

Menu Gastronomique

Entrées 1 - Coquilles Saint-Jacques Poêlées

Pan-fried Scallops

Horn in Eb 1

Derek BOURGEOIS Op. 313a

Andante con moto ♩ = 58

1 2 2 2 1

11 2 7 2 3

25 4

31 4 5 8 6

47 7

52 8 7 2

66 9

70 rall.

Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

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

f

78 10

83

88 11 8 12 *f*

100

105 13 *ff* *mf*

111 14 *f* *ff*

117 15 8 16 *f*

129 *ff*

134

139 17 *ff*

144

Horn in E \flat 1

Entrées 3 - Pâté de Foie Gras

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

Moderato maestoso $\text{♩} = 78$

5 18 8 19 *mf* molto espress. *mp* *mf*

167 20 5 21 4 22 8 23 *f* molto espress. *mp*

194 24 *f*

203

208 25 5 *f* molto espress. rall.

Plats Principaux 1 - Sole Normande

Fillets of Sole in a Prawn and Mushroom Sauce

Allegretto $\text{♩} = 132$

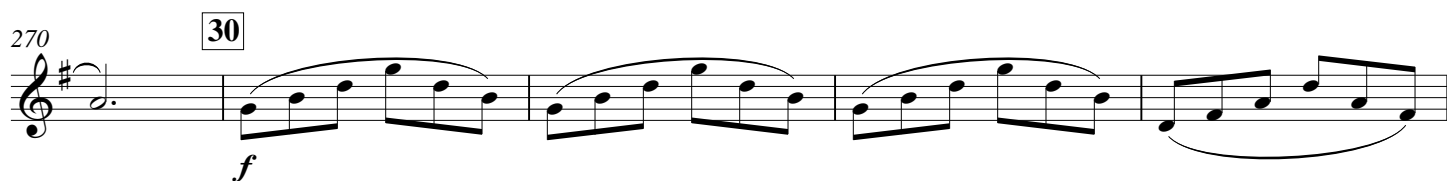
p

223 26

229

235 27 *f*

241 28 12



Plats Principaux 2 - Coq au Vin

Chicken Pieces Cooked in Red Wine



312 **35**

f *f* *sf*

317 **36**

f *sf*

322 **37**

f

333 **38**

f

340 **39** **40**

f *ff*

345 *f* *f* *sf*

350 **41** **42**

f *f*

355 **43**

ff *f*

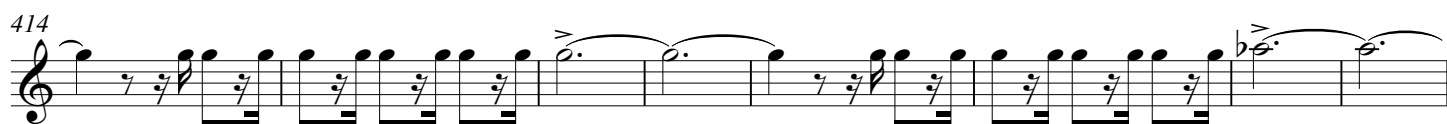
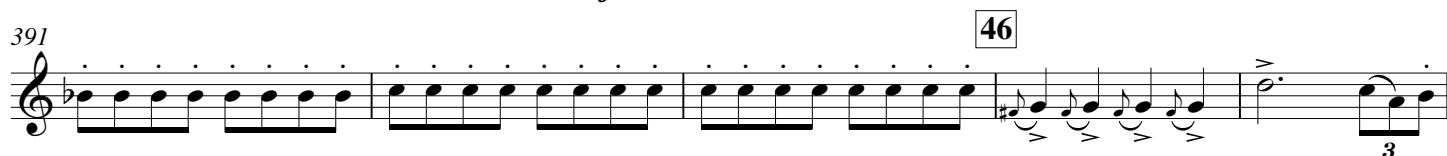
361 *f* *sf*

365 *f* *sf*

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



441 **51**

p *mp* *mf*

444

f *ff*

448 Tap on stand with anything convenient **52** Allegro vivace come prima ♩ = 132 **53**

f 5 10

466 **54**

mf

471 **55** accel. poco a poco 4

mp

480 **56**

mf

485

490 **57** Presto ♩ = 160

ff 3 3 3 3

496

3 3 3 3 3 3

502 **58** Ancora più mosso ♩ = 172

f 3 3 3 3 3 3 3 3

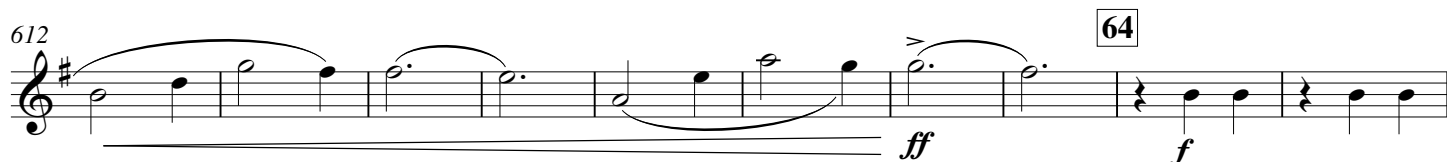
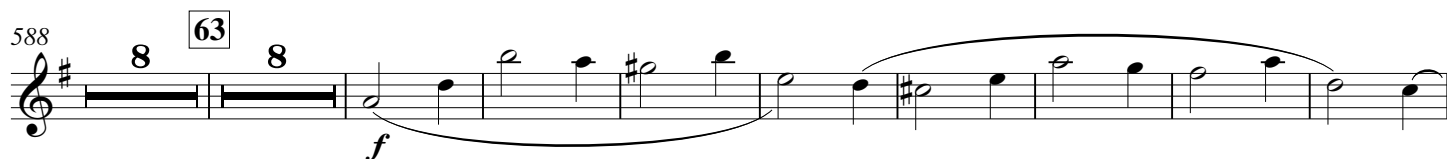
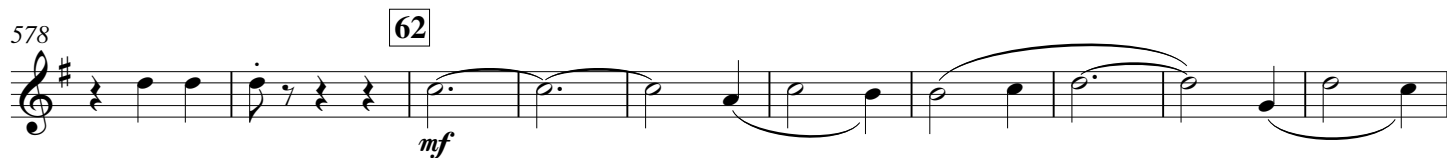
508

ff *fff* *fff* 3

Desserts 1 - Crêpes Suzette

Pancakes with a Butter, Orange and Grand Marnier Sauce

Tempo di Valse $\text{♩} = 60$



622



630



639

65



648

66



657



666

67



675



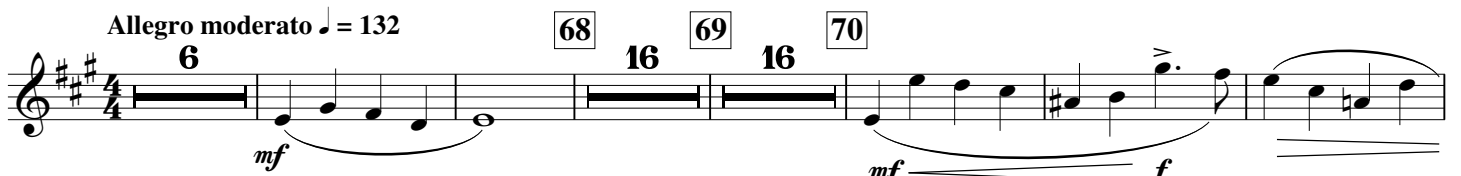
682



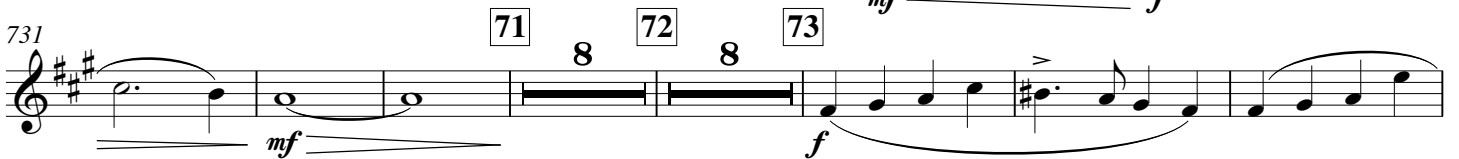
Desserts 2 - Crème Brûlée

A Rich Custard with a Crust of Caramelized Sugar

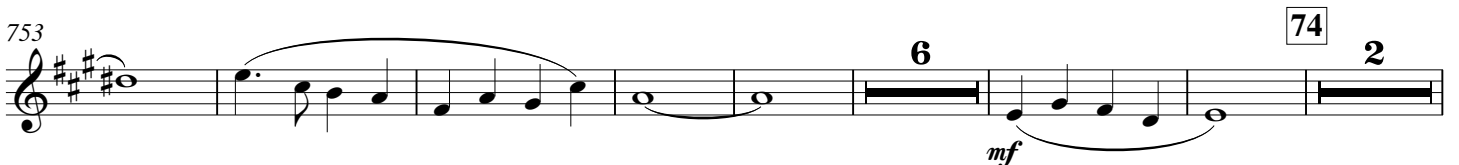
Allegro moderato ♩ = 132



731



753



10

Horn in E \flat 1

768



777

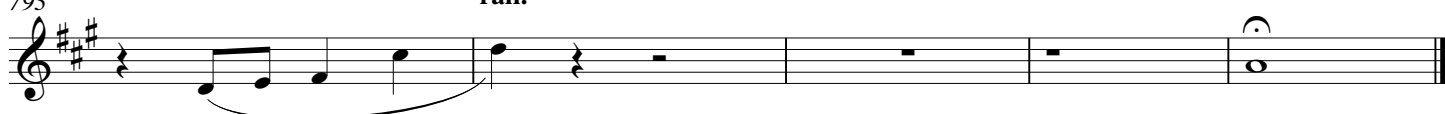


788



793

rall.

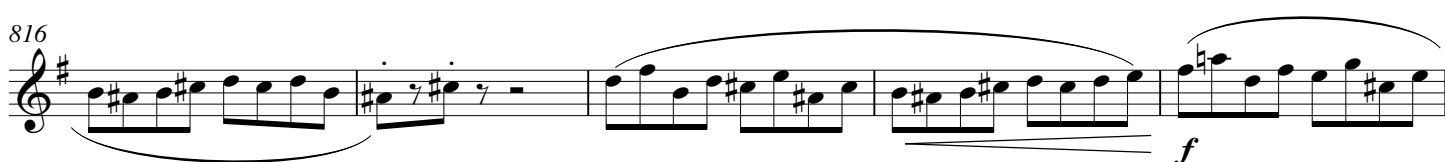


Desserts 3 - Tarte Tatin

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

Presto $\text{♩} = 144$ 

816



821

77



826



831



835



