

# Menu Gastronomique

## Entrées 1 - Coquilles Saint-Jacques Poêlées

Pan-fried Scallops

Tuba in Bb

Derek BOURGEOIS Op. 313a

Andante con moto  $\text{♩} = 58$

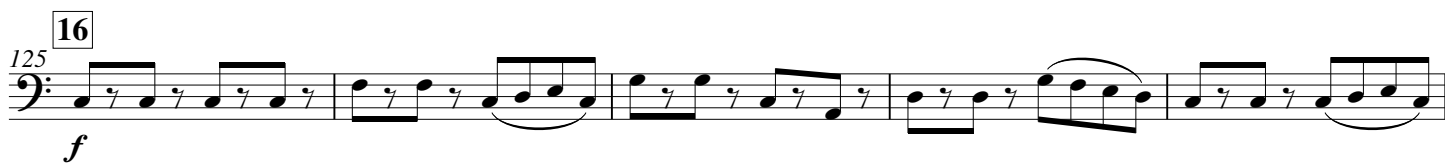
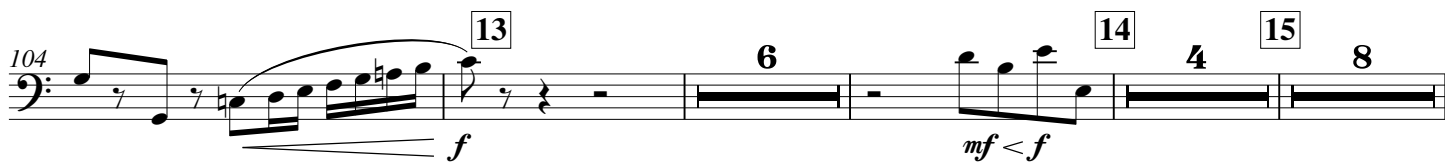
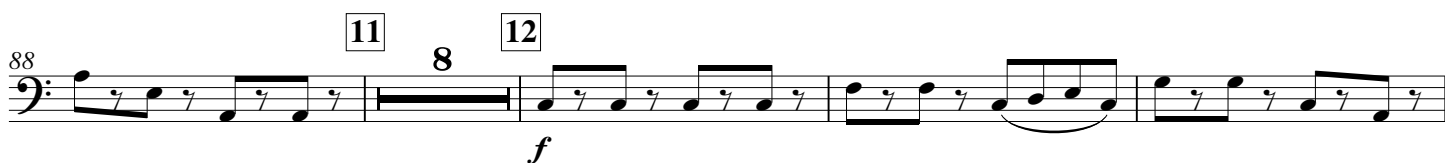
12 27 34 51 66

*f* *mf* *f* *f* *f* *rall.*

# Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

Allegro moderato e energico  $\text{♩} = 96$

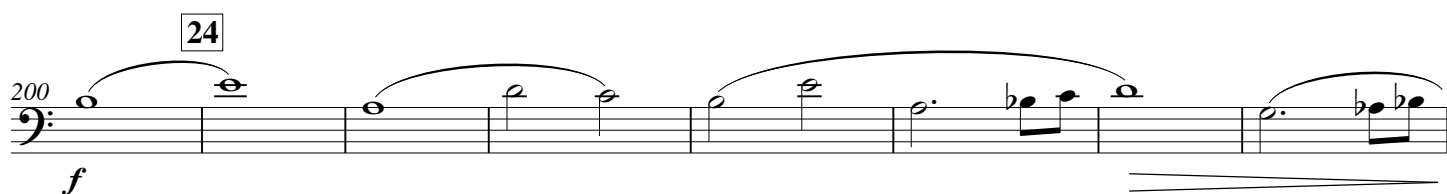
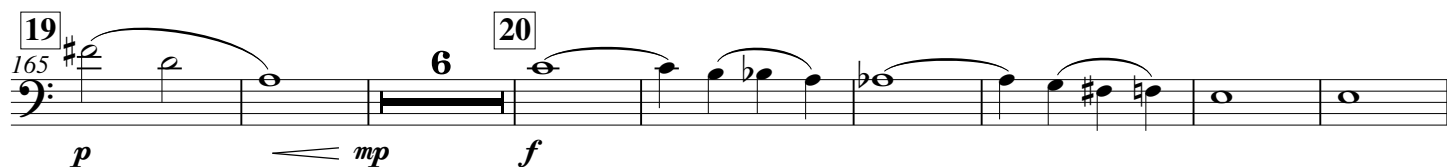




## Entrées 3 - Pâté de Foie Gras

Paté made from Fattened Goose Liver, Marinaded in Brandy and Dotted with Truffles

Moderato maestoso  $\text{♩} = 78$



# Plats Principaux 1 - Sole Normande

Fillets of Sole in a Prawn and Mushroom Sauce

Allegretto  $\text{♩} = 132$

224

26

27

28

29

30

31

*p*

*f*

*p*

*mp*

*f*

*mf*

*mp*

*p*

# Plats Principaux 2 - Coq au Vin

Chicken Pieces Cooked in Red Wine

Allegro con spirito  $\text{♩} = 120$

31

*mf*

Tuba in B $\flat$ 

289 *f* *ff*

294 *f*

299 *ff* *f*

303 *f*

307 *ff*

312 *f*

316 *ff* *f*

320 *ff*

325 *f*

330 *f*

335

338 *f* *2*

32 33 34 35 36 37 38 39

40

343

*f*

41

348

*ff* *f*

42

352

*f*

43

356

*ff* *f*

361

*ff*

365

*f*

## Plats Principaux 3 - Tournedos Rossini

Filet Mignon, pan-fried in butter, placed on a crouton, topped with foie gras and truffles and served with Madeira demi-glace sauce

Allegro vivace ♩ = 132

44

375

*p*

45

381

*ff* *f*

389

*f*

394 **46** **47** accel. *mp*

401 *mf*

405

**48** Allegro molto ♩ = 144 *ff* 3

415 3

422 **49** 3 *mp*  $\leftarrow$  *f* 2

**50** 433 *f*

437 **51** 3 4 *ff*

447 Tap on stand with anything convenient *f*

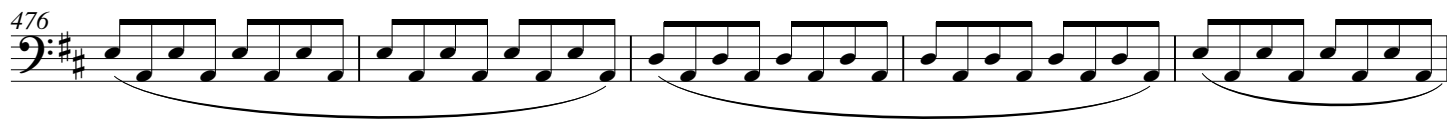
450 **52** Allegro vivace come prima ♩ = 132 **53** 5 10

54



55

accel. poco a poco



56



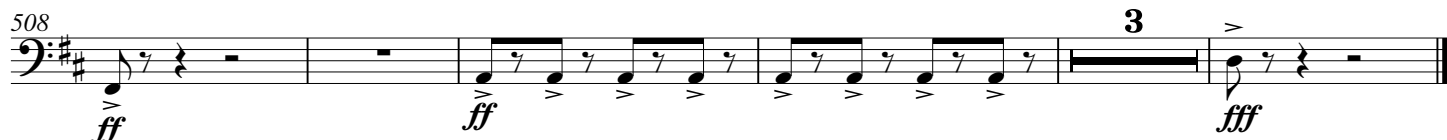
57

Presto ♩ = 160



58

Ancora più mosso ♩ = 172



# Desserts 1 - Crêpes Suzette

Pancakes with a Butter, Orange and Grand Marnier Sauce

Tempo di Valse ♩ = 60



59





Tuba in B $\flat$ 

535

545

60

555

61

565

575

62

16

63

*mp*

600

613

64

*mf*

*f*

624

634

65

644

654

66

664

67

674

681

# Desserts 2 - Crème Brûlée

A Rich Custard with a Crust of Caramelized Sugar

Allegro moderato  $\text{♩} = 132$



75



## Desserts 3 - Tarte Tatin

A caramelized apple tart that is baked with pastry on top and then inverted for serving

Presto  $\text{♩} = 144$



