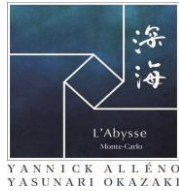


MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER



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Hôtel Hermitage Monte-Carlo reveals the opening of L'Abygge Monte-Carlo: a new gastronomic chapter with chefs Yannick Alléno and Yasunari Okazaki

Monaco, 3 June 2024 - 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 getting ready for a new opening with the multi-starred chef: L'Abygge 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'Abygge Monte-Carlo, which will open on the 9th of July. In a setting designed by Laurence Bonnel-Alléno and the architect duo from RoWin'atelier, the two chefs will develop the art of sushi, guided by the four elements. Hôtel Hermitage Monte-Carlo, a hotel for connoisseurs, will also accommodate two top-flight gastronomic addresses.

L'Abygge: the fusion of two areas of expertise, mastery of the four elements

The concept for L'Abygge was born in 2018 from the meeting of two aesthetes, each one with a unique skill. On the one hand, chef Yannick Alléno and his modern take on French cuisine, in particular with his work on sauces and extractions; on the other, the sushi master Yasunari Okazaki, custodian of the Japanese tradition and master of time and gesture. Sushi, when made following the rules of the art, is never really raw as it has benefited from the "cooking of time": a crucial maturation process that can last from a few hours to several days depending on the size of the fish. L'Abygge brings together four elements from a complementary duo: on the first hand, the earth of Monaco's hinterland where the vegetables come from, the fire of cooking at just the right temperature and the extraction techniques developed by chef Yannick Alléno; on the other, the mastery of the water and air contained in each sushi, thanks to chef Yasunari Okazaki's sensitive and refined movements.

For L'Abygge Monte-Carlo, chef Okazaki is fully in tune with nature and the neighbouring Mediterranean, seeking to become its humble interpreter. *"I need to feel, to touch, to get to know this new territory so that I can grasp it without betraying it"*, states chef Yasunari Okazaki.

The art of sushi

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'Abyesse 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 supported by 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.

Tradition, Innovation and Sustainability

L'Abyesse Monte-Carlo 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 Yasunari 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. Chef Yasunari Okazaki changes the menu in line with the seasons and the catch. Showcasing new products, such as fish that are rarely or never used in cuisine, results in the creation of real works of marine art. Works of art in their own right.

A sanctuary for the mind and the taste buds

Created by Laurence Bonnel-Alléno, accompanied by the architect duo from RoWin'atelier, the place immediately inspires serenity, which transports guests into a timeless universe. 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'Abyesse 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, the entrance is designed like an "airlock", through which customers enter a new world. Instantly catching the eye, the central counter invites guests to take a place at one of its 10 seats, facing the sushi master. This proximity, which is essential to ensure that the sushi is served and eaten almost simultaneously, is carried over into the small dining room for just 24 people.

"I discovered Japan when I was 20 and it was an extraordinary change of scenery for me. I discovered flavours that were completely new to me. I have been back around 40 times since, and lucky to be guided by connoisseurs. Coming to Monte-Carlo means making the most of local and sustainable fishing directly. I wanted this place to be a sanctuary, where every mouthful infuses energy. It's a cuisine of the moment, reflecting the meeting between two men", Yannick Alléno.

For Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo: *"In order to constantly adapt to our customers' demands, under the leadership of our CEO Stéphane Valeri, our palace is enriching its gastronomic offer at the same time as that of the Resort. Following the success of Pavillon Monte-Carlo, we are delighted to welcome L'Abyesse Monte-Carlo, a new venue dedicated to Japanese haute cuisine, designed to become a place of excellence and a captivating culinary experience, both for Monegasque customers and our international visitors. The connoisseurs' hotel is thus the destination of choice for lovers of discovery and refinement."*

Information

L'Abygge Monte-Carlo - Hôtel Hermitage Monte-Carlo - Square Beaumarchais - MC 98000 Monaco

Open every evening for dinner only, from 7:00 p.m. to 11:00 p.m.

Recommended price: €340

Bookings : T. +377 98 06 94 94 – email : abygge@sbm.mc

About chef Yannick Alléno

Recognised as one of the world's greatest chefs, Yannick Alléno has twice received three Guide Michelin stars with Alléno Paris at Pavillon Ledoyen and Le 1947 Cheval Blanc Courchevel. At Pavillon Ledoyen, he also created a first Pavillon, his version of uncomplicated gastronomy, and a first Abygge, the sushi bar.

With L'Abygge Monte-Carlo, the chef now demonstrates his ambition to develop an Omakase concept of his own, combining French and Japanese expertise, close to the Mediterranean.

About chef Yasunari Okazaki

For the first 15 years of his career in Japan, Yasunari Okazaki learned the techniques of Kaiseki, Japanese gastronomic cuisine. He then met chef Alléno who, moved by his art of sushi, suggested opening L'Abygge together. The restaurant opened in 2018 and won a first, followed by a second star in 2020.

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

About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer embodies a new Art de Vivre that is unique in the world with a taste for what is beautiful, fine and good. Its Resort offers Luxury Gaming in its casinos, "haute couture" experiences in its iconic palace hotels and their Diamond Suites and gourmet dining at the cutting edge of modernity, combining Michelin-starred restaurants, international concepts and our own creations, as well as a topflight artistic and cultural selection. The Resort also offers a fantastic range of sport and well-being activities, shopping and partying. And because the new Art de Vivre Monte-Carlo must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a pro-active policy in terms of energy transition, consumption of resources and waste, local fine dining and preservation of the natural heritage. The number 1 private employer in the Principality of Monaco, in 2023 the Group launched its 4th ethics charter to uphold its values of integrity and responsibility in conducting its professional business.

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