

Menu Gastronomique

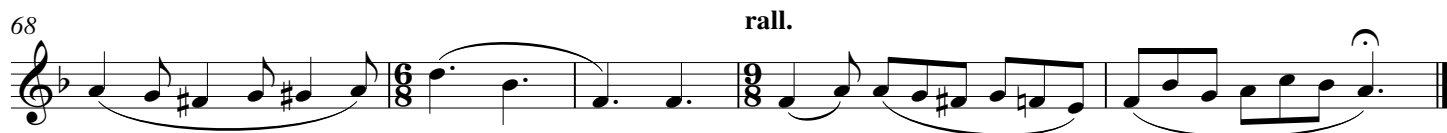
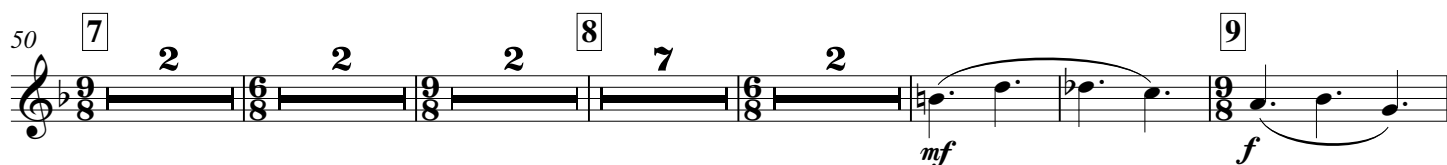
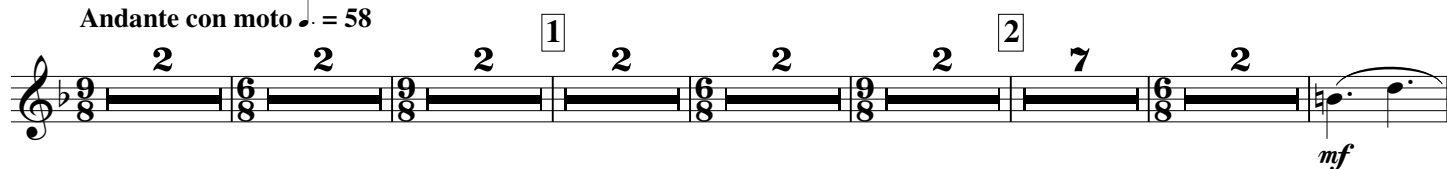
Entrées 1 - Coquilles Saint-Jacques Poêlées

Pan-fried Scallops

Derek BOURGEOIS Op. 313a

Trombone 2 in B \flat

Andante con moto $\text{♩} = 58$



Entrées 2 - Homard Thermidor

Lobster Cooked with Egg Yolks, Brandy and Mustard

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

ff

80 **10**

f

85 **11** 8

97 **12**

f

102 **13**

ff

107 **14** 5 **15** 8

ff

125 **16**

f

130

ff **ff**

136 **17**

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

15 16 17 18 8

165 19 8 20 f

181 21 4 22 8 23 mp

200 24 f

208 25 26 27 p rall.

Plats Principaux 1 - Sole Normande

Fillets of Sole in a Prawn and Mushroom Sauce

Allegretto ♩ = 132

26 10 27 12 f

247 28 12 29 mp

269 30 f 3

Plats Principaux 2 - Coq au Vin

Chicken Pieces Cooked in Red Wine

Allegro con spirito $\text{♩} = 120$

31 4 4

293 32 4

301 33 4 34

310 35 4 3

321 36 3 37

328

333 38

337 39 2

343 40 4 41 4 42

355

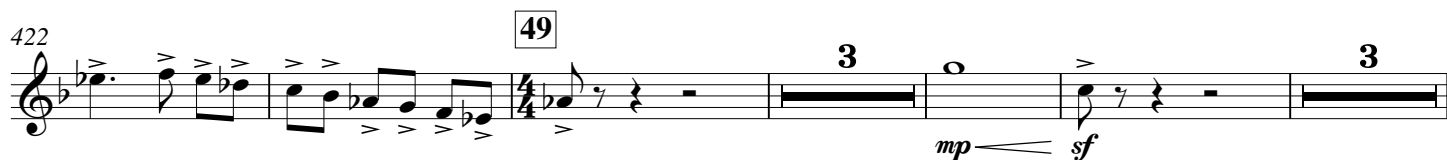
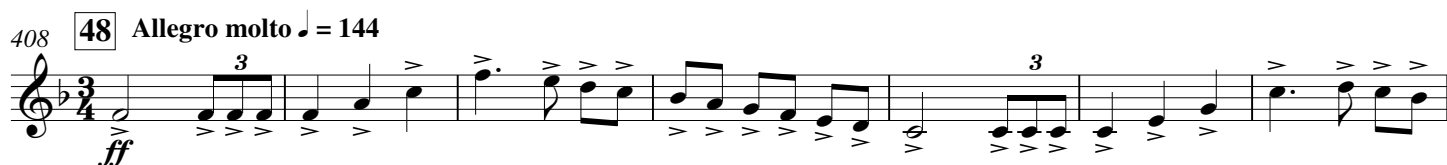
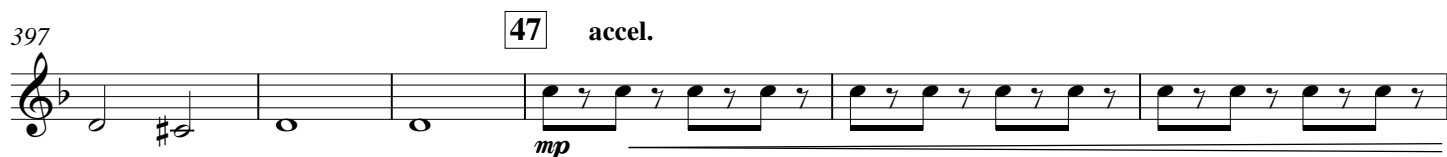
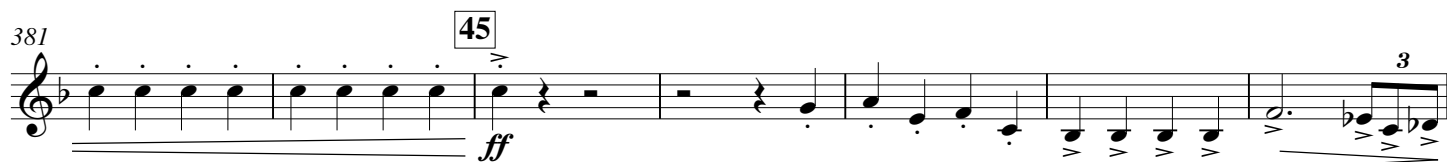
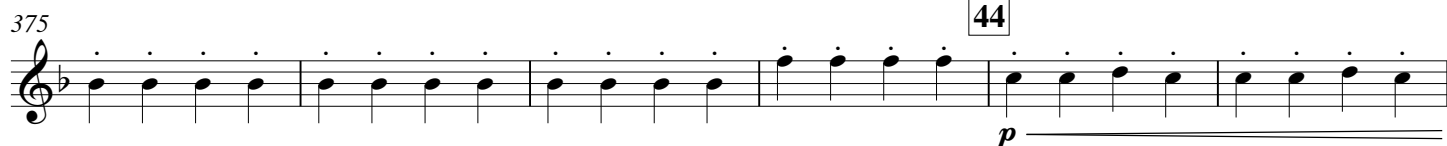
359 43 4 3

ff *f* *sf* *f* *ff* *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



433 **50**

f

437 **51**

mp *p* *mp* *mf* *f*

445 *ff*

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

f 5 10

466 **54** 8 **55** accel. poco a poco *mp*

478 **56** *mf*

483

488 **57** Presto ♩ = 160 *ff* 3

494 3 3

501 **58** Ancora più mosso ♩ = 172 *f* 3 3 3 3

507 *ff* *fff*

510 *ff* 3 *fff*

Desserts 1 - Crêpes Suzette

Pancakes with a Butter, Orange and Grand Marnier Sauce

Tempo di Valse $\text{♩} = 60$

16 59 16 60

f

554

563 61

572 62 16

596 63 *mp*

605

614 64 *mf* *f*

622 16 65 16 66 *f*

661

670 67

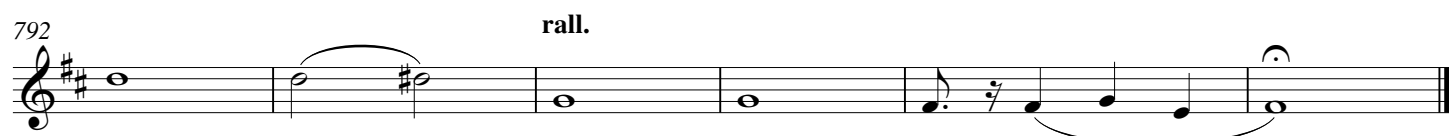
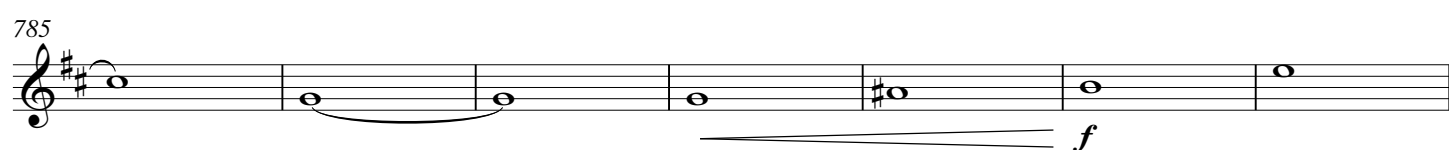
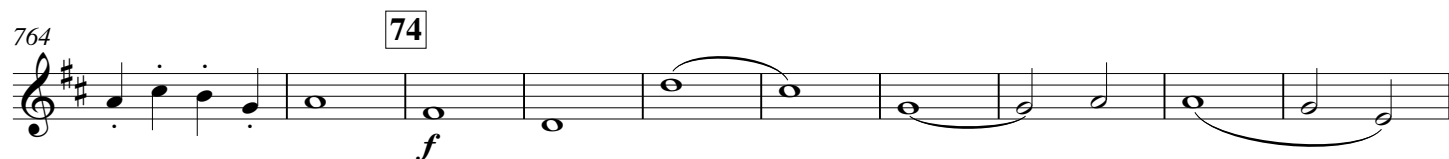
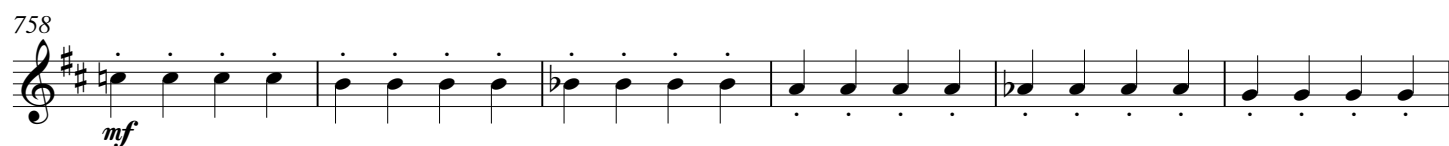
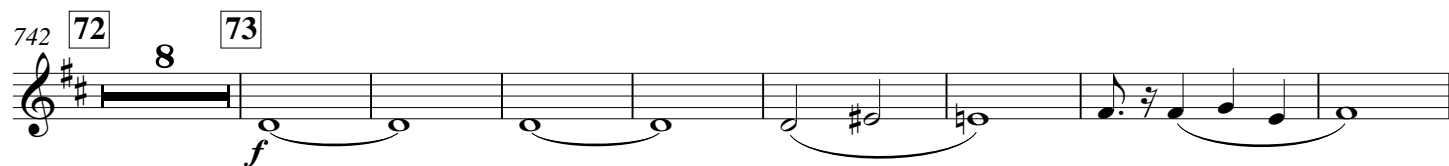
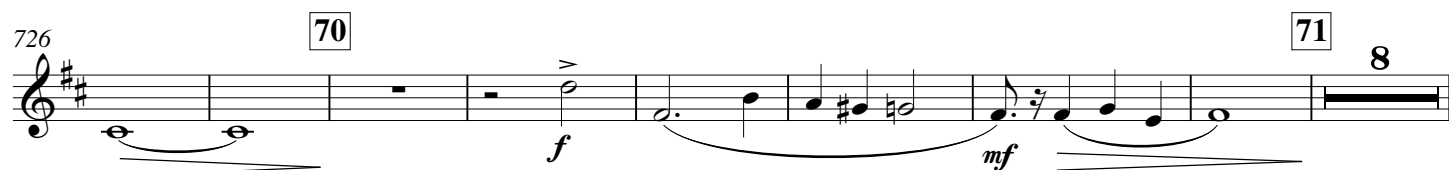
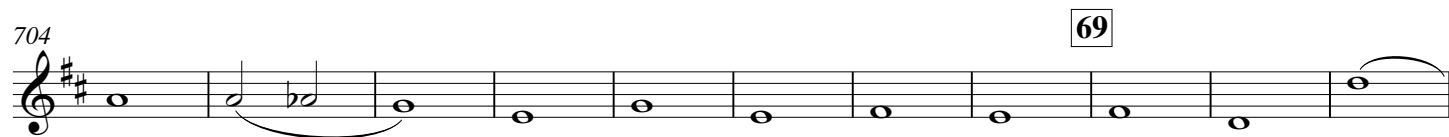
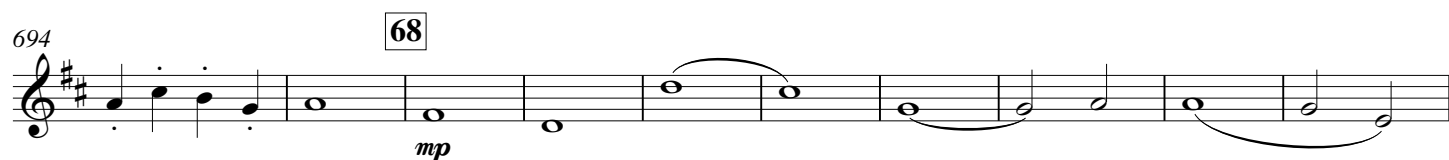
679

684

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

10

sf

mf

f

sf

f

f

ff

f

ff

f

sf

f

sf