



**The Oasis'20th Anniversary :
A Story from the Heart,
uniting Talents and a Sense of Sharing.**

A beautiful celebration for this success story we owe to three brothers: Stéphane, Antoine and François Raimbault! In the course of one birthday evening, they decided to share their savoir-faire, by presenting the main courses of the restaurant's menu elaborated by former staff members, who have all become world-class Chefs in France and abroad. A wonderful reward!

20 years and the Oasis has never been so fascinating and stunning ! Without hotel rooms to support profitability, without financial holdings to insure risk-taking, the three Raimbault brothers have managed to maintain the ship afloat, through thick and thin, through bad economic weather and effervescent days of sunshine. "We are like sailors who follow the tides and know how to sit still when the sea is high," explains Stéphane, the eldest. Today, the ship obviously has more panache with two Michelin stars at the gastronomic restaurant, a BIB Gourmand (the latest Michelin recognition for great value restaurants) at the bistro L'Étage, a cooking school and a boutique.

Thirteen Chefs for the anniversary party.

The Raimbault DNA entails transmissions of knowledge. That is why, for their 20th birthday bash, the three brothers were particularly proud to welcome thirteen former members of staff, all of whom have grown to become great Chefs. Each one cooked mini portions of their preferred Oasis specialty.



More than a menu, an anthology.

Half-Boiled, Half-Scrambled Caviar Egg, Panini of Smoked Salmon and Mimolette Cheese prepared by Christophe Bacquié (2 Michelin Star and MOF at the Hôtel du Castellet).
"No other restaurant has taught me as much... Because Stéphane Raimbault is a requiring, strict man, who knows how to be fair and sensible to his team's requests."

Souffleed Zucchini Flower in a Marinade of Crawfish and Basil prepared by Julien Gleize (Domaine du Colombier, Malataverne).
"It was my first work experience and Stéphane was the first great Chef I met".

Wok of Calamari and Ink Sauce prepared by Kato Kenich (La Maison Blanche, Osaka).
"I worked with Stéphane Raimbault in Osaka at the 'Rendez-Vous', the Plaza Hotel's restaurant. Then, in June 1991, I came for the opening of the Oasis in La Napoule... a wonderful human adventure."

The Oasis, a Heaven for Cooks

A little further, punctuating the garden, still other Chefs had their stands:

Surprise Cherry of Foie Gras, Two-Color Jelly prepared by Christophe Ducros (1 Michelin Star at the Vieux Castillon in Castillon du Gard).

"We had the privilege of working with the finest produce selected by the Chef every morning at the Forville market in Cannes. In this respect, the Oasis is a heaven for cooks."

Tartare of Salmon Marinated with Aniseed, In a Salad of Cucumber and Cream, Red Caviar prepared by Ludovic Ordas (1 Michelin star at Mon Rêve de Gosse in Cannes).

"What I remember most is the family spirit of the Oasis and the brotherly bond between the Chefs, the teachings of Stéphane, the presence of Antoine, a true warrior!"

Cappuccino of Sea Scallops, their Shells and Razor Clams with Lemon Grass Steamed Violet Asparagus, Broad Beans and Shimeji Mushrooms prepared by Mathias Dandine (1 Michelin star at the Maison Dandine in Bormes-Les-Mimosas).

"Basically, I learned a whole lot. And loved the concert conductor in Stéphane, who knew how to manage without yelling out loud."

Ceviche of "Spéciale Papin" Oysters with Country Lemons and Capers prepared by Eric Manent (1 Michelin star at the Château de Divonne in Divonne-Les-Bains).

"I learned how to be punctual and regular. I also learned that there is no secret: to keep up with the Michelin standards, you have to spend long hours in the kitchen. That's it."

Shredded Crab and Guacamole in a Salad of Cress and Tamarind prepared by Laurent Mouret (Bib Gourmand at La Verdoyante in Gassin).

"I am proud to say I have worked at the Chef's side for 7 years. It was fabulous schooling and a great life experience."

Rising Sun of Raw Fish "Memories from Osaka", Salad of Pearled Barley and Raw Vegetables with Fresh Coriander prepared by Jilali Berrekama (Restaurant Jilali B. in Théoule-Sur-Mer).

"For me, a decade of Raimbault cuisine! I would qualify it as 'author' gastronomy. It has molded me into what I am today."

Yakitori of Braised Sweet Breads prepared by Yoshi Miura (1 Michelin star at L'Auberge des Templiers in Boismorand).

"The Oasis was the starting point of my professional life, encouraged by the Chef's kindness."

Sea Bass in a Gold Crust of Tarragon, Fondue of Tomatoes and White Aniseed Butter prepared by Emmanuel Hebrard (1 Michelin star at L'Abbaye de la Bussière in Bussière-Sur-Ouche).

"The Oasis represents everything I always wanted to achieve with my twin brother, who also had the chance to work with Pastry Chef François Raimbault: a family business."

Fricassee of Chicken Oyster and Crayfish with Thai Curry prepared by Philippe Combet (1 Michelin star at the Château de Mercuès in Cahors).

"Stéphane Raimbault is a role-model: obsessed with detail, rigorous and humanly. The specific trait of his cuisine: precision work."

Brie de Meaux aux Truffes prepared by Pierre Basso Moro (1 Michelin star at the Château de Germiney in Port-Lesney).

"The Oasis was a school of Japanese rigueur. What I remember most is the warmth of the place and the fact that I met my wife Cathy there, obviously!"

And for the finish, a huge Strawberry Cream Cake hand-painted by François Raimbault himself, in the colors of the Oasis!

