



Les Ateliers de L'Oasis

Our cooking classes take place every Friday from **6.30 to 8 pm**, with two-star Chef **Stéphane Raimbault**! He will let you into the Oasis' gastronomic secrets and tips for **49 €** per class !

Start with a welcome coffee or tea, then concentrate on the class before tasting the Chef's recipe with a fine glass of wine, selected by our Head Sommelier...



A + :

Gather up 6 to 12 friends for a session and choose your own topic for the class!

New!



« Kids Class »

Special course for children aged 7 to 12.

« Lady's Cooking Class »

Get your girlfriends together, pick a recipe and, after class, for any dinner at the gastronomic restaurant, the Chef will treat you to a bubbly glass of our vintage Champagne!

Observation courses only, for minimum of 6 students.



Book now!

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www.oasis-raimbault.com

Winter 2012 programme →

May

- Friday 04 *Risotto of Gilt-Head Bream with Clams and Lemon-Thyme*
- Friday 11 *Class Full*
- Friday 18 *Duck « Magret » with Kumquats and Green Pepper*
- Friday 25 *Roasted Sole with Violet Asparagus
Citrus Vinaigrette and « Marjolaine »*

June

- Friday 01 *Grilled Poultry with Country Lemons and « Panisses »*
- Friday 08 *Supremes of Turbot in a « Meunière » of Beetroot and Capers*
- Friday 15 *Roasted Rack of Lamb with Pistachio
« Tagine » Style Sauce and Peppermint*
- Friday 22 *« Big-eyed » Gilt-Head Bream
Stuffed with Wild Mushrooms and Shrimp*
- Friday 29 *Sushi Class with Shinsuke Ohno*