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NEW YEAR'S EVE

2025



buddha-bar™
PARIS



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PARIS

AN EXCEPTIONAL EVENING

Dive into a festive and refined atmosphere to celebrate
the arrival of the new year!

The Buddha-Bar Paris invites you to an unforgettable evening, combining
gastronomy, entertainment and celebration.

What's on the program:

Join us between 8 PM and 9 PM to enjoy
an exceptional signature Buddha-Bar menu in five courses.

Throughout your dinner, let yourself be carried away by
the festive spirit of the Roaring Twenties.
Walking shows.

In the second part of the evening,
feel the rhythm with our resident DJ Ravin!
Enjoy an enchanting warm-up & signature Buddha-Bar dance party
featuring happy & festive ethnic sounds
until the early morning.

Confetti and a festive atmosphere will be there
to welcome 2025 with style!



Reserve your table now for the entire evening (one service only)
and get ready to experience an unforgettable night!

📍 Located in the heart of Paris, just steps away
from the Place de la Concorde and the Champs-Élysées

📷 Photobooth available to capture your best moments

👗 Evening dress recommended for a chic and elegant New Year's Eve 🍷

🚗 Valet service

(located at the corner of Rue Boissy d'Anglas and Faubourg Saint-Honoré)

DON'T MISS THIS EXCEPTIONAL EVENING, BE PART OF THOSE
WHO WILL CELEBRATE THE ARRIVAL OF THE NEW YEAR IN ONE
OF THE MOST ICONIC VENUES OF PARISIAN NIGHTLIFE!

NEW YEAR'S EVE MENU

€360 PER PERSON - MENU EXCLUDING DRINKS



GLASS OF CHAMPAGNE

COMTES DE CHAMPAGNE GRANDS CRUS
BLANC DE BLANCS TAITTINGER 2012

CRISPY KING CRAB AND AVOCADO MOUSSE

WINTER TRUFFLE YUZU MAYONNAISE

(VEGETARIAN/VEGAN OPTION AVAILABLE UPON REQUEST AT THE RESERVATION)



LOBSTER SALAD

FENNEL, ASPARAGUS, RADISH AND YUZU VINAIGRETTE

(VEGETARIAN/VEGAN OPTION AVAILABLE UPON REQUEST AT THE RESERVATION)



DUCK FOIE GRAS WITH PLUM WINE

HONEY AND GINGER CHUTNEY, TOASTED BRIOCHE

OR

NEW STYLE SCALLOPS SASHIMI WITH OSSETRA CAVIAR

PONZU SAUCE, SPICY MANGO, CORIANDER

OR

VEGETARIAN ROLLS WITH WINTER TRUFFLE   

ASPARAGUS, SHISO, GREEN MANGO, BASIL AND MINT



PAN-SEARED JOHN DORY FILLET AND SCALLOPS

BUTTERNUT PUREE, COCONUT AND LEMONGRASS EMULSION,

OSSETRA CAVIAR

OR

HALF BUDDHA-BAR LACQUERED DUCK

PEAR COMPOTE WITH UMESHU, LEEK PANCAKES

OR

ASIAN-STYLE RISOTTO   

CRUNCHY VEGETABLES, STICKY RICE AND WINTER TRUFFLE



JIVARA CHOCOLATE ROCK AND CARAMEL

(VEGAN OPTION AVAILABLE UPON REQUEST AT THE RESERVATION)

COFFEE AND MIGNARDISES

RESERVATION & CANCELLATION TERMS



RESERVATION REQUIRED FOR A PRIVATIZED TABLE
FOR THE ENTIRE EVENING - ONE SERVICE ONLY

PRICE : €360 INCLUDING VAT P/PERSON - EXCLUDING DRINKS
(NO CHILDREN'S MENU)

RESERVATION IS FIRM AND FINAL UPON 100% PAYMENT
ACCEPTED PAYMENT METHODS : VISA CREDIT CARD,
AMERICAN EXPRESS, AND BANK TRANSFER

A CONFIRMATION OF YOUR RESERVATION
WILL BE SENT VIA EMAIL
PLEASE BRING IT WITH YOU UPON ARRIVAL

MANAGEMENT RESERVES THE RIGHT TO ASSIGN TABLES

FREE CANCELLATION
UNTIL DECEMBER 15, 2024, INCLUSIVE

FROM DECEMBER 16, 2024,
NO REFUNDS WILL BE ISSUED

PARTY ONLY ?

DOORS OPEN TO THE PUBLIC STARTING AT 11:30 PM
ENTRY FEE OF €60 INCLUDING VAT P/PERSON,
WHICH INCLUDES ONE DRINK AT THE BAR

PAYMENT ON SITE / NO RESERVATION / NO PRE-SALES

INFO & RESERVATION

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