**Les Poissons**

***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 their bones
Ah, mais oui, ca 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
'Cause that makes it taste nice

***All Chefs:***

Les Poissons, les poisons, Ooh la la, here they are

Say bonjour to our friends from the sea!

***Numbered chefs:*** Fish fillet, fish pate, fish flambé fish tartare,

**Chef Louis**: It’s a fish how you say? Jamboree!

***Numbered chefs:*** Curried bass, kippered smelt, fish kabobs, tuna melt

***Chef Louis:*** If it’s grilled it’s been grilled to a “T”

***All***: Fish lightly toasted and roasted and steamed

Tossed in the blender and tenderly creamed

Dish after dish like you’d wish to have dreamed.

***Chef Louis: Zut Alors! I have missed one!***