## FLORIAN JUHASZ Bar manager

After studying the art of mixology in a hotel school, Florian made his bartender debut in various Parisian restaurants & bars such as the Vaudeville or Jardins Privées of Roland Garros. Then he became a sommelier in a renowned gastronomic restaurant – Relais Louis XIII – located in the French capital, where he discovered with wonder the world of Grands Crus wines and other exceptional spirits. There, he honed his skill of food & wine pairing and decided to get specialized in this field.

In 2017, Florian got hired as a bartender apprentice in Buddha-Bar Paris. With his creative 360-degree approach mixing flavors, scents and aestheticism, Florian took the lead of the bar in 2021 and was appointed as a Bar Manager of famous Buddha-Bar Paris.

Throughout the years, Florian managed to delight the guests with a selection of wines, cocktails and mocktails that unfold like a haute couture sensory journey. His biggest talent is to create bespoke cocktails according to the guests' tastes and needs. Passionate about new trends, he makes creative alchemist's potions. He subtly blends the universes of Haute Couture and mixology like a work of art, between emotions and colors.

He's fond of Gin that is his favorite spirit with its floral, aromatic and sour notes that allow to create endless tasty combinations. His several travels to Canada, the West Indies, Greece, Morocco and Tunisia have nurtured his love for various, exotic and rare flavors as well as his tasty imagination.

For those who want to experience a sensory journey in an exceptional setting, Florian awaits your visit to Buddha-Bar Paris to make your dreams come true with a selection of signature beverages and outstanding creations.

