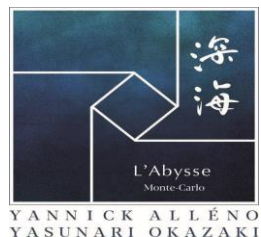


MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER



L'Abyse Monte-Carlo, the Art of Sushi at Hôtel Hermitage Monte-Carlo

PRESS KIT

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Preamble:

**Hôtel Hermitage Monte-Carlo welcomes L’Abyse,
a Yannick Alléno restaurant**

Inspired by the success of the Pavillon Monte-Carlo, the restaurant by Yannick Alléno at Hôtel Hermitage Monte-Carlo, Monte-Carlo Société des Bains de Mer Group is broadening the dining experience offered to its prestigious guests with the opening of a new gastronomic restaurant with the multi-starred chef, at the heart of the palatial Monegasque hotel: L’Abyse Monte-Carlo. Building on the strength of the first address in Paris, the two-starred Pavillon Ledoyen, Yannick Alléno and Sushi Master Yasunari Okazaki are getting closer to the Mediterranean Sea with L’Abyse Monte-Carlo, which opened on 9 July. In a setting designed by Laurence Bonnel-Alléno and the architect duo from RoWin’atelier, the two chefs are developing the Art of sushi, guided by the four elements. Hôtel Hermitage Monte-Carlo, a hotel for connoisseurs, thus brings two top-flight gastronomic addresses together.



I. From Tokyo to Monaco, the origins of L’Abyse Monte-Carlo



L’Abyse is above all the story of a meeting between two chefs and their cultures: Yannick Alléno and Yasunari Okazaki. It happened in 2016 in Japan, in a restaurant in Ginza, the equivalent of the Champs-Élysées in Tokyo, where Yasunari Okazaki was working as a sushi chef. Yannick Alléno was passing through and took a seat at the bar, in direct contact with the kitchen. The connection was immediate and their destiny was sealed. One had dreams of going abroad, the other of expanding his culinary repertoire.

A project quickly took shape, guided by instinct. After a brief visit to France in early 2017, Yasunari Okazaki was ready for life change and to start his Parisian journey alongside Chef Yannick Alléno. L’Abyse thus opened in 2018, in Pavillon Ledoyen. Chef Yannick Alléno's modern take on French cuisine blends with Japanese tradition, of which sushi master Yasunari Okazaki is the custodian. Sauces and extractions on the one hand; the impeccable control of movements and time on the other.

Critics were unanimous, success was immediate and the first star was awarded in 2019. The second followed in 2020. The desire to export this rare dining experience and move closer to the Mediterranean led to the birth, four years later, of L’Abyse Monte-Carlo. This variation creates a new challenge: a new environment and new produce to share this sushi expertise in Monaco.

L’Abyse is the achievement of 40 years of cuisine. Although delicate and simple in appearance, sushi is particularly complex: the choice of fish, the “cooking of time” and the preparation of the rice are all meticulous processes that require years of teaching and application for in-depth and perfect understanding. The fish, sourced locally and responsibly, are caught with respect for their reproduction cycles to protect the different species. Chef Okazaki works closely with fishers who practise targeted sustainable fishing methods, and ikejime to keep the fish flesh intact. Beauty and respect for the product are essential in the art of sushi. Spring, summer, autumn and winter, Chef Okazaki changes the menu in line with the seasons and catches. This philosophy is illustrated in the restaurant by the gyo-taku technique. Developed by fishermen, this technique allowed them to keep a souvenir of their catch, by applying ink to the fish before placing it on washi paper to make an imprint. At L’Abyse, this memorable imprint is the one taken away by the customer, in memory of the fish enjoyed that day.

II. The Gastronomic Signature

The Art of Sushi

Yasunari Okazaki, a true artisan of sushi, knows the best moment to eat each fish, when the balance between texture and flavour is most delicious. After all, it's umami that we seek when we eat sushi, that fifth fundamental, delicious savoury taste that Brillat-Savarin mentioned in his concept of "osmazome" in 1826. This extreme understanding of the product, which often takes place through look, touch, and instinct after years of practice, is all the more remarkable because there are so many fish and two fish that look similar are in reality very different, depending on where they were caught and their conditions of existence (flesh, fibre, fat).



Yasunari Okazaki sublimates the art of sushi and each one of his gestures is carried out with respect for local fish. His knife adapts to every type of fish flesh: white fish with firm flesh is finely sliced, whereas red fish is cut into thicker slices. Touch is essential: the weight of the rice in his hand to judge the right quantity and feel the moisture; the right amount of pressure to apply to shape the nigiri by delicately pressing the fish against the rice. Yasunari Okazaki uses Sasanishiki rice slightly flavoured with kombu and seasoned in advance with a secret blend of vinegar, salt and sugar, then completed with a nikiri sauce made from soy sauce and flambéed sake, applied with a brush. The result is marine pieces that can be enjoyed in the continuity of the master's movement, without waiting, to preserve its energy and perfect texture. To respond harmoniously to the range of nigiris, the desserts by pastry chef Maxime Vaslin are designed as fresh and light "water dishes". L'Abyssé Monte-Carlo is like a haïku (Japanese poem, reflecting the seasons) dedicated to the Mediterranean, which unfolds over the course of an Omakase menu, combining strength and delicacy. The menu is accompanied with great wines sourced from the cellars of Hôtel de Paris Monte-Carlo, and rare sakes, selected by the establishment's sommeliers and creating a memorable experience that lingers well beyond the first mouthful.

The union of four natural elements

L'Abygge Monte-Carlo unites four elements resulting from a complementary duo: on one side, the Monegasque hinterland where the vegetables come from, and fire from cooking at the perfect temperature and the extraction techniques developed by Chef Yannick Alléno; on the other, mastery of the water and air contained in each sushi, thanks to the sensitivity and purity of Chef Yasunari Okazaki's movements.

The Omakase menu is both powerful and light, leaving this memorable imprint on the palate and mind, so dear to Chef Yannick Alléno. The menu is paired with great wines from the hotel's incredible cellar, and precious sakes selected by Michela Rosco, head sommelier at L'Abygge Monte-Carlo, and Jean-Baptiste Bosc, head sommelier at Pavillon Ledoyen:

- **Junmai Bodaimoto**, Junmai from the Sugii Shuzo company, a sake made in Shizuoka (Mont Fuji) with a dry, mineral and extremely sapid profile.
- **Zaku Impression G**, Junmai Ginjo from the Shimizu Seizaburo company, offering a very digestible and pure profile, with sweet notes of fresh exotic fruit.
- **Kuheiji 50 "Eau du Désir"**, Junmai Daiginjo emblematic of the Banjo Jozo company, made with Yamadanashiki rice. This is a pioneer of modern sake. This vintage offers a magnificent smoothness, perfectly balanced by a great minerality.
- **Iwa 5** by Richard Geoffroy (fifth cellar master for the Dom Pérignon company), who has transposed the art of blending Champagne to the old-age traditions of sake. This Junmai Daiginjo sake made in Tateyama (prefecture of Toyama) offers a new horizon for fine connoisseurs of sake.

Menus

刻印 **Empreinte** 240 €

*Tel un haïku (doux poème japonais qui reflète les saisons)
le menu Empreinte est une version épurée
du menu Omakase, dont naissent
de véritables œuvres marines
hommages à la
Méditerranée.*

ワイン、日本酒 *Découverte des vins et sakés* 130 €

おまかせ **Omakase** 360 €

*Dans le vrai sens de l'expression «s'en remettre au chef»,
l'Omakase est la fusion de deux savoir-faire,
du chef Yannick Alléno
et Yasunari Okazaki,
qui proposent une immersion Nippone en
Côte d'Azur, inspirées par la terre de
l'arrière-pays Monégasque,
et la richesse de la mer
Méditerranée.*

ワイン、日本酒 *Découverte des vins et sakés* 190 €

厳選食材 握り1貫から **Sushis, servis à la pièce**
(en complément d'un menu)

鳥賊	Calamar	14 €
鬼カサゴ	Chapon	16 €
鯨	Chinchard	14 €
赤海老	Crevette rouge	22 €
黄鯛	Denti	16 €
鱈	Loup	20 €
伊勢海老	Langouste	26 €
ウツボ	Murène	14 €
鳥賊	Sérieole	16 €
的鯛	Saint-Pierre	16 €
赤身	Thon rouge Akami	14 €
中トロ	Thon mi-gras Chutoro	18 €
	Pièce du jour, en fonction de la pêche	

季節の料理 **Plats et dessert de saison**

昆布で包んだ キャビアとほうれん草	Dans une feuille d'algue kombu, Caviar Oscière au feu de bois, Épinards et babeurre	65 €
炙りラングステイヌの 手巻き	Langoustine au feu de bois à croquer, Algue nori	34 €
大トロの 手巻き	Temaki de thon gras Otoro	32 €

III. The setting: a haven for the mind



An inspired design, by Laurence Bonnel-Alléno

Created by Laurence Bonnel-Alléno, accompanied by the architect duo from RoWin'atelier, L'Abygge Monte-Carlo has been designed as a world of sensations and emotions. The venue inspires immediate serenity, which transports guests into a universe out of time. The varied textures and the combination of materials, such as wood, marble, travertine, velvet and ceramic are conducive to a tactile exploration, while the lines, sometimes soft and curved, sometimes strong and rigorous, evoke perpetual movement. As the stage director, Laurence Bonnel-Alléno infuses L'Abygge Monte-Carlo with contemporary Japanese inspiration, creating a refuge where the mind can escape and fully soak up the culinary experience in a soothing and refined atmosphere. With absolute clarity, contrasting with the notions of depth of the abyss, the place is a breath of fresh air. The artistic dimension completes the experience, with a masterful wall by William Coggin, the chandeliers by Célia Bertrand, and the work by new designers such as Silver Sentimenti and Rino Claessens.

Behind a discreet door in lightly patinated brass, the entrance is designed like an "airlock", through which customers enter a new world. Immediately catching the eye, the counter can accommodate 10 people. One of the fundamental reasons for this closeness is that the sushi has to be served and eaten almost simultaneously.

The central counter, around which everything gravitates and which is the centre of attention, puts the sushi master face-to-face with his 10 guests at the moment of eating. The curved chairs comfortably welcome 24 guests in a relaxed atmosphere. With absolute clarity, contrasting with the notions of depth of L'Abygge, the place is a breath of fresh air. The works of art offer an experience that goes beyond decoration, immersing guests in a unique atmosphere.

Art as an addition to the soul



Ceramic corals by William Coggin

William Coggin is an American artist and graduate of the University of Wisconsin-Milwaukee.

These organic forms become objects such as tables, bookshelves and large bas-reliefs. Since 2017, William has been represented by the Scène Ouverte gallery. In 2018, he was commissioned to produce a large, 17-metre long mural for the first L'Abygge restaurant in Pavillon Ledoyen in Paris.

Through his functional ceramic sculptures, William Coggin transmits a deep appreciation for the beauty of the natural world and the unlimited possibilities inherent to this ancient medium. His work testifies to the harmonious relationship between human creativity and the raw elements of our planet, elevating ceramics to a level of artistic expression that is both magical and deeply rooted in the very essence of life. In his artistic journey with ceramic, William Coggin is faced with the challenge of pushing back the physical limits of the material. He wonders whether some ideas can be transformed into function objects, or whether they should remain abstract forms, appreciated for their pure aesthetics.

The bag rests by Rino Claessens

Rino Claessens is a designer based in Eindhoven, a graduate of the Public & Private department of the Design Academy Eindhoven. Ceramic is his favourite material and he is fascinated by its tactile qualities and numerous possibilities. He is interested in the rich history of ceramic, but seeks to show it in a contemporary way. An experimental and process-based approach leads him to create unconventional objects.

After his Modular Elements series in ceramic, Rino Claessens is experimenting with new materials, such as bronze or wood, while retaining the curved line and experimental approach to the modular contemporary object. For L'Abygge Monte-Carlo, he has created a series of sculptural bag rests.



The chandelier by Célia Bertrand

Célia Bertrand is an artist who lives and works in Paris. After a masters in the History of Art and Archaeology and a masters in heritage development, she completed her training at the Cleveland Museum of Arts in the United States. Her specialisation in restoring heritage took her to work on Historic Monument projects and excavations at Villa Medici. Her encounters with decorators led her to the world of design, producing decorations and leaf-gilding before developing more personal work.

At the same time, she began working on ceramic in a number of Paris workshops as well as in Vallauris, and made porcelain items and small furniture items. In 2015, one of her projects was selected for the Nuit Blanche. In 2018, she created a large chandelier for L'Abyesse in Paris, then in 2019 a six-metre-high chandelier for Domaine des Andéols in Luberon. For L'Abyesse Monte-Carlo, Célia created two very large chandeliers in hammered wrought iron and porcelain.

The leather and ceramic vases by Silver Sentimenti

The Italian-born Silver Sentimenti grew up in a couture workshop, where he was able to express himself through drawing since childhood. After graduating in ceramic sculpture from the Gaetano Ballardini Institute in Faenza in 1989, he pursued his studies at the Fine Arts School in Bologna and obtained a diploma in Set Design in 1994. Set Design led him to costumes and couture. He moved to France in 1997 and worked in Paris for numerous Haute Couture houses, as well as on cinema and opera costumes. In 2014, wanting to find a link with ceramic, Silver Sentimenti took a course in turning at ATC in Paris.

He discovered a new and powerful form of expression that connects materials, movements and curves. His work is best characterised by this search for form through a multidisciplinary range of techniques. His inspirations are many, but the starting point is often the material. He appreciates what can be obtained through know-how, the links between the material and the hand via the eyes, and the beauty of the gesture.

IV. The Team

In the kitchen



Yannick Alléno, Head Chef

As a child, Yannick Alléno was immersed in the bistro run by his parents, where he spent a lot of his time. This bistro taught him the sense of sharing, conviviality, and dialogue over the counter. Yannick Alléno laid the foundations of a truly distinctive cuisine: Modern Cuisine. Inspired by Auguste Escoffier, he did not hesitate to put a new twist on the basics and transform this heritage to make his own personal interpretation of it. He brought sauces back into the limelight, but this time made using extraction, fermentation and cryoconcentration processes to bring out the quintessence of flavours. He creates sauces in the same way as perfumes are created, to bind products together and make them interact.

In 2008, Yannick Alléno founded the Group that features his name and developed it internationally. He brought people around his quaternary vision: the Yannick Alléno Group is designed as a talent accelerator that challenges the codes of gastronomy and service to anchor itself in its time, by making strong commitments, so that its customers can experience not only an extraordinary meal but also take a lasting memory with them. In 2014, Yannick Alléno took over the concession of the Pavillon Ledoyen in Paris and installed Alléno Paris there. Just seven months after opening, it received three Michelin Guide stars. After the pandemic, he developed the Conciergerie de Table, a service that prepares for the arrival of each guest in a precise and personalised way, to develop a tailor-made experience for each of them.

Within Pavillon Ledoyen, Yannick Alléno has conceived two other restaurants: L'Abyse sushi bar - two stars in 2020 - and the Pavillon gastronomic bar - one star in 2020. He has thus made Pavillon Ledoyen the most star-awarded independent establishment in the world. In 2017, his restaurant Le 1947 at Cheval Blanc Courchevel was rewarded with a third Michelin star, a supreme and historic distinction for the chef who now owns two three-star restaurants. Always searching for the right taste, Yannick Alléno developed the Pavillon concept in different areas: Paris, Monte-Carlo and, since June 2023, London. With L'Abyse Monte-Carlo, the chef demonstrates his ambition to develop an Omakase concept of his own, combining French and Japanese expertise, this time close to the Mediterranean.



Yasunari Okazaki, Sushi Master

Yasunari Okazaki was born in Tokyo in 1978. From a young age, he frequented his father's kitchens, who was also a sushi chef and who passed on the essential notions of commitment, dedication to the task, perfection of the gesture and "omotenashi". These moments between father and son were precious for the young boy who, at the age of 18, chose to follow in his father's footsteps to show his deep affection. For the first 15 years of his career, he learned all the techniques of Kaiseki, Japanese gastronomic cuisine, including sushi and cutting fugu, in several establishments, and collected internal awards. He took on his first role as kaiseiki chef at the age of 33 and continued to work in well-known establishments.

In the meantime, he discovered vegetable engraving by chance, enjoyed it and ended up taking part in the equivalent of the Olympic Games in this discipline, among other international competitions. He achieved a bronze medal for this, demonstrating his dedication to the tasks he undertakes and his great dexterity.

As the years passed, his desire to specialise grew. Like all aspiring sushi chefs, Yasunari Okazaki accepted to work without payment in order to perfect his skills. He met Yannick Alléno in November 2016. At the time, Yasunari Okazaki was a sushi chef in a specialised restaurant in Ginza, the equivalent of the Champs-Élysées in Tokyo, in which the French chef had reserved a place. Over the counter, a connection developed. While Yannick Alléno was enjoying himself and socialising, he proposed his ambitious plan to his counterpart, who was himself dreaming of going abroad.

Following a brief visit to France at the start of 2017, at the age of 40, Yasunari Okazaki made a life change and embarked on his Parisian journey. Alongside Chef Yannick Alléno, he opened L'Abysse in 2018, picked up a first star and then a second in 2020.

Four years later, the opening of L'Abysse Monte-Carlo is a new challenge for him, with the prospect of a new environment and new products, to share his sushi expertise on the Côte'Azur.



Marie Seguin, Sushi Sous-chef

After 10 years in traditional cuisine, Marie Seguin experimented with sushi entrepreneurship, notably in Martinique, where she became aware of the local fishing industry. She won the 3rd world title at the World Sushi Cup in 2023 and the title of vice-champion of France for sushi in 2022. In 2023, Marie Seguin joined L'Abysse at Pavillon Ledoyen, and now the teams at L'Abysse Monte-Carlo as sushi sous-chef.



Maxime Vaslin, Pastry Sous-chef

Maxime Vaslin has been working for the Yannick Alléno Group for almost 8 years. He started out at Pavillon Ledoyen in the three-star Alléno Paris restaurant, then worked his way up through the various Paris openings (first L'Abygge, then Pavillon). In 2022, he opened Pavillon Monte-Carlo at the Hôtel Hermitage with chef Yannick Alléno. At the age of 31, for the opening of L'Abygge Monte-Carlo at the Hôtel Hermitage, he continues to push back the boundaries of creativity to offer meticulous desserts blending local produce and Japanese influences, playing with textures and temperatures.

In the dining room



Jennifer Casagrande, Restaurant Manager

After a course in hotel and catering and an additional qualification in sommellerie at Lycée de Talence, Jennifer Casagrande began her career as Chef de Rang in the one-star Michelin restaurant, Saint James, in Paris. She joined the teams of Yannick Alléno in 2019 and took part in the launch of the first Pavillon restaurant, for which she became deputy manager two years later. In 2023, she took over management of Prunier Victor Hugo by Yannick Alléno, with an entirely revisited concept. Jennifer Casagrande embarks on a new step in her career by becoming L'Abygge Monte-Carlo Restaurant Manager.



Michela Rosco, Head Sommelier at L'Abygge Monte-Carlo

Michela Rosco worked for 17 years in a Michelin-starred restaurant in Italy, where she became head of sommellerie. In 2019, she was awarded the "Premio fattore donna" prize in recognition of her influence on Italian gastronomy. In France, she takes on new challenges by joining Yannick Alléno's teams. She worked as a sommelier at L'Abygge Paris, before moving to Monaco to open L'Abygge Monte-Carlo.

At the heart of the gastronomic renewal of Monte-Carlo Société des Bains de Mer

Synonymous with the luxury lifestyle, with its mythical Casino, its prestigious hotels, its luxury houses, its night-life venues and major events, Monte-Carlo Société des Bains Mer is also a leading gastronomic destination: the Resort offers a choice of over 30 restaurants, including four which have a total of seven Michelin stars.

Today, the new Monte-Carlo lifestyle is thriving in the dining establishments, under the aegis of exceptional chefs in venues with remarkable personalities, as well as in the context of leading gastronomic events. Alongside the legendary starred restaurants in the Principality, such as Le Louis XV-Alain Ducasse à l'Hôtel de Paris or Blue Bay Monte-Carlo, and the group's signature creations, such as the historic Café de Paris Monte-Carlo or the new Maona Monte-Carlo, innovative international concepts are constantly enriching the Monte-Carlo experience. Because while the cuisine showcases Mediterranean flavours, gastronomy is also a window on all cultures, from Asia to Latin America, via the Middle East and the West Indies, all the while giving precedence to local and seasonal produce as part of an increasingly responsible approach.

Many new features have livened up the Resort since 2022:

- Hôtel Hermitage Monte-Carlo opened PAVYLLON Monte-Carlo, a restaurant by Yannick Alléno. The very first PAVYLLON outside Paris. A restaurant that shakes up the codes of traditional restaurants, with tasty and refined cuisine, an elegant setting around the signature counter, and a resolutely modern, accessible and relaxed spirit.
- Em Sherif arrived at Hôtel de Paris Monte-Carlo for the summer seasons. This traditional restaurant concept celebrates with refinement a culture that is tasted, seen, heard and felt. It offers a journey to the shores of the Mediterranean with a Lebanese flavour.
- The Blue Bay received its second Michelin star, rewarding the tenacity and creativity of Chef Marcel Ravin.

2023 saw the reinvention of an institution, the Café de Paris Monte-Carlo, and the creation of a new concept, Maona Monte-Carlo. 12 October 2023 was also the start of a new culinary experience at the heart of the Patio of Hôtel de Paris Monte-Carlo, with the opening of the temporary restaurant, TAERA Monte-Carlo, providing an immersion in Venezuelan culture orchestrated by the talented chef, Victoria Vallenilla.

The Group brings together around forty different catering-related professions (kitchen, bar, room service, dining room, stewarding, wine cellar, sommelier, etc.), 15 chefs, around 40 pastry chefs and around 30 sommeliers. It represents unique know-how in Europe.

Practical Information

L'Abyssé Monte-Carlo

Hôtel Hermitage Monte-Carlo- Square Beaumarchais- MC 98000 Monaco

Open every day, for dinner only, from 7pm to 11pm
10 seats at the bar, 24 in the dining room

Menus

Omakase: €360
Pairing with wine and sake: €190

Empreinte: €240
Pairing with wine and sake: €130

Empreinte menu - table service only

Bookings:

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