

Menu Gastronomique

Entrées 1 - Coquilles Saint-Jacques Poêlées

Pan-fried Scallops

Tuba in Eb

Derek BOURGEOIS Op. 313a

Andante con moto ♩ = 58

12 27 34 51 66

1 2 3 4 5 6 7 8 9

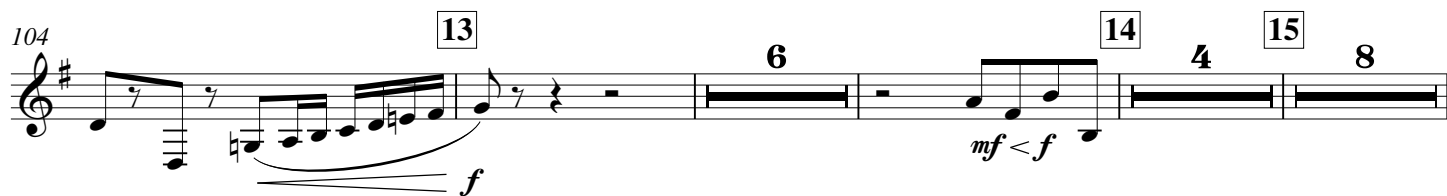
f *mf* *f* *mf* *f* *mf* *f* *mf* *f*

rall.

Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

Allegro moderato e energico ♩ = 96



135



140

17



145



Entrées 3 - Pâté de Foie Gras

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

Moderato maestoso ♩ = 78

18

8



165

19

6

20



179

21

4

22



191

23



200

24



208

25

rall.



Plats Principaux 1 - Sole Normande

Fillets of Sole in a Prawn and Mushroom Sauce

Allegretto $\text{♩} = 132$

224

233

242

250

259

269

276

p

f

mp

f

mf

mp

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**

299 **33**

303 **34**

307 *ff*

312 **35** *f*

316 *ff* *f*

320 **36** *ff*

325 **37** *f*

330 **38** *f*

335

338 **39** 2

343 **40**

348 **41**

352 **42**

356 **43**

361

365

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

375 **44**

381 **45**

389

394 **46****47**

accel.

401



405

408 **48** Allegro molto $\text{♩} = 144$ 

415



422

**49**433 **50**

437

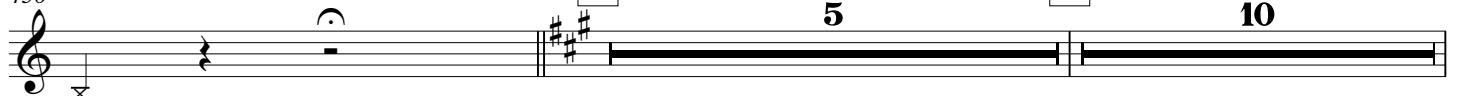
**51**

447

Tap on stand with anything convenient



450

**52**Allegro vivace come prima $\text{♩} = 132$ **53**

5

10

466 **54** *mf*

471 **55** *accel. poco a poco*

476 *mp*

481 **56** *mf*

486

490 **57** *Presto* ♩ = 160

496

502 **58** *Ancora piú mosso* ♩ = 172

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

16

63



600



613

64



624



634

65



644



654

66

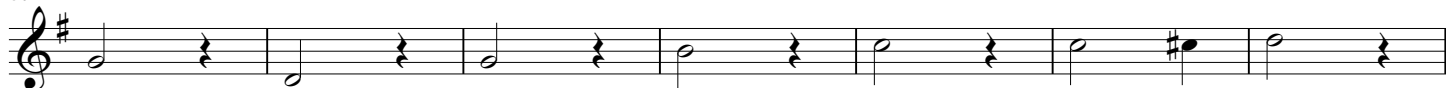


664

67



674



681



Desserts 2 - Crème Brûlée

A Rich Custard with a Crust of Caramelized Sugar

Allegro moderato $\text{♩} = 132$

694 *mf* **68** *legato*

700 *mp*

706

712 **69**

718 *f*

724 **70** *mf* *f*

732 **71** **72** **73** *f*

756 *mf*

763 *mf* **74** *legato* *f*

769

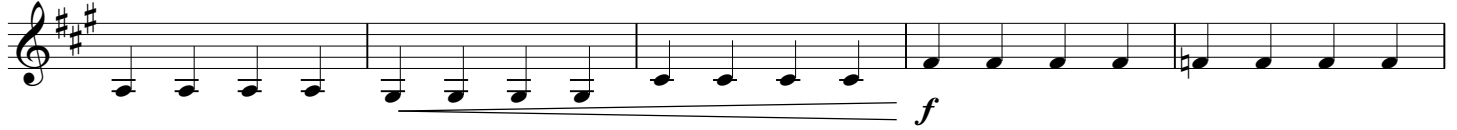
775

781

75



787



792

rall.

Desserts 3 - Tarte Tatin

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

Presto ♩ = 144



823



828



833



838

78



843



848

79



853

80

81



