO SAUCE 🌾 🌶️	28
Zucchini, carrot & leek tagliatelle, chives sprouts	
SEARED TUNA, BRAISED THAI CHIVES, SOY VINAIGRETTE 🌾	32
Fennel with orange, red radish, kale, coriander sprouts	
STIR-FRIED BEEF FILLET 佛	32
Black pepper sauce	
BARBECUED FIVE-SPICE CHICKEN 佛 🌾 🌶️	28
Vegetables nage	
RED CURRY PORK RIBS	27
Sweet potato purée	
RED CURRY WITH BLACK TIGER PRAWNS 佛 🌶️	29
Coconut milk, lemongrass rice	
VEGETABLE RED CURRY	29
Coconut milk, lemongrass rice	
PEKING DUCK WITH UMESHU & PEAR COMPOTEE 佛	46
Cucumber, leek pancake	
FRIED TOFU, BLACK BEAN SAUCE ✓	21
Eggplants	

Sides

STEAMED RICE 🌾	7
FRIED RICE	9
Shrimps, vegetables & egg	
BUDDHA-BAR HOT NOODLES 佛	10
Sautéed vegetables	
MIXED GREEN SALAD 🌾	8

classic Sushis

SUSHI per piece*

Hamachi (yellow tail)	5,5
Maguro (tuna)	4,5
Ebi (shrimp)	5,5
Kani (crab)	4,5
Shake (salmon)	4,5
Suzuki (sea bass)	5,5

*Minimum of 2 pieces per order

SASHIMI

	3 p.	5 p.
Maguro (tuna)	9,5	15
Hamachi (yellow tail)	9,5	15
Suzuki (sea bass)	9,5	15
Shake (salmon)	7,5	13
Unagi (caramelized eel)	7,5	13
Ebi (shrimp)	9,5	15
Hotate (scallop)	9,5	15

ROLLS

	4 p.	8 p.
Cucumber ✓	8	12
Salmon Avocado	12	22
Special California	12	22
Shrimp Tempura	12	22
Pink Lady	12	22

ASSORTMENT OF SUSHI

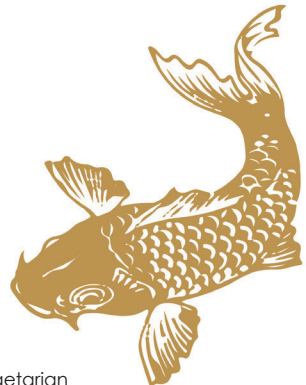
Tuna 2p, Salmon 2p, Sea bass 2p, Shrimp 2p, Yellow tail 2p - 10 pieces	29
Salmon - 8 pieces	22
Tuna - 8 pieces	24
Tuna & salmon - 8 pieces	25

ASSORTMENT OF SASHIMI

Tuna 2p, Yellow tail 2p, Salmon 2p, Sea bass 2p, shrimp 2p, scallop 2p - 12 pieces	29
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ASSORTMENT OF ROLLS

Special California 2p, Salmon Avocado 2p, Pink Lady 2p, Shrimp Tempura 2p, Incredible Salmon 2p – 10 pieces	23
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Autumn / Winter collection

Buddha-Bar Experience

VEGGIE ROLLS – 8p. ✓	19
Mango, onion, cucumber, avocado, tomato, romaine lettuce, asparagus	
UNAGI TEMPURA ROLLS – 8p.	18
Unagi, furikake, grilled sesame	
INCREDIBLE SALMON – 8p.	22
Shrimp tempura, avocado, salmon, red onion	



Beverages

COLD DRINKS

Tomato, apple (100% fruit juice) 20 cl.	6,5
Orange, pineapple, grapefruit (from concentrate) 20 cl.	6,5
Passion fruit, lychee, peach, cranberry 20 cl.	6,5
Freshly squeezed juices : orange, grapefruit 20 cl.	6,5
Coca-Cola, Coca-Cola Diet, Coca-Cola Zero, Sprite 33 cl.	6,5
Fever Tree: Tonic, Ginger Beer, Ginger Ale 20 cl.	6,5

BOTTLED BEERS

Asahi (lager) Japan, Singha (lager) Thailand 33 cl.	10
Kirin (lager) Japan 33 cl.	9
Carlsberg Aluminium (lager) Denmark 33 cl.	12

MOCKTAILS

Mr Miyamoto (20cl) : Mandarin purée, homemade vanilla & clove syrup, Seedlip spices, peach juice, lime, kombucha	13
Berry white (20cl) : Raspberry purée, hibiscus syrup, cranberry juice, lime	13

MINERAL WATERS

Evian 75 cl.	7,5
Badoit 75 cl.	7,5