



Stéphane, Antoine and François Raimbault, 3 times the proof of success.

They are brothers and associates, joined together as entrepreneurs in the adventure of the Oasis, on the French Riviera. Time after time, a gastronomic restaurant, a Boutique, a bistro. Three great reasons to stand out in a branch where independence is a value as rare as it is precious.

The Oasis bares its name well. Nestled in the heart of Mandelieu La Napoule, near the port and discreet enough, this address has long been associated with the Raimbault name.

In 1981, Stéphane Raimbault is chosen by star Chef Louis Outhier to represent him in Japan. Some 10 years later, here he is, Captain of the ship, under the wing of the Japanese group "The Plaza Hotel", his employer at the time, whom the young Chef had convinced to invest in the small fisherman's village.

Alone on command in 1999, he partners with his brothers Antoine and François. From then on, diversification and innovation have led the boat to reach full speed. Starting 2000, and every year since, important refurbishing and renovations have been made. Let's not forget the opening of the Boutique in 1992, where Pastry Chef François Raimbault's talents reach full expression, with enough space for fine goods, chocolates and other treats. Sensing the growing enthusiasm for cooking, the trio opened its own cooking school three years ago, a fully equipped structure of 220sqm. Never lacking inspiration, a bistro was inaugurated a year ago, on the first floor of the Oasis, logically named "L'Etage" (upper floor in French). It owes its existence to the economic crisis: a positive reaction to the ongoing financial turmoil. On the menu? Traditional and regional specialties. 20 years later, the Oasis does indeed bare its name well. *"Quality is the necessary commitment for a thriving business,"* according to Chef Stéphane Raimbault. *"Today, clients need a reason to come back, again and again. True publicity comes from word-of-mouth. There is a very limited margin for error."*

This nevertheless enables the company to attain a 4-million-Euro revenue and employ some 50 staff. L'Oasis? 3 brothers, 2 Michelin stars, 1 BIB Gourmand (*the latest Michelin recognition attributed to great value restaurants*). A beautiful address. A haven of tranquillity. A paradise of flavors.