

This summer, the Buddha-Bar Hotel Paris, Chef Deji Daniel Damamme & his team offers you a healthy & balanced menu highlighting seasonal products, always mixed with an Asian touch for a healthy tasting & full of greed!

Net prices in euros
We do not accept cheques



TO SHARE

Edamame ^{9 (LF)}

Chicken lollipops, sweet & sour sauce (6pcs) ^{11 (LF)}

Gyoza basket 5 pieces ¹⁷ or 10 pieces ^{32 (LF)}
(shrimp, vegetable & chicken)

Dim sum basket 5 pieces ¹⁹ or 10 pieces ^{34 (LF)}
(gambas & poultry, beef & satay, edamame & truffle)

According to your taste

TIRADITO BAR ¹⁸

I

Salmon

II

Octopus

III

Tuna

WITH A PREPARATION

I

Sweet potato, red onion,
celery, salmon egg,
tiger lèche

II

Wafer, olive Kalamata,
thought flower,
olive sauce

III

Crisp shallot,
nectarine, acidic tapioca,
coriander, Thai sauce



Starters

Buddha-Bar chicken salad ^{18/24 (LF)}

Ebiten salad, tempura prawns, arugula & mesclun, ponzu & spicy mayonnaise ^{19 (LF)}

Thai lobster salad, quail eggs, green papaya & Thai peanut sauce ^{26 (GF)}

Eggplant confit with miso, tofu, candied tomatoes & young shoots ^{18/24 (V/LF)}

Rolls

Crispy shrimp rolls & salmon, avocado, cucumber & ginger (8 pcs) ^{24 (LF)}

Futomaki rolls cucumber, asparagus, cream cheese & piquillo (6 pcs) ^{18 (V/GF)}

Rainbow rolls, eel, cucumber, ginger, salmon, tuna, avocado & aji amarillo (8 pcs) ^{24 (GF)}

Crisp lobster rolls, avocado, mozzarella, ginger, teriyaki & spicy mayonnaise (6 pcs) ²⁵

Main Dishes

Asian style vegetable curry, coconut rice, tofu ^{23 (V/LF/GF)}

Salmon poke bowl, red rice, avocado, ponzu, lotus & buckwheat ^{24 (LF/GF)}

Roasted redfish, crushed banana plantain, broccolini & black bean sauce ^{27 (GF)}

Grilled octopus, satay mayonnaise ^{28 (LF/GF)}

Gambas Tiger with robata grill, wakame sauce ^{43 (GF)}

Miso Chilean sea bass & elderflower, pea mousseline, ginger ⁴²

Challans farm supreme chicken, smoked eggplant caviar, sweet & sour sauce ²⁹

Wagyu * rump heart, sweet potato duchesse rosemary & plum umeboshi ^{58 (GF)}

Roasted rack of lamb in viennese violet mustard, zucchini flower tempura & black garlic gray ³⁶

Duck breast, caramelized figs, miso vanilla & duck gravy with sancho pepper ^{31 (LF)}

Sides

Steamed rice ^{6 (LF/GF)} Cantonese rice ^{7 (LF/GF)} Sweet potato purée & timut ^{7 (GF)}

Pomme grenaille lemon confit & thyme ^{7 (GF)} Homemade fries ^{6 (LF/GF)}

Vegetables sautéed vermicelli ⁷ Steamed vegetables ^{7 (LF/GF)}

Wagyu beef from Australia *

(V) Vegetarian - (GF) Gluten Free - (LF) lactose Free

KATARA FLAVORS

Shrimp garish ²⁸

Jumbo shrimp, spelled, onions, tomatoes, parsley, ginger, garlic & mix of oriental spices

Recognized globally for its health benefits, the spelled is a hazelnut-flavored seed

Chicken majboos ³²

Chicken, onions, tomatoes, parsley & ginger, basmati rice & mix of oriental spices

A must in the Middle Eastern cuisine

A rich blend of chicken, spices & rice with incomparable flavors

Safrana ¹⁵

Fluffy sponge, cream with three milks flavored with saffron & rose water

A traditional Middle Eastern dessert inviting to travel thanks to its scent of saffron, also called

"red gold", and that of rose water, popular for many culinary specialties in the Middle East

Om-Ali ¹⁴

Creamy pastry-based Entremets & assorted nuts

Traditional Egyptian dessert popular in the Middle East, also called "oriental pudding"



Desserts

Chocolate éclair & chocolate sorbet ¹³

Ice cream & sorbet (3 scoops) ^{12 (GF)}

Frosted roasted pineapple, supreme pomelos, exotic rum & mango-timut sorbet ^{15 (GF)}

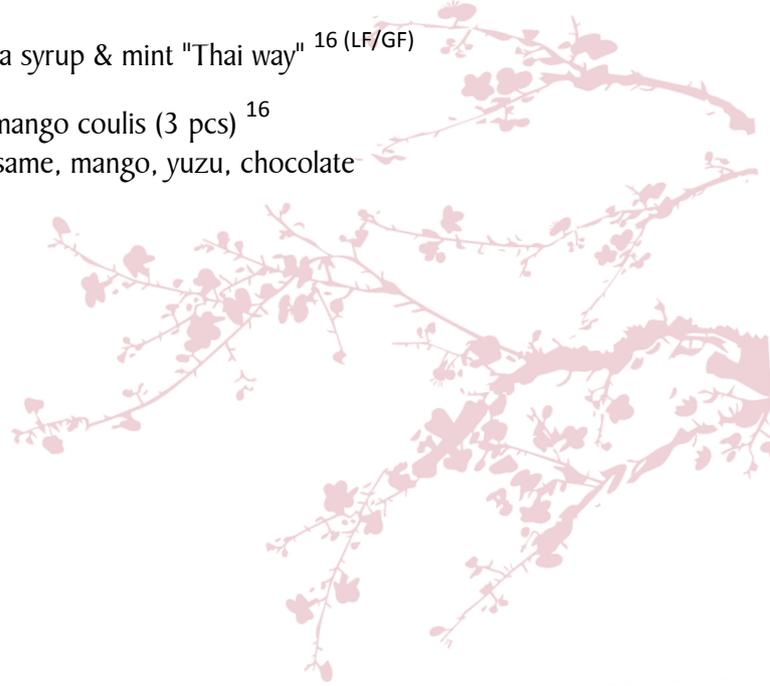
Deconstructed vacherin, mint-white chocolate emulsion & chocolate-citrus sorbet ^{15 (GF)}

Fresh verrine, passion granita, pomegranate & aloe vera jelly,
confit raspberry-Thai chili, pistachio cake, shortbread timut & coconut sorbet ¹⁵

Fresh fruit platter, galanga syrup & mint "Thai way" ^{16 (LF/GF)}

Ice mochis, mango coulis (3 pcs) ¹⁶

Vanilla, coconut, sesame, mango, yuzu, chocolate



Lexicon

Gyoza

Grilled Japanese raviolis

Edamame

Steamed soy beans

Tofu

Tofu or soy cheese is a white paste from the curving of soy milk

Satay

Satay is a condiment of Southeast Asia. It is sometimes found under the following names: peanut sauce, saté sauce, Bumbu kacang in Indonesian. It comes in the form of powder, a paste or a sauce more or less liquid

Lollipops

The chicken lollipops are a popular appetizer in the Indian and Chinese cuisine. The chicken lollipops is essentially a French chicken fin, in which the meat is separated from its bone and thrust down to give the appearance of a lollipop

Wagyu beef

Wagyu beef is a Japanese beef. Its name comes from the juxtaposition of the terms GYU meaning Beef, and WA meaning Japan. An exceptional and marbled meat

Aji amarillo

The essence of Peruvian cuisine, it is a sweet yellow pepper, very aromatic and tasty

Ebi Ten Salad

Ebi Ten Salad is a tempura and mesclun prawn salad, "ebiten" means "gambas" in Japanese

Lump eggs

The eggs of Cyclopterus lumpus, North Atlantic fish, are fish eggs presented as a substitute for sturgeon caviar

Poke Bowl

The poke is a raw fish cut in cubes, as an appetizer or as a main course.

It is one of the main dishes of Hawaiian native cuisine

Ponzu

The Ponzu is a Japanese sauce based with citrus acid

Olive Kalamata

The olive of Kalamata is a large violet olive with a smooth and fleshy texture named after the city of Kalamata in the southern Peloponnese, Greece

Galanga

Galanga refers to several kinds of plants that are quite close to gingerer and used as a spice

Yuzu Yubeshi

Fermented Yuzu. Rare and complex product, with powerful aromas of yuzu caramelizes

Wakame

Edible seaweed native to Asia

Futomaki

Seaweed roll, surrounding white rice prepares rice vinegar, garnished in his heart

Shiso

Aromatic plant native to Southeast Asia, powerful and tart

Tiger lèche

The tiger leche is the little juice in which the ceviche bathes.

So it's a combination of acid, spicy and salty, with lime juice, onion slices, aji (Peruvian pepper) and a pronounced taste of fish and / or seafood

Umeboshi

Umeboshi, or salty plums, are part of the tsukemono.

They are a very popular traditional food in Japan. Their natural color is orange-brown, but umeboshi are often colored in raspberry red by shiso leaves