

Menu Gastronomique

Entrées 1 - Coquilles Saint-Jacques Poêlées

Pan-fried Scallops

Tuba in Bb

Derek BOURGEOIS Op. 313a

Andante con moto ♩ = 58

12 27 34 51 66

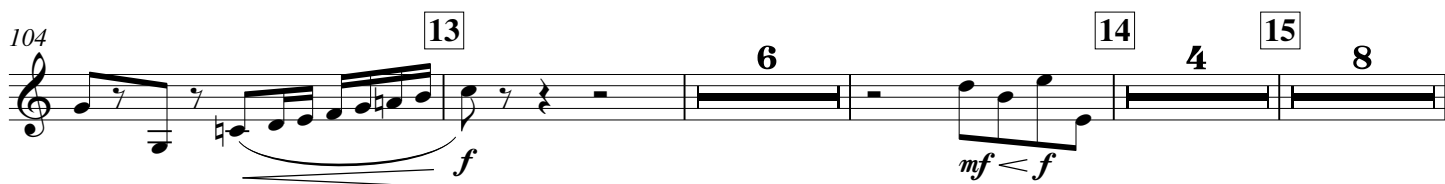
1 2 3 4 5 6 7 8 9

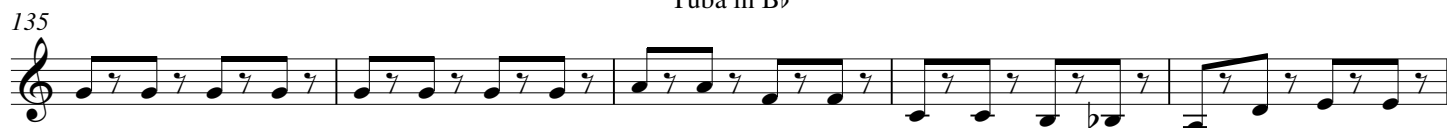
f *mf* *f* *f* *f* *mf* *f* *rall.*

Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

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

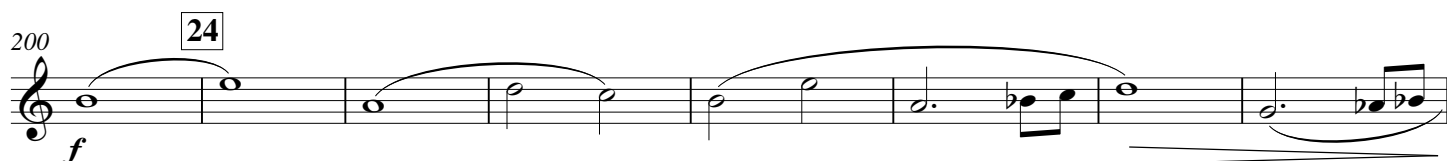
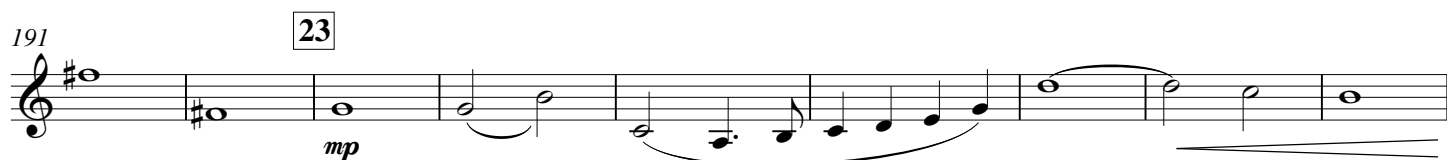




Entrées 3 - Pâté de Foie Gras

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

233

27

242

28

250

259

29

269

30

276

31

p

f

mp

mf

p

Plats Principaux 2 - Coq au Vin

Chicken Pieces Cooked in Red Wine

Allegro con spirito $\text{♩} = 120$

31

mf

289 *f* *ff*

294 **32** *f*

299 *ff* *f* **33**

303 *f* **34**

307 *ff*

312 **35** *f*

316 *ff* *f*

320 **36** *ff*

325 **37** *f*

330 **38** *f*

335

338 **39** 2

343 **40**

f

348 **41**

ff *f*

352 **42**

f

356 **43**

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

f

375 **44**

p

381 **45**

ff *f*

389 *f*

Tuba in B \flat

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

401 *mf*

405

408 **48** Allegro molto ♩ = 144 *ff*

415

422 **49** *mp* \leftarrow *f*

433 **50** *f*

437 **51** *ff*

447 Tap on stand with anything convenient *f*

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

466 **54** *mf*

471 **55** *acc. poco a poco* *mp*

476

481 **56** *mf*

486

490 **57** *Presto* ♩ = 160 *ff*

496

502 **58** *Ancora piú mosso* ♩ = 172 *f*

508 *ff* *ff* *fff*

Desserts 1 - Crêpes Suzette

Pancakes with a Butter, Orange and Grand Marnier Sauce

Tempo di Valse ♩ = 60

f

525 **59**

535

545 **60**

555 **61**

565

575 **62** **63** 16 *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 $\text{♩} = 132$

694 68 legato

700

706

712 69

718

724 70

732 71 8 72 8 73

756 74 legato

763

769

775

781 75

787 *f*

792 *rall.*

Desserts 3 - Tarte Tatin

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

Presto ♩ = 144

7 76 77

823 *sf*

828 *sf* *f*

833 *sf*

838 78 *f*

843

848 79

853 *ff* 80 81 9

869 **82**

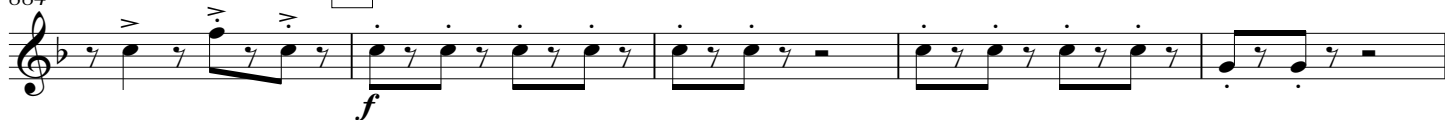
874

83

879



884

84

889



894



897

