

SCENE THIRTEEN: THE PALACE

(The SEA CHORUS now forms the palace kitchen. CHEF LOUIS, a French culinary perfectionist, orders CHEFS about as he prepares dinner.)

CHEF LOUIS

Attention. Attention! Le menu pour ce soir: escargot, lobster bisque, tuna tartare, holy mackerel. Maintenant!

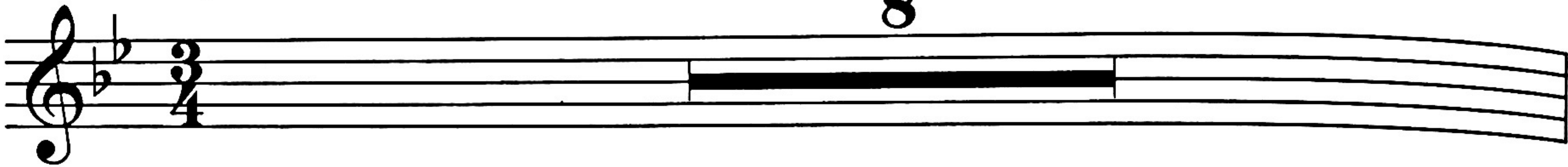
(#28 – LES POISSONS. SEBASTIAN enters, grumbling to himself.)

Les Poissons

SEBASTIAN: The things I do for that girl! Over the wall... under the gutter... in through the window... Now, finally, someplace that's safe! (realizes he's in the middle of the kitchen) Uh-oh! (SEBASTIAN hides as CHEF LOUIS approaches.)

Valse Parisienne –
Easy One

8



9 CHEF LOUIS: Easy

Les pois - sons, les pois - sons, how I love les pois -

13

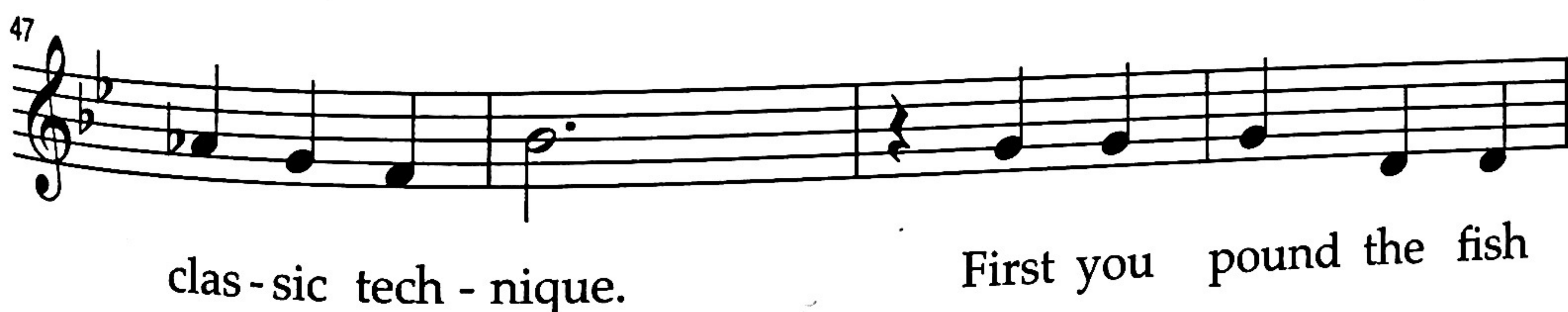
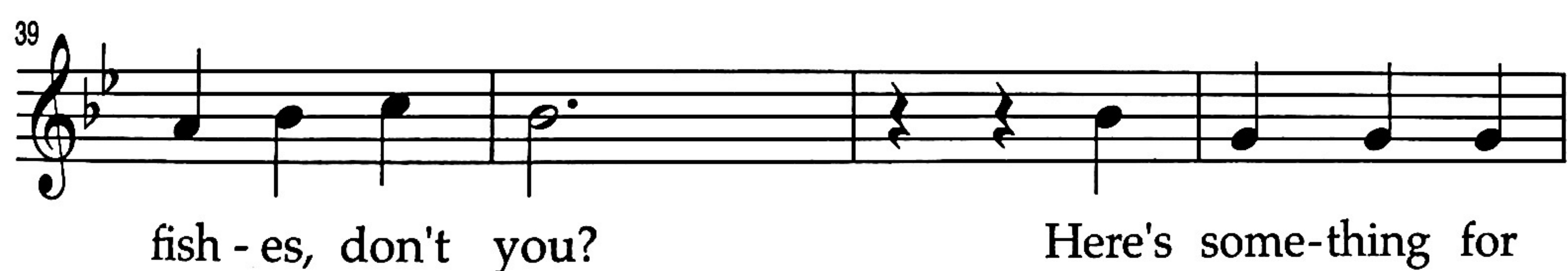
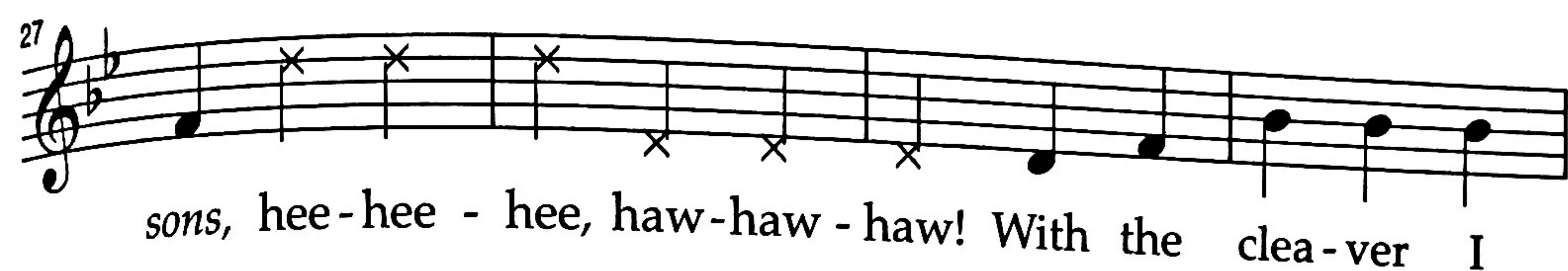
sons. Love to chop and to

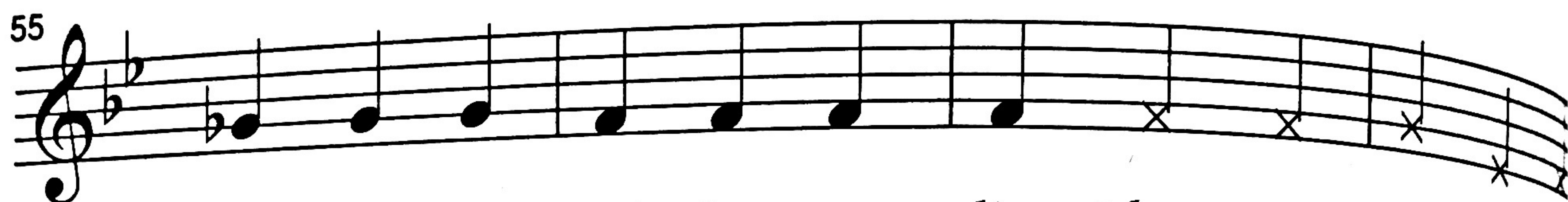
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serve lit - tle fish. First I cut off their

19

heads, then I pull out the bones. Ah mais oui, ça c'est

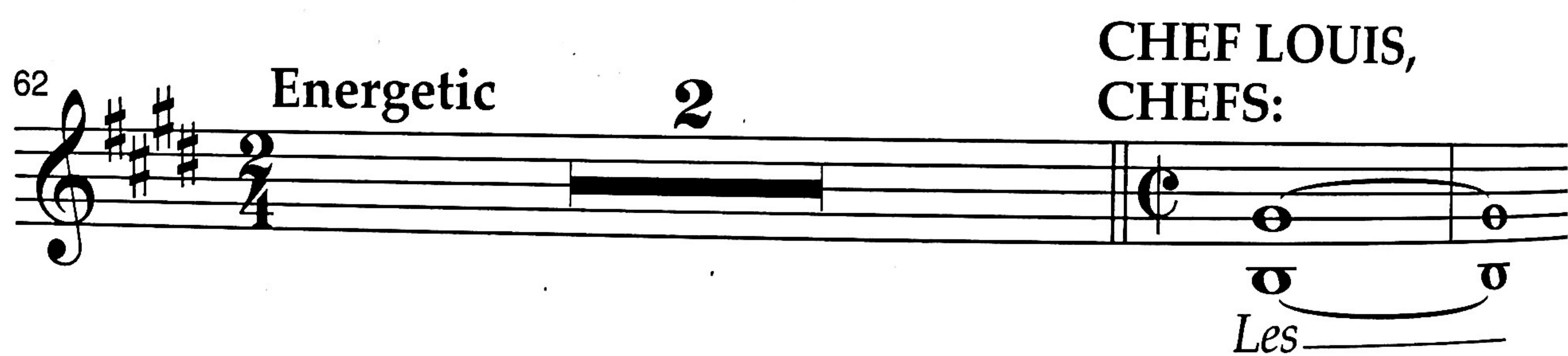




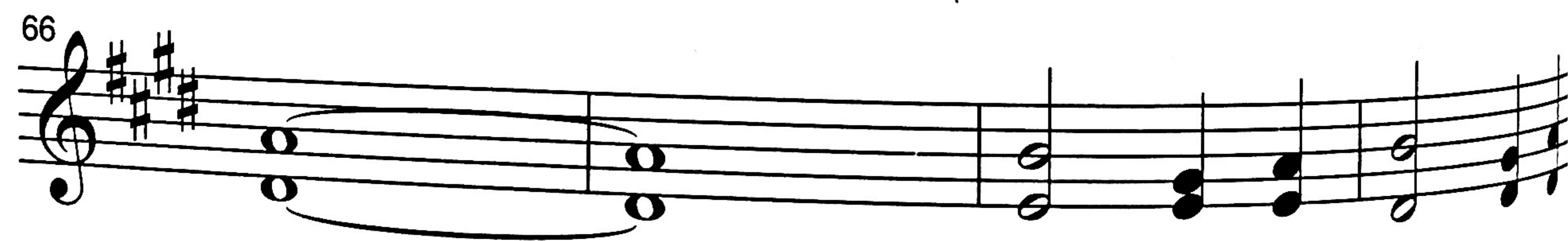
skin, give the bel - ly a slice. Then you rub some sa



in... 'cause that makes it taste nice.



Les



pois

sons! Les pois - sons! Ooh la



la!

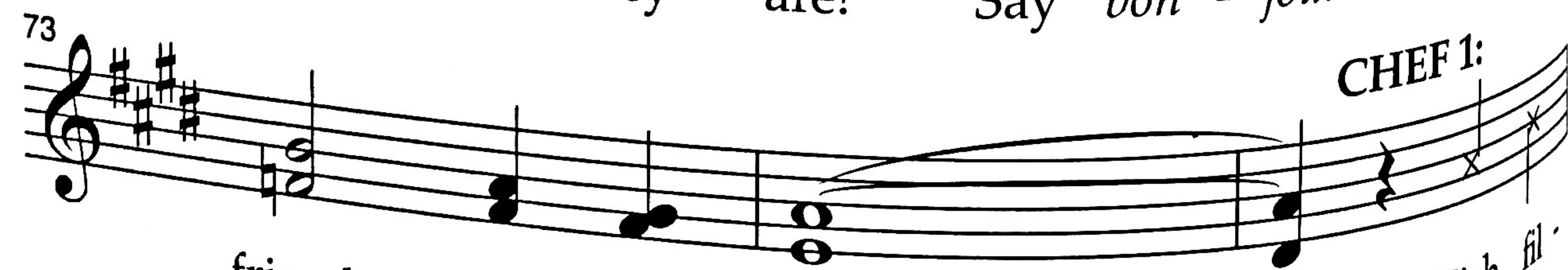
Here they

are!

Say

bon - jour

to our



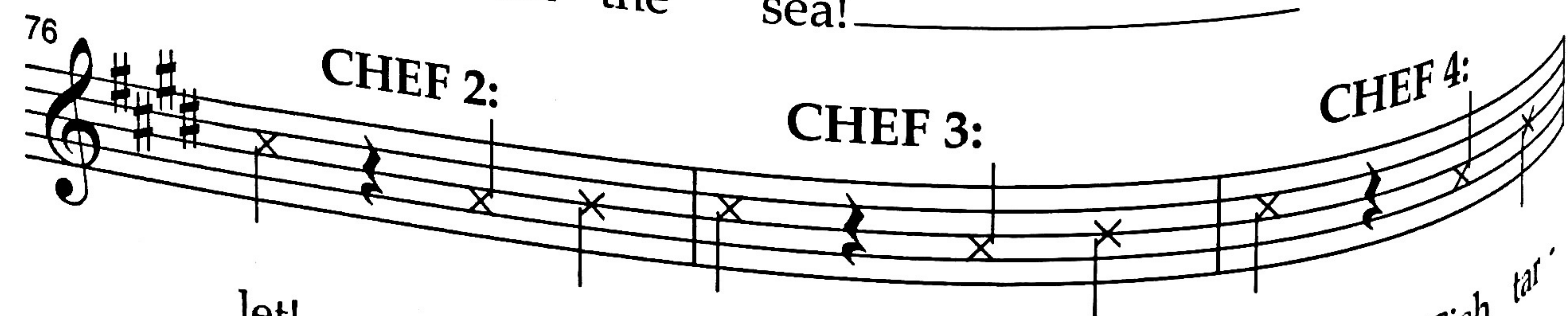
friends

from the

sea!

CHEF 1:

Fish fil -



CHEF 2:

CHEF 3:

CHEF 4:

let!

Fish tar -