

# Menu Gastronomique

## Entrées 1 - Coquilles Saint-Jacques Poêlées

Bass Trombone in B $\flat$

Pan-fried Scallops

Derek BOURGEOIS Op. 313a

Andante con moto  $\text{♩} = 58$

23 *f*

38 *f*

56 *mf* *f*

68 *rall.*

## Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

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

80 *f*

85 *f*

97 **12** *f*

102 **13** *ff*

107 **14** *ff* **15** 8

125 **16** *f*

130 *ff* *ff* **17** *ff*

136 *ff*

142

146

## Entrées 3 - Pâté de Foie Gras

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

Moderato maestoso ♩ = 78

**18** 8 *mp*

165 **19** 2 *mp* **20** 4 *mf* *f*

178 **21** 4 **22** 8 **23** 2 *mp* **24** 8 **25** 4 *p* *rall.*

# Plats Principaux 1 - Sole Normande

Fillets of Sole in a Prawn and Mushroom Sauce

Allegretto ♩ = 132

10 26 12 27

28 29

247 12 29

*mp* 30

269 3

*f*

# Plats Principaux 2 - Coq au Vin

Chicken Pieces Cooked in Red Wine

Allegro con spirito ♩ = 120

31 4 4

32

293 4

33 34 4

301 *ff* *f*

35 4 3

310 *ff* *ff* *sf*

36 37 3

321 *ff* *f*

328

38

333 *f*

39 2

337

343 40 41 42

*f* *ff*

355 *f*

359 43 *ff* *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*

388 46 *f*

397 47 **accel.** *mp*

403 *mf*

48 **Allegro molto** ♩ = 144 *ff*

415 *f*

## Bass Trombone in Bb

49



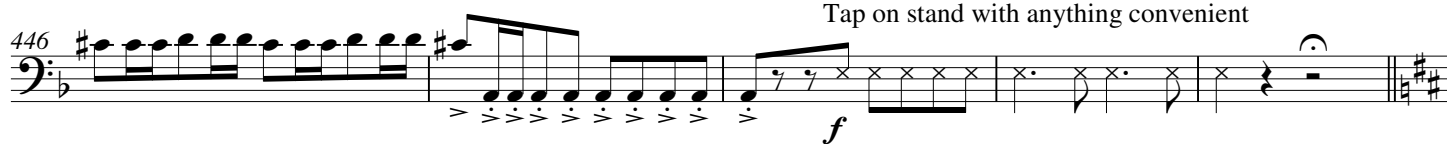
50



51



Tap on stand with anything convenient



52

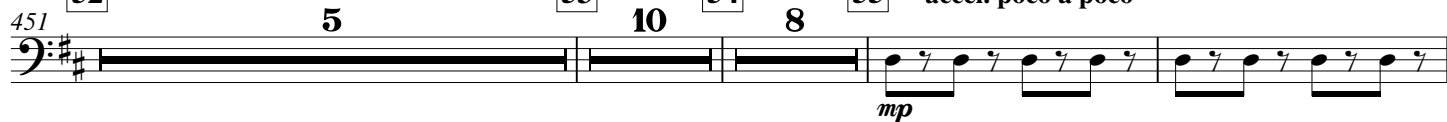
Allegro vivace come prima ♩ = 132

53

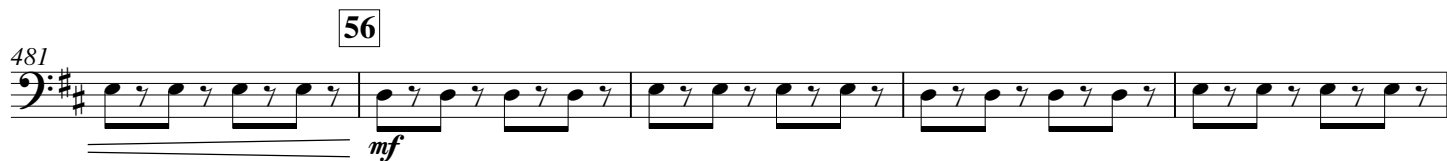
54

55

accel. poco a poco



56



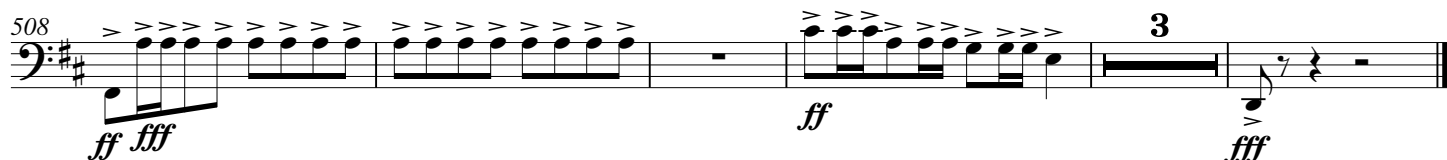
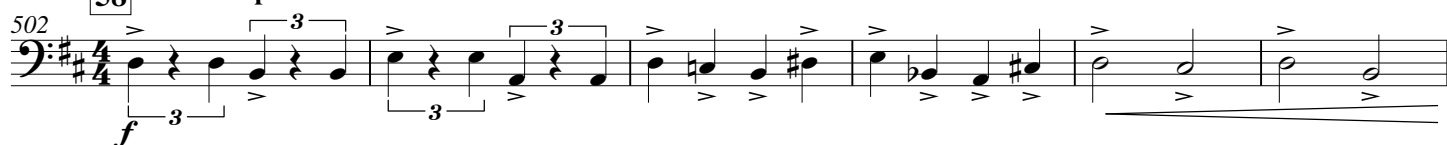
57

Presto ♩ = 160



58

Ancora più mosso ♩ = 172



# Desserts 1 - Crêpes Suzette

Pancakes with a Butter, Orange and Grand Marnier Sauce

Tempo di Valse  $\text{♩} = 60$

16 59 16 60

*f*

553

61

562

571

62 16 63

*mp*

603

612 64

*mf* *f*

621 16 65 16 66

*f*

660

67 669

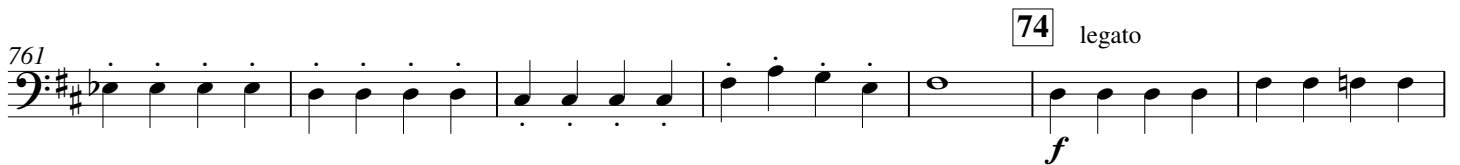
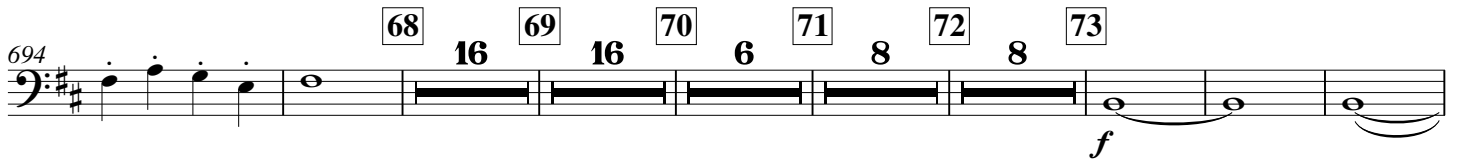
678

683

# Desserts 2 - Crème Brûlée

A Rich Custard with a Crust of Caramelized Sugar

Allegro moderato ♩ = 132



# Desserts 3 - Tarte Tatin

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

Presto ♩ = 144

76

77

78

79

80

81

82

83

84

88

89

*sf*

*mf*

*f*

*sf*

*f*

*sf*

*f*

*ff*

*f*

*ff*

*f*

*sf*

*f*

*sf*