

# nicematin

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## Success Story



Oasis. Place, amidst the desert, that offers vegetation, where one can rest and relax...

In Mandelieu, just a few minutes away from Cannes, the Raimbault brothers have been cultivating this small paradise for the past 20 years. 20 years. This longevity imposes respect and deserves we stop and consider the history of a property, which is also the story of three brothers.

Let's start with the eldest, Stéphane. He is the first to enter the Riviera institution, taking it over after

charismatic Chef and entrepreneur Louis Outhier, who had run it for over 34 years. With this new dynamic, Stéphane Raimbault in the kitchen and Japanese investors for funding, the restaurant comes back to life in 1991, after a three-year break. Rewarded with 2 Michelin stars as soon as 1992, the Oasis is acquired by the Raimbault brothers in 1999. It expands with a pastry shop run by Valérie, Pastry Chef François Raimbault's wife. It joins the Relais & Châteaux association in 2000, the exact year Antoine Raimbault, the third brother, decides to assist Stéphane. The restaurant's spaces evolve along an inner courtyard, in the shade of plane trees. Recently, a bistro has opened on the first floor, with great value meals.

As far as the menu is concerned, Stéphane Raimbault pays tribute to former Chef Louis Outhier's cuisine, maintaining specialities such as the Crusted Sea Bass. Simone Voila, a client for the past 30 years, approves : *"I love this place, the service discretion, the food. I am very faithful to the restaurant. As a matter of fact, I just celebrated my 60<sup>th</sup> wedding anniversary here, in the garden..."*