

SCENE THREE: THE PALACE KITCHEN

(CHEF LOUIS, a culinary perfectionist, French to the core with an affinity for blades, orders CHEFS about as he prepares dinner.)

CHEF LOUIS

Attention. Attention! La menu pour ce soir: escargot, lobster bisque, tuna tartare. Holy Mackerel. Maintenant!

(The chefs exit. Chef Louis at the butcher's block.)

#18 - Les Poissons

Chef Lou

(CHEF LOUIS)

LES POISSONS, LES POISSONS

HOW I LOVE LES POISSONS

LOVE TO CHOP

AND TO SERVE LITTLE FISH

FIRST I CUT OFF THEIR HEADS

THEN I PULL OUT THE BONES

AH MAIS OUI

ÇA C'EST TOUJOURS DELISH

LES POISSONS, LES POISSONS

HEE-HEE-HEE, HAW-HAW-HAW

WITH THE CLEAVER I HACK THEM IN TWO

I PULL OUT WHAT'S INSIDE

AND I SERVE IT UP FRIED

GOD, I LOVE LITTLE FISHES, DON'T YOU?

HERE'S SOMETHING FOR TEMPTING THE PALATE

PREPARED IN THE CLASSIC TECHNIQUE

FIRST YOU POUND THE FISH FLAT WITH A MALLET

THEN YOU SLASH THROUGH THE SKIN

GIVE THE BELLY A SLICE

THEN YOU RUB SOME SALT IN

(laughs diabolically)

'CAUSE THAT MAKES IT TASTE NICE

(notices Sebastian cowering under the table)

Zut alors! I have missed one! Shh ...

(CHEF LOUIS)

SACRE BLEU! WHAT IS THIS?
HOW ON EARTH COULD I MISS
SUCH A SWEET LITTLE SUCCULENT CRAB?
QUEL DOMAGE! WHAT A LOSS!
YOU BELONG IN THE SAUCE
WITH SOME FLOUR, I THINK, JUST A DAB

THEN I'LL STUFF YOU WITH BREAD
IT WON'T HURT—YOU'LL BE DEAD!
AND YOU'LL SURELY BE LUCKY YOU ARE
'CAUSE IT'S GONNA BE HOT
IN MY BIG COPPER POT
TOODLE-LOO, MON POISSON! AU REVOIR!

(At end of song, Chef Louis notices Sebastian is alive.)

SEBASTIAN: *What is this?*

(Sebastian tweaks his nose and runs. Louis starts trashing the place.)

CARLOTTA: *I think I'd better go see what Louis is up to.*

LOUIS: *Come out you little pipsqueak and fight like a man!*

CARLOTTA: *Louis! What are you doing?*

LOUIS: *Well - I - I was just - er, er, I'm sorry, madame.*