

L'Oasis

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Restaurant

Relais and Chateaux

Gastronomic restaurant

Gastronomic cooking

Gourmet restaurant

Gourmet cooking

It is in this small fishing village of La Napoule, nestled in the bay of Cannes, that Chefs Alain Montigny, Meilleur Ouvrier de France and Nicolas Davouze, Bocuse d'Or France, invite you over the seasons to the flamboyant patio of an enchanting oasis.

Discover a menu rooted in the Mediterranean region, which does not forget the cult dishes of chefs Louis Outhier and Stéphane Rimbault. With more than 450 references from the Oasis cellar, Pascal Paulze, sommelier and Meilleur Ouvrier de France, gives back to wine all its letters of nobility through the very fine selection on which he constantly works. Under the soft foliage, in the

veranda of the conservatory, one comes and returns at leisure and pleasure, to the fascinating discovery of an innovative cuisine.

The collection of paintings and sculptures focuses on contemporary art. The unique pieces by Jean-Franklin Koenig, Pierre Theunissen, Christian Glace, Gérard Le Roux, Michel Machu, Arman and César contrast with the neoclassical style of the house.

Openings and Rates

Opening:

From 01/02 to 02/11/2020.

Closed Monday and Sunday.

Home Languages

Spoken languages:

French

French

Benefit

Surroundings:

Sea less than 300 m

Classification

ranking guides:

Michelin

Assiette Michelin 2017

Contact Information

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Location

Javascript is required to view this map.

Links

[1]

<https://www.mandelieu.com/javascript%3Ahistory.back%28%29>

[2] <mailto:contact@oasis-mandelieu.fr>

[3] <http://www.oasisetoile-mandelieu.fr>