

table  
(12)

# " LA PALME D'OR "

SCRIPT<sub>1</sub>

SCÉNARIO ORIGINAL  
DE JEAN IMBERT

*Version  
Finale*



TOUTE REPRODUCTION,  
DIFFUSION, OU ADAPTATION,  
SOUS QUELQUE FORME QUE CE  
SOIT DE CE SCENARIO EST  
STRICTEMENT INTERDITE.

SI PERDU, MERCI DE REMETTRE  
CE DOCUMENT AUX AUTORITÉS  
COMPÉTENTES.

FINAL DRAFT

26 . 04 . 1955

STAGE 1. INT. R.

*Préparation  
aiguillon  
non couteau*

**THE ANCHOVIES:**

- (55) RAW WITH MEDITERRANEAN CONDIMENTS,  
PIPERADE, RILLETTE

Opening shot of the glossy waters of the Mediterranean, heading towards the port of La Figueirette harbour. Marius, the historic fisherman, appears close-up shot, preparing his nets, ready to catch those the little silver fish dancing beneath the surface.

**THE BONITO:**

- (70) TASTES LIKE TARTARE, SQUID INK TUILE  
AND BONITO BROTH

The camera turns towards Tamaris Bay, revealing Jean-Christophe, solitary and determined, standing on the deck of his boat as he prepares for his quest for pelamide, the coveted treasure of the seas.

**THE RED MULLET:**

- (70) MARINATED IN COARSE SALT AND PASSED OVER THE FLAME,  
CITRUS ROUILLE, SMOKED AUBERGINE AND MUSTARD ICE CREAM.

The camera captures the dawn over the coast of Provence, revealing Antoine and his crew in action around their boat. Their shapes against the reddening sky as they prepare for their expedition

**THE GAMBERONI:**

- (90) WILD FROM THE GULF OF GENOA, ROLLED IN A FINE JELLY  
AND MARIGOLD FLOWER, MANGO VIRGIN AND KUMQUAT

A shot of Marius and Jean-Charles looking towards the shore with determination as they set about their task. A close-up shot shows the freshly caught prawns spread out on the deck of the boat.

*la pêche  
de ce matin*

**THE VEGETABLES & SEAWEED:**

- (55) LIKE A TIAN OF LOCAL VEGETABLES, DULSE SEAWEED, TOMATO AND  
WHITE BALSAMIC ICE CREAM

Opening shot of the harvesting of fresh seaweed off the French Riviera. The scene then shifts to the kitchen, where the chefs are busy in the bustle of service, skilfully transforming this harvest into a reassuring tian.

STAGE 2. INT. R.

**THE SCORPION FISH:**

(115 / P) WHOLE ROAST IN THE OVEN, LOCAL BEANS,  
FOR 2 ROCK FISH SOUP

On the French Riviera, the camera captures a wide-angle shot the fisherman in his boat, surrounded by the splendor of the coast. In close-up, he pulls a the scorpion fish out of the water.

**THE JOHN DORY:**

(115) GRILLED AND LACQUERED ON THE BARBECUE, WITH A RIQUETTE PESTO, A CASSEROLE WITH SHELLFISH AND LOCAL VEGETABLES

A fisherman stands on his boat, his silhouette against the orange sky. Quick shots show him preparing his bait, then casting his line into the calm waters. The camera captures his enthusiasm as he catches a John Dory.

**THE SEA BREEM:**

(90) CITRUS FLAKES, ARTICHOKE AGNOLETTI,  
BARIGOULE JUICE TO EAT

Close-up shots of the Palme d'Or kitchens as the freshly caught sea bream is processed. Narrator - voice-over. Meticulously chosen perfect technical skills and exceptional ingredients.

**THE TUNA BELLY:**

(90) SWEET AND SOUR, PRESERVED LEMON,  
MINT AND CORIANDER TABBOULEH

Close-up shots highlight the precise movements of Lucien, an experienced fisherman, as he while driving his boat in his quest for red tuna.

**THE SPINY LOBSTER:**

(180) COOKED IN A NAGE, THEN FLAMBÉED IN COGNAC,  
HEAD JUICE, ASPARAGUS, SORREL AND BARBAJUAN

Shot towards the port where Émilie and Mathieu, two young with their catch of the day. A close-up shot shows the spiny lobster, a treasure of the deep, enthroned among the other catches on the deck of the boat.

*ne pas oublier  
la Sauce*

ALTERNATIVE STAGE

**JEAN'S MENU  
TASTING**

(220)

**STAGE ALT. PART. 1.**

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**THE RED MULLET:**

MARINATED IN COARSE SALT AND PASSED OVER THE FLAME,  
CITRUS ROUILLE, SMOKED AUBERGINE AND MUSTARD ICE CREAM

At sunrise, the camera pans across the coastal waters of Provence as Antoine and his crew, local fishermen, handle their nets in the first rays of the morning, celebrating their catch of freshly caught red mullet.

**THE GAMBERONI:**

WILD FROM THE GULF OF GENOA, ROLLED IN A FINE JELLY  
AND MARIGOLD FLOWER, MANGO VIRGIN AND KUMQUAT

A shot of Marius and Jean-Charles looking towards the shore with determination as they set about their task in the first glimmer of sunlight. A close-up shows the freshly caught prawns spread out on the deck of the boat.

**STAGE ALT. PART. 2.**

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**THE TUNA BELLY:**

SWEET AND SOUR, PRESERVED LEMON,  
MINT AND CORIANDER TABBOULEH

Close-up shots highlight the precise movements of Lucien, an experienced fisherman, as he while driving his boat in his quest for red tuna.

**THE SCORPION FISH:**

WHOLE ROAST IN THE OVEN, LOCAL BEANS,  
ROCK FISH SOUP

On the French Riviera, the camera captures a wide-angle shot the fisherman in his boat, surrounded by the splendor of the coast. In close-up, he pulls a the scorpion fish out of the water.

**STAGE ALT. PART. 3.**

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**THE FROSTED LEMON:**

LOCAL CITRUS FRUITS, FROMAGE FRAIS,  
TIMUT

Opening shot of the sun-drenched hills of Menton. The camera glides gracefully through the lemon orchards, capturing the radiance of the ripe fruit. At the center of the picture, the passionate grower inspects his precious lemons, ready to light up every tasting experience.