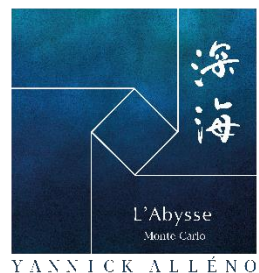


MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER



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

PRESS KIT

Contents

Preamble: Hôtel Hermitage Monte-Carlo welcomes L’Abyse, a Yannick Alléno restaurant	3
I. From Tokyo to Monaco, the origins of L’Abyse Monte-Carlo	4
II. The Gastronomic signature	5
The Art of sushi	5
The Union of four natural elements	6
Menus	7
III. The setting: a haven for the mind	9
An inspired design, by Laurence Bonnel	9
Art as an addition to the soul	10
IV. The team	12
In the kitchen:	
Yannick Alléno	12
Naoki Kikuchi	13
Marie Seguin	13
Maxime Vaslin	14
In the dining room:	
Jennifer Casagrande	14
Michela Rosco	14
V. At the heart of the gastronomic renewal of Monte-Carlo Société des Bains de Mer	15
Practical Information	16

Preamble:

**Hôtel Hermitage Monte-Carlo welcomes L'Abygge,
a Yannick Alléno restaurant**

Inspired by the success of Pavillon Monte-Carlo, Yannick Alléno's Michelin-starred restaurant at the Hôtel Hermitage Monte-Carlo, the Monte-Carlo Société des Bains de Mer Group is expanding the dining experience offered to its distinguished guests by opening a new gourmet restaurant with the multi-starred chef in the heart of the Monegasque palace: L'Abygge Monte-Carlo. Building on the success of his first Parisian restaurant, Pavillon Ledoyen, which has been awarded two Michelin stars, Yannick Alléno is moving a little closer to the Mediterranean Sea with L'Abygge Monte-Carlo, which opened on 9 July and was honoured with two Michelin stars after only eight months in business. In a setting designed by Laurence Bonnel and the architectural duo RoWin'atelier, Yannick Alléno, with the help of his sushi master, Naoki Kikuchi, develops the art of sushi, guided by the four elements. A hotel for connoisseurs, the Hôtel Hermitage Monte-Carlo brings together two high-end gastronomic establishments.



I. From Tokyo to Monaco, the origins of L'Abygge Monte-Carlo



L'Abygge is above all the story of a journey, that of Chef Yannick Alléno's discovery of a new culture. This took place in 2016 in Japan, in a restaurant in Ginza, the Champs-Élysées of Tokyo. Yannick Alléno was passing through and sat down at the counter, in direct contact with the kitchen. A project quickly took shape, guided by instinct. L'Abygge was born in 2018 at the Pavillon Ledoyen. Chef Yannick Alléno's modern French cuisine blends with the Japanese tradition of sushi masters. On the one hand, there is the work of sauces and extractions; on the other, the impeccable mastery of technique and timing.

The critics were unanimous, success was immediate, and the first star was awarded in 2019. The second followed in 2020, making L'Abygge Paris the only two-star Japanese restaurant in Europe. The desire to export this rare culinary experience, with a brand new menu, and to move closer to the Mediterranean, gave rise to L'Abygge Monte-Carlo. This new venture represents a new

challenge, that of a new environment and new products, to share this sushi expertise in Monaco.

L'Abygge Monte-Carlo is the culmination of 40 years of passion for Japanese cuisine. Sushi, so delicate and simple in appearance, is nevertheless particularly complex: the choice of fish, the 'cuisine of time' and the preparation of rice are all meticulous processes that require years of training and practice to achieve a deep and perfect understanding. The fish comes from local, responsible fisheries and is caught in accordance with their reproductive cycles to preserve the different species. The sushi master works closely with fishermen who use targeted sustainable fishing methods and ikejime to preserve the fish's flesh intact. The beauty and respect for the product are essential in the art of sushi. With fish from spring, summer, autumn and winter, the chef changes the menu according to the seasons and the fishermen's catches. This philosophy is illustrated in the restaurant by the gyotaku technique. Developed by fishermen, this technique once allowed them to preserve a memory of their catch by applying ink to the fish before pressing it onto washi paper to preserve its imprint. At L'Abygge Monte-Carlo, this memorable imprint is left with the customer as a souvenir of the fish they enjoyed that day.

II. The Gastronomic Signature

The Art of Sushi

Our sushi master, a true guardian of ancestral expertise, knows the best time to enjoy each fish, when the texture and taste are perfectly balanced. For it is umami that we seek when tasting sushi, that fifth fundamental 'savoury' flavour that Brillat-Savarin referred to in his concept of 'osmazome' as early as 1826. This extreme understanding of the product, which is most often achieved through sight, touch and instinct after years of practice, is all the more remarkable given that there are so many different types of fish and that two apparently similar fish can in fact be very different depending on where they are caught and their living conditions (flesh, fibre, fat).



With passion, the sushi master elevates the art of sushi, and each of his movements is designed to respect the local fish. His knife adapts to each type of fish flesh: white fish with firm flesh is cut into thin slices, red fish into thicker slices. Everything is a sensation: the weight of the rice in his hand, to grasp the right amount and feel its moisture; the right amount of pressure to form the nigiri by gently pressing the fish against the rice. Naoki Kikuchi uses Sasanishiki rice lightly flavoured with kombu and seasoned with a secret blend of vinegar, salt and sugar, then finished with a nikiri sauce made from soy sauce and flambéed sake, applied with a brush. The result is a selection of seafood dishes that are best enjoyed immediately, following the master's movements, to preserve their energy and perfect texture. To complement the nigiri selection, the Pastry Chef's desserts are designed as 'water dishes', offering freshness and lightness. L'Abyssé Monte-Carlo is like a haiku (a Japanese poem reflecting the seasons) dedicated to the Mediterranean, unfolding through an Omakase menu that combines power and delicacy. The menu is accompanied by fine wines from the cellars of the Hôtel de Paris Monte-Carlo and rare sakes selected by the establishment's sommeliers, creating a memorable experience that resonates long after the first bite.

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.

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)

烏賊	Calamar	14 €
鬼カサゴ	Chapon	16 €
鯆	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 €
烏賊	Sépiole	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 Oscietre au feu de bois, Épinards et babeurre	65 €
炙りラングスティヌの 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

Created by Laurence Bonnel, 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 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'Abyssé 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'Abyssé 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'Abygge in Paris, then in 2019 a six-metre-high chandelier for Domaine des Andéols in Luberon. For L'Abygge 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 does not hesitate to revisit the fundamentals and transform this heritage to bring out his personal interpretation, which infuses his 21 establishments, awarded 17 Michelin stars. He brings sauces back into the spotlight, but this time using extraction, fermentation and cryoconcentration processes to bring out the quintessence of flavours. He creates sauces as one creates perfumes, to bind the ingredients together and bring them into dialogue.

In 2008, Yannick Alléno founded the Group that bears his name and expanded internationally. Yannick Alléno advocates a 'quaternary' approach: promoting talent, reinventing the codes of haute cuisine and service, and creating unforgettable culinary experiences. 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 awarded a third star in the MICHELIN Guide, a supreme and historic distinction for the chef, who now has two three-star restaurants. Always in search of the perfect flavour, Yannick Alléno has developed the Pavillon concept, which has been rolled out in various international capitals: Paris, Monte Carlo and London since June 2023. With L'Abyse Monte Carlo, the chef is demonstrating his desire to develop his own Omakase concept, combining French and Japanese expertise, this time closer to the Mediterranean.



Naoki Kikuchi, Sushi Master

A graduate of Insyokujin College, a prestigious Japanese school dedicated to the art of sushi, Naoki Kikuchi honed his skills in his home country at Manten Sushi Marunouchi. Through his experiences around the world, from Australia to Ecuador and Colombia, he perfected his technique and sensitivity for the art of sushi. Based in Paris since 2022, he joined the Alléno group at L'Abygge Paris as sous-chef sushi, before continuing his career at Hakuba, the Japanese restaurant at the Cheval Blanc hotel. Naoki Kikuchi is now the Japanese chef at L'Abygge alongside Chef Yannick Alléno.



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'Abygge at Pavillon Ledoyen, and now the teams at L'Abygge 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 Alleno 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 Alleno, with an entirely revisited concept. Jennifer Casagrande embarks on a new step in her career by becoming L'Abyssé Monte-Carlo Restaurant Manager.



Michela Rosco, Head Sommelier at L'Abyssé 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'Abyssé Paris, before moving to Monaco to open L'Abyssé Monte-Carlo.

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

Synonymous with the Grand Art de Vivre, with its legendary Casino, prestigious hotels, luxury residences, nightlife 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, with a total of 10 Michelin stars, making it the most awarded Resort in Europe.

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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Visuals :
[Download visuals and menu](#)

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