







France



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A bathroom in one of the historic suites with its typically Parisian fireplace. Fires are not allowed but candles create a boudoir ambiance.



Loïc Le Berre, General Manager: «Much more than a hotel, an exclusive destination».

hen the glass doors open, guests and visitors enter another world without the inconvenient jet lag. Next stop a Parisian take on 1930s Shanghai. Experience a flavour of the Far East complete with opium den architectural flourishes and concubines in qipaos. Yet there's nothing ambiguous about this Haussmann building. By all accounts it's the new five-star hotel on the block.

Enter under the heritage porch with glass lanterns which light up the "Buddha" ideogram engraved into the Nepalese stone floor. Yin and yang are proudly emblazoned on the monumental staircase. "By playing on the black/white contrast I take my guests on a journey from the 18th to the 19th century", explains interior designer François Wepler. "An approach adopted for the whole building, in particular the historic suites on the first floor. We restored the frescoes, ornamental features and mouldings. The contemporary furniture captures the essence of the Buddha-Bar ambiance. Originality is in evidence in the use of rosewood, glass

paste, marble mosaics, hand basins and bathtubs with a black film coating soft to the touch."

"To satisfy the Bâtiments de France conservationists, points out General Manager Loïc Le Berre, nothing has been fixed to the walls; everything can be removed without causing any damage. This is one boutique hotel with a wanderlust feel, embellished with rare objects. We offer an exotic getaway alternative to the grand hotels, with the tip top service of a stately home and exceptional cuisine at "Le Vraymonde". The latter opens out onto a paved courtyard where horse-drawn carriages swept in at the time of Augustin Blondel de Gagny, one of the first owners."

Rougui's FIEFDOM

"Le Vraymonde" was named by Tarja Visan, wife of Raymond, who came up with the Buddha-Bar concept. Six years ago she saw her dream of opening a hotel in Paris come true thanks to financing from Katara Hospitality. "My husband passed away before works were complete, con-

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fides the Finnish blonde. Our 23-year-old daughter Ilona, customer relations manager and author of the establishment's "bible", makes sure that his wishes are respected. Vraymonde is a play on my husband's nickname and encapsulates Rougui Dia's cuisine. "Everyone should write a different version of history", confides Rougui who previously worked at the Petrossian restaurant. "I construct my generous, creative menu - 8 starters, 8 main dishes, 8 desserts - around labelled products, the majority of which are of French origin. I give them an exciting twist with a hint of spice and unusual ingredients." The same freshness is evident in Le Qu4tre lounge bar bathed in pink-tinged light – as though embalmed in the scent of the back-lit pink cherry trees. Rémy is delighted to have marked his stamp as mixologist. "I created twelve signature cocktails, 100% original, inspired by the four elements." In the afternoon, tea and cakes by head pastry chef Guy Darcel make their theatrical entrance. Lounge music, DJ... the Buddhabar spirit is alive and well. The dragon breathes fire in the rue d'Anjou. ■



The yellow carpet, a colour reserved for the emperor of China in days gone by, delineates all circulation areas in the kingdom of the dragon.

Opposite page :

On the left, room 202, its bathroom with window and modestypreserving Nobilis double-lined curtains.

Below, the lobby dragon guarding access to the rooms.

The magnificent facade of the inner courtyard with its ornamental wrought iron lanterns which both the gym and restaurant open out onto.

One of the heritage staircases given a contemporary look in its black and white livery.



