

SCENE THIRTEEN: THE PALACE KITCHEN

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

CHEF LOUIS

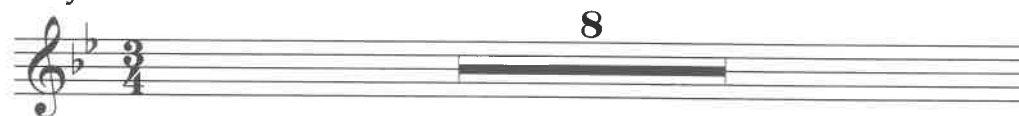
Attention. Attention! Le menu pour ce soir: escargot, lobster bisque, tuna tartare, holy mackerel. Maintenant!

(#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



9 CHEF LOUIS: Easy  
Les pois - sons, les pois - sons, how I love les pois -

13 sons. Love to chop and to

15 serve lit - tle fish. First I cut off their

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

23  
tou - jours de - lish. Les pois - sons, les pois -

27  
sons, hee - hee - hee, haw - haw - haw! With the clea - ver I

31  
hack them in two. I pull out what's in -

35  
side and I serve it up fried. God, I love lit - tle

39  
fish - es, don't you? Here's some - thing for

43  
tempt - ing the pal - ate, pre - pared in the

47  
clas - sic tech - nique. First you pound the fish

51  
flat with a mal - let. Then you slash through the