



H.S.H Prince Albert II, with, from left to right, Yasunari Okazaki, Stéphane Valeri, Yannick Alléno, Thomas Brezzo and Jennifer Casagrande.

L'Abygge Monte-Carlo: A gastronomic journey through the Art of sushi, at Hôtel Hermitage Monte-Carlo

Monaco, 10 July: On Tuesday 9 July, the new Yannick Alléno restaurant at Hôtel Hermitage Monte-Carlo – L'Abygge Monte-Carlo – was officially opened by H.S.H Prince Albert II, accompanied by Louis Ducruet, with Thomas Brezzo, President of the National Council of Monaco, Stéphane Valeri, Chairman and CEO of Monte-Carlo Société des Bains de Mer, Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo, and chefs Yannick Alléno and Yasunari Okazaki. Around twenty personalities from the Principality came together for this private event. After an initial foray by the multi-starred chef into the Principality with Pavillon Monte-Carlo, a Yannick Alléno restaurant, L'Abygge Monte-Carlo celebrates the art of sushi, thanks to the chef's association with Japanese Sushi Master Yasunari Okazaki. This new treasure at Hôtel Hermitage Monte-Carlo enriches the gastronomic offering of Monte-Carlo Société des Bains de Mer Group and more than ever makes the palatial Monegasque hotel the Connoisseurs' Hotel and a retreat for initiated travellers.

L'Abygge Monte-Carlo has been officially opened

In a private and select atmosphere, L'Abygge Monte-Carlo was inaugurated at the heart of Hôtel Hermitage Monte-Carlo in the evening of Tuesday 9 July, in the presence of H.S.H Prince Albert II. After the traditional ribbon-cutting ceremony, the 25 personalities invited to this exclusive evening sat down to discover the universe of L'Abygge through an "Omakase" menu, with perfect pairing of food, wine, extractions and sake.

Omakase, meaning "I'll leave it to you", is the quintessence of the four-hand experience provided by Chefs Alléno and Okazaki in three stages:

- **Les émotions salées**
Eloge de la neutralité, une sole entière exprimée ; Dôme de riz Sasanishiki au navet, Gelée marine « recette du grand Auguste Escoffier » ; Langoustine au naturel, Mayonnaise au citron noir et au sésame ; Bulot trempé, Salade d'ormeaux aux pétales de légumes acidulés ; Sashimi, sauce shiso vert
- **La collection de sushis nigiris**
Entracte, Fleur de courgette d'ici à la vapeur d'algue, sauce au pollen de fleurs ; Lait d'amande glacé et bœuf séché, Yuzu Ponzu à l'huile d'herbe
- **Les amamis**
Coquilles de meringue iodée, crème double de ferme battue ; Fleur de sucre, fraises marinées à l'aloë vera et glacée au shiso ; Shiratawa aux fruits confits, bouillon floral épicié ; Brisselet au pralin de sésame noir, sel de citron ; Croustillant aux algues, crème de jasmin ; Café mono origine, « Mora Azul » cold brew, collection 1895 by Lavazza

To make the journey truly perfect, dinner was accompanied by subtle extractions, fine wines and sake, creating a perfect harmony.

Harmony was also created in the small setting, designed by Laurence Bonnel-Alléno, together with the architect duo from RoWin'atelier, where art and cuisine come together.

For Stéphane Valeri, Chairman and CEO of Monte-Carlo Société des Bains de Mer:

"L'Abysses Monte-Carlo, an exceptional culinary adventure proposed by our partner, Chef Yannick Alléno, and Japanese Sushi Master Yasunari Okazaki, further enhances the dining offer of both Hôtel Hermitage and our Monte-Carlo Société des Bains de Mer Resort as a whole. This new gastronomic journey is the perfect response to a demand often expressed by our customers. "

"I would like to thank Société des Bains de Mer for its confidence in this unique and wonderful project. L'Abysses Monte-Carlo is a haven of delicacy, a precious jewel on the Mediterranean, where sushi and emotions take on an azure hue. Its a wonderful gastronomic adventure, which we continue to write hand-in-hand, to leave customers with a lasting imprint", adds Chef Yannick Alléno.

A new top-flight gastronomic experience

This same Omakase menu is available from the restaurant's opening on Wednesday 10 July, with a slightly reduced version of the Empreinte menu. Meticulously crafted from local products, the menus of L'Abysses Monte-Carlo, composed like haikus (short Japanese poems), bring the four elements together: on one side, the Monegasque hinterland where the vegetables come from, and fire from cooking at the perfect temperature as well as 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.

After an initial Parisian address, which has received two stars, L'Abysses now has a Mediterranean version at Hôtel Hermitage Monte-Carlo, the Connoisseurs' Hotel, showcasing the subtlety and delicacy of Japanese and French culinary arts. Monte-Carlo Société des Bains is the most star-awarded Resort in Europe and is now a leading gastronomic destination. L'Abysses Monte-Carlo joins an already rich offering of starred restaurants and made-in-Monte-Carlo and international concepts, with this new top-flight experience.

Practical information

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

Open every evening for dinner only, from 7pm to 11pm

Omakase Menu: €360 / Empreinte Menu: €240

Reservations: T. +377 98 06 94 94 – abysses@sbm.mc or <https://www.montecarlosbm.com/fr/restaurant/labysse-monte-carlo>

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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 Pavyllon, his version of uncomplicated gastronomy, and a first Abysses, the sushi bar. With L'Abysses 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'Abysses 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'Abysses 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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