Ratatouille (2007)

00:00:27 MAN ON TV: (FRENCH ACCENT) Although each of the world's countries

00:00:30 would like to dispute this fact,

00:00:31 we French know the truth:

00:00:32 The best food in the world is made in France.

00:00:35 The best food in France is made in Paris.

00:00:37 And the best food in Paris, some say, is made by Chef Auguste Gusteau.

00:00:41 Gusteau's restaurant is the toast of Paris,

00:00:44 booked five months in advance.

00:00:46 And his dazzling ascent to the top of fine French cuisine

00:00:49 has made his competitors envious.

00:00:51 He is the youngest chef ever to achieve a five-star rating.

00:00:54 Chef Gusteau's cookbook, Anyone Can Cook!

00:00:57 climbed to the top of the bestseller list.

00:00:59 But not everyone celebrates its success.

00:01:01 Amusing title, Anyone Can Cook!

00:01:04 What's even more amusing is that Gusteau actually seems to believe it.

00:01:08 I, on the other hand, take cooking seriously.

00:01:11 And, no, I don't think anyone can do it.

00:01:32 (GUN FIRING)

00:01:36 (THUNDER RUMBLING)

00:01:38 (WOMAN SCREAMING)

00:01:46 (CLATTERING)

00:01:53 REMY: This is me.

00:01:55 I think it's apparent I need to rethink my life a little bit.

00:01:59 What's my problem?

00:02:00 First of all, I'm a rat.

00:02:04 Which means life is hard.

00:02:08 And second, I have a highly developed sense of taste and smell.

00:02:13 (SNIFFING)

00:02:14 FIour, eggs, sugar, vanilla bean...

00:02:18 Oh! Small twist of Iemon.

00:02:21 Whoa, you can smell all that? You have a gift.

00:02:24 REMY: This is Emile, my brother.

 He's easily impressed.

00:02:28 So you can smell ingredients? So what?

00:02:32 This is my dad. He's never impressed.

00:02:35 He also happens to be the leader of our clan.

00:02:38 So, what's wrong with having highly developed senses?

00:02:42 -Whoa, whoa, whoa! Don't eat that!

 -What's going on here?

00:02:46 Turns out that funny smell was rat poison.

00:02:50 Suddenly, Dad didn't think my talent was useless.

00:02:53 I was feeling pretty good about my gift,

00:02:56 until Dad gave me a job.

00:02:59 CIean.

00:03:00 CIean.

00:03:01 That's right. Poison checker.

00:03:03 CIeanerific.

00:03:04 CIeanerino.

00:03:06 CIose to godliness.

00:03:09 Which means clean.

 You know, cleanliness is close to...

00:03:13 Never mind. Move on.

00:03:16 Well, it made my dad proud.

00:03:18 Now, don't you feel better, Remy?

 You've helped a noble cause.

00:03:22 Noble? We're thieves, Dad.

00:03:25 And what we're stealing is, Iet's face it, garbage.

00:03:29 It isn't stealing if no one wants it.

00:03:31 If no one wants it, why are we stealing it?

00:03:34 (LECTURING)

00:03:35 Let's just say we have different points of view.

00:03:38 This much I knew:

00:03:39 If you are what you eat, then I only want to eat the good stuff.

00:03:43 But to my dad...

00:03:45 Food is fuel.

00:03:46 You get picky about what you put in the tank, your engine is gonna die.

00:03:50 Now shut up and eat your garbage.

00:03:52 Look, if we're going to be thieves,

00:03:53 why not steal the good stuff in the kitchen,

00:03:55 where nothing is poisoned?

00:03:57 First of all, we are not thieves.

00:03:59 Secondly, stay out of the kitchen and away from the humans.

00:04:02 It's dangerous.

00:04:04 REMY: I know I'm supposed to hate humans,

00:04:06 but there's something about them.

00:04:08 They don't just survive. They discover, they create.

00:04:12 I mean, just look at what they do with food.

00:04:15 GUSTEA U ON TV: How can I describe it?

00:04:16 Good food is like music you can taste, color you can smell.

00:04:20 There is excellence all around you.

00:04:23 You need only be aware to stop and savor it.

00:04:30 REMY: Oh, Gusteau was right.

00:04:33 Oh, mmm, yeah.

00:04:36 Oh, amazing.

00:04:38 Each flavor was totally unique.

00:04:45 But combine one flavor with another,

00:04:49 and something new was created.

00:04:53 (GASPS)

00:04:57 So now I had a secret life.

00:05:04 (GASPS)

00:05:06 (CACKLING)

00:05:08 The only one who knew about it was Emile.

00:05:10 (WHISPERING FIERCELY) Hey, Emile. Emile.

00:05:13 I found a mushroom.

00:05:15 Come on, you're good at hiding food. Help me find a good place

 to put this.

00:05:19 He doesn't understand me, but I can be myself around him.

00:05:22 Why are you walking Iike that?

00:05:24 I don't want to constantly have to wash my paws.

00:05:27 Did you ever think about how we walk on the same paws

00:05:29 that we handle food with?

00:05:30 You ever think about what we put into our mouths?

00:05:33 AII the time.

00:05:34 When I eat, I don't want to taste

 everywhere my paws have been.

00:05:36 Well, go ahead.

00:05:38 But if Dad sees you walking Iike that,

 he's not going to Iike it.

00:05:40 (SNIFFING)

00:05:41 What have you got there?

00:05:44 Ah, oh, oh...

00:05:45 (CHUCKLING)

00:05:46 You found cheese?

00:05:48 And not just any cheese.

 Tomme de chevre de pays!

00:05:53 That would go beautifully with my mushroom.

00:05:55 And...

00:05:57 (STUTTERING)

00:05:59 This rosemary! This rosemary

00:06:02 with maybe with a few drops from this sweet grass.

00:06:06 Well, throw it on the pile, I guess,

 and then we'II... You know...

00:06:09 We don't want to throw this in

 with the garbage. This is special.

00:06:14 But we're supposed to return to the colony

00:06:15 before sundown or, you know, Dad's gonna...

00:06:17 Emile!

00:06:18 There are possibilities unexplored here.

00:06:20 We got to cook this.

00:06:22 Now, exactly how we cook this is the real question...

00:06:28 Yeah.

00:06:29 The key is to keep turning it.

00:06:32 Get the smoky flavor nice and even.

00:06:35 (THUNDER RUMBLING)

00:06:36 That storm's getting closer.

00:06:39 Hey, Remy, you think that maybe we shouldn't be so...

00:06:44 (BOTH SCREAMING)

00:06:48 (MOANING)

00:06:51 (MUNCHING)

00:06:55 You got to taste this!

00:06:57 This is... It's got this kind of...

 It's burny, melty...

00:07:01 It's not really a smoky taste.

 It's a certain... It's kind of Iike a...

00:07:04 (IMITATES EXPLOSION)

00:07:05 It's got, Iike, this "ba-boom, zap"

 kind of taste. Don't you think?

00:07:09 -What would you call that flavor?

 -(HESITANTLY) Lightning-y?

00:07:13 Yeah. It's Iightning-y!

 We got to do that again.

00:07:17 Okay, when the next storm comes, we'II go up on the roof...

00:07:20 I know what this needs! Saffron!

 A Iittle saffron would make this!

00:07:24 Saffron. Why do I get the feeling

00:07:26 -it's in the kitchen?

 -It's in the kitchen.

00:07:28 (SNORING)

00:07:32 (BOTTLES CLINKING)

00:07:35 -REMY: Saffron.

 -Not good.

00:07:37 Saffron.

00:07:39 Don't Iike it. She's gonna wake up.

00:07:43 I've been down here a million times.

00:07:45 She turns on the cooking channel, boom, she never wakes up.

00:07:48 You've been here a million times?

00:07:50 I'm telling you, saffron will be

 just the thing. Gusteau swears by it.

00:07:54 Okay. Who's Gusteau?

00:07:56 Just the greatest chef in the world.

 Wrote this cookbook.

00:07:59 (STAMMERING) Wait. You read?

00:08:02 -Well, not excessively.

 -Oh, man. Does Dad know?

00:08:07 (SCOFFS) You could fill a book, a

 Iot of books, with things Dad doesn't know.

00:08:12 And they have, which is why I read.

 Which is also our secret.

00:08:16 I don't Iike secrets.

00:08:17 (STUTTERING) AII this cooking and reading and TV-watching

00:08:21 while we read and cook.

00:08:24 It's Iike you're involving me in crime, and I Iet you.

00:08:27 Why do I Iet you?

00:08:33 What's taking those kids so Iong?

00:08:36 Ah, I'Aquila saffron. Italian.

 Huh?

00:08:39 Gusteau says it's excellent.

 Good thing the old Iady is a food Iove...

00:08:43 GUSTEAU ON TV: Forget mystique.

 This is about your cooking.

00:08:46 Hey! That's Gusteau. Emile, Iook.

00:08:48 Great cooking is not for the faint of heart.

00:08:51 You must be imaginative, strong hearted.

00:08:54 You must try things that may not work.

00:08:56 And you must not let anyone define your limits

00:08:58 because of where you come from.

00:09:00 Your only limit is your soul.

00:09:03 What I say is true. Anyone can cook. But only the fearless can

 be great.

00:09:10 Pure poetry.

00:09:12 REPORTER: But it was not to last.

00:09:14 Gusteau's restaurant lost one of its five stars

00:09:17 after a scathing review by France's top food critic,

 Anton Ego.

00:09:23 It was a severe blow to Gusteau,

00:09:25 and the brokenhearted chef died shortly afterwards,

00:09:28 which, according to tradition, meant the loss of another star.

00:09:32 Gusteau is dead?

00:09:36 Oh!

00:09:37 (SQUEAKING)

00:09:38 Oh! Oh!

00:09:46 Oh!

00:09:49 Run!

00:09:53 No, you'II Iead her to the colony!

00:10:05 (GASPS)

00:10:08 (CLICKING)

00:10:10 (GASPS)

00:10:14 -Help, Remy, help!

 -Emile! Start swinging the Iight!

00:10:17 (SQUEAKING)

00:10:19 Try to grab you.

00:10:22 (GRUMBLING)

00:10:24 Emile, swing to me.

00:10:27 (GRUNTING)

00:10:32 (CHUCKLING NERVOUSLY)

00:10:33 (EXCLAIMS)

00:10:44 (SIGHS)

00:10:45 (CRACKING)

00:10:49 (CREAKING)

00:10:56 (RATS SQUEAKING)

00:10:58 (SCREAMING)

00:10:59 Evacuate! Everyone, to the boats.

00:11:03 (ALL CLAMORING)

00:11:07 -RAT: Let me through!

 -The book.

00:11:11 Excuse me. Move, move.

00:11:18 (AIR HISSING)

00:11:25 (WHIMPERING)

00:11:28 Go, go, go, go. Move, move, move.

00:11:32 Get the bridge up! Move it, move it!

00:11:36 FEMALE RAT: Hey, Johnny! Hurry!

00:11:37 Push off. Come on.

00:11:40 Get hold!

00:11:42 (GRUNTING)

00:11:45 -Take the baby. Here!

 -Give me your paw.

00:11:49 Hey, wait for me!

00:11:51 (THUNDER CRACKING)

00:11:55 Is everybody here?

 Do we have everybody?

00:11:58 -Wait a minute. Where's Remy?

 -Right here. I'm coming.

00:12:01 I'm coming!

00:12:03 Hold on, Son.

 Give him something to grab on to.

00:12:06 Come on, boy. Paddle, Son.

00:12:08 Come on. Reach for it.

00:12:11 You can do it.

00:12:12 (GUNSHOT)

00:12:16 -Remy!

 -Dad!

00:12:18 Come on. You can make it.

 You can make it.

00:12:21 (GUNSHOT)

00:12:26 (GRUNTS)

00:12:27 Guys, wait. Stop!

00:12:29 Remy. Come on. Paddle.

00:12:31 Hold on! Wait for me. Hold on.

00:12:35 (RATS SCREAMING)

00:12:37 Dad?

00:12:42 Dad?

00:12:54 Which way?

00:12:58 (WATER ROARING)

00:13:00 (GASPING)

00:13:10 (GASPING)

00:13:40 (WATER DRIPPING)

00:13:46 REMY: I waited

00:13:49 for a sound,

00:13:53 a voice,

00:13:57 a sign,

00:14:01 something.

00:14:14 (STOMACH GROWLING)

00:14:17 (SIGHS)

00:14:21 If you are hungry, go up and Iook around, Remy.

00:14:27 Why do you wait and mope?

00:14:30 Well, I've just Iost my family, all my friends,

00:14:35 probably forever.

00:14:37 -How do you know?

 -Well, I...

00:14:41 You are an illustration.

 Why am I talking to you?

00:14:44 Well, you just Iost your family,

 all your friends. You are Ionely.

00:14:49 Yeah. Well, you're dead.

00:14:52 Ah, but that is no match for wishful thinking.

00:14:55 If you focus on what you've Ieft behind,

00:14:57 you'II never be able to see what Iies ahead.

00:14:59 Now go up and Iook around.

00:15:16 (SNIFFING)

00:15:20 (SNIFFING)

00:15:25 (PEOPLE CHATTERING)

00:15:32 Oh!

00:15:33 (CHUCKLING)

00:15:37 (CORK POPPING)

00:15:39 WOMAN: Champagne!

00:15:40 (PEOPLE EXCLAIMING)

00:15:41 What are you doing?

00:15:42 (SIGHING)

00:15:44 I'm hungry.

00:15:45 I don't know where I am,

00:15:46 and I don't know when I'II find food again.

00:15:48 Remy, you are better than that.

 You are a cook.

00:15:52 A cook makes. A thief takes.

 You are not a thief.

00:15:58 But I am hungry.

00:15:59 (CHUCKLES)

00:16:01 Food will come, Remy.

00:16:03 Food always comes to those who Iove to cook.

00:16:14 (SNIFFING)

00:16:19 -You think I am playing?

 -You don't have the guts.

00:16:22 (GUNSHOT)

00:16:23 (WOMAN EXCLAIMING)

00:16:37 (BARKING)

00:17:09 Paris?

00:17:11 (CHUCKLING) AII this time I've been underneath Paris?

00:17:16 Wow.

00:17:20 It's beautiful.

00:17:23 The most beautiful.

00:17:26 Gusteau's? Your restaurant?

00:17:29 You've Ied me to your restaurant.

00:17:32 It seems as though I have. Yes.

 There it is! I have Ied you to it!

00:17:38 I got to see this.

00:17:40 HORST: Ready to go on table seven.

 COLETTE: Coming around.

00:17:41 LALO: One order of steamed pike up.

 MAN: Coming up.

00:17:43 LAROUSSE: I need more soup bowls, please.

00:17:45 COLETTE: I need two rack of Iamb.

 I need more Ieeks.

00:17:48 I need two salmon, three salade composee, and three filet.

00:17:51 LAROUSSE: Three orders of salade composee working.

00:17:53 Firing two orders, seared salmon.

00:17:55 Three filet working. I need plates.

00:17:57 HORST: Fire seven.

 MAN: Three salade composee up.

00:18:00 COLETTE: Don't mess with my mise!

00:18:02 LAROUSSE: Open down Iow.

00:18:04 MAN: I'm getting buried here.

00:18:07 Hello, Chef Skinner.

 How your night be now?

00:18:10 HORST: Bonjour, chef.

 LAROUSSE: Hello, Chef Skinner.

00:18:12 -Evening, chef.

 -WAITER: Ordering deux filet.

00:18:14 Hey, boss, Iook who is here.

00:18:16 AIfredo Linguini, Renata's Iittle boy.

00:18:19 -Hi.

 -AII grown up, eh?

00:18:20 You remember Renata, Gusteau's old flame?

00:18:23 (CHUCKLING)

00:18:24 -Yes. How are you...

 -Linguini.

00:18:28 Yes, Linguini. So nice of you to visit.

 How is...

00:18:32 -My mother?

 -Renata.

00:18:34 -Yes, Renata. How is she?

 -Good.

00:18:37 Well, not... She's been better. I mean...

00:18:40 She died.

00:18:42 Oh.

00:18:44 I'm sorry.

00:18:45 Oh, don't be. She believed in heaven, so she's covered.

00:18:49 You know, afterlife-wise?

00:18:57 (TITTERS)

00:19:00 -What's this?

 -She Ieft it for you.

00:19:03 I think she hoped it would help me,

00:19:07 you know, get a job here.

00:19:09 But of course.

 Gusteau wouldn't hesitate.

00:19:12 Any son of Renata's is more than...

00:19:13 Yes, well, we could file this and if something suitable opens

 up...

00:19:17 We have already hired him.

00:19:18 What? How dare you hire someone without my...

00:19:22 We needed a garbage boy.

00:19:25 Oh, garbage. Well...

00:19:27 I'm glad it worked out.

00:19:32 Uh...

00:19:35 (GULPS)

00:19:39 I can't believe it.

00:19:40 A real gourmet kitchen, and I get to watch.

00:19:44 You've read my book.

 Let us see how much you know, huh?

00:19:47 Which one is the chef?

00:19:49 Oh! Uh...

00:19:51 -Oh, that guy.

 -Very good.

00:19:54 Who is next in command?

00:19:55 The sous chef. There.

00:19:58 The sous is responsible for the kitchen

 when the chef's not around.

00:20:02 Saucier, in charge of sauces.

 Very important.

00:20:06 Chef de partie, demi chef de partie, both important.

00:20:10 Commis, commis, they're cooks.

 Very important.

00:20:13 You are a clever rat. Now, who is that?

00:20:17 Oh, him? He's nobody.

00:20:19 Not nobody. He is part of the kitchen.

00:20:21 No, he's a plongeur or something.

00:20:23 He washes dishes or takes out the garbage. He doesn't cook.

00:20:26 -But he could.

 -(SNICKERING) Uh, no.

00:20:29 How do you know?

 What do I always say?

00:20:32 Anyone can cook.

00:20:33 Well, yeah, anyone can.

 That doesn't mean that anyone should.

00:20:37 (CHUCKLING) Well, that is not stopping him. See?

00:20:42 What is he doing?

 No. No! No, this is terrible!

00:20:46 (STUTTERING)

00:20:48 He's ruining the soup.

 And nobody's noticing?

00:20:52 It's your restaurant. Do something.

00:20:54 What can I do?

 I am a figment of your imagination.

00:20:57 But he's ruining the soup!

 We got to tell someone that he's...

00:21:06 (GASPING)

00:21:08 COLETTE: Table five coming up, right now.

00:21:15 (GASPS)

00:21:18 LALO: Coming down the Iine.

 COLETTE: Set.

00:21:21 Ah!

00:21:29 COLETTE: Hot! Open oven!

00:21:32 (PANTING)

00:21:38 Ah!

00:21:48 HORST: Coming around.

00:22:06 Ooh!

00:22:11 COLETTE: Oui, chef.

 One filet mignon, three Iamb, two duck.

00:22:35 HORST: Fire those souffles for table six, ja.

00:22:37 -COLETTE: Five minutes, chef.

 -Oh, God.

00:22:45 Tonight, I'd Iike to present the foie gras.

00:22:47 It has a wonderful finish.

00:22:49 -REMY: Ooh!

 -Ah!

00:22:53 Hmm.

00:23:04 (GROANS)

00:23:08 HORST: Ready to go on table seven.

 Come on! Let's go!

00:23:11 WAITER: Oui, chef.

00:23:17 (VOMITING)

00:23:24 (SNIFFING)

00:23:39 (GRUNTING INDECISIVELY)

00:23:44 (BUBBLING GENTLY)

00:23:53 Remy! What are you waiting for?

00:23:55 Is this going to become a regular thing with you?

00:23:57 You know how to fix it.

 This is your chance.

00:24:02 (BELL DINGS)

00:24:51 (GASPS)

00:24:55 The soup! Where is the soup?

 Out of my way.

00:25:00 Move it, garbage boy!

00:25:03 You are cooking?

00:25:05 How dare you cook in my kitchen?

00:25:09 Where do you get the gall

00:25:11 to even attempt something so monumentally idiotic?

00:25:15 I should have you drawn and quartered!

00:25:17 I'II do it. I think the Iaw is on my side.

00:25:20 (PLEADING)

00:25:21 Larousse, draw and quarter this man

00:25:23 after you put him in the duck press to squeeze the fat out of

 his head.

00:25:28 -What are you blathering about?

 -(STUTTERING) The soup!

00:25:34 Soup?

00:25:36 Stop that soup!

00:25:37 No!

00:25:41 (PIANO PLAYING SOFTLY)

00:25:56 Waiter.

00:25:57 (EXCLAIMS)

00:25:58 Linguini!

00:26:01 You're fired!

00:26:02 F-I-R-E-D! Fired!

00:26:05 She wants to see the chef.

00:26:08 (STUTTERING) But he...

00:26:11 (CLEARING THROAT)

00:26:25 -What did the customer say?

 -It was not a customer. It was a critic.

00:26:29 -Ego?

 -Solene LeCIaire.

00:26:32 -LeCIaire? What did she say?

 -She Iikes the soup.

00:26:36 -Wait.

 -What do you mean, "Wait"?

00:26:38 You're the reason I'm in this mess.

00:26:39 (SHUSHING) Someone is asking about your soup.

00:26:51 What are you playing at?

00:26:53 (STAMMERING)

00:26:56 Am I still fired?

00:26:57 -COLETTE: You can't fire him.

 -What?

00:26:59 LeCIaire Iikes it, yeah?

 She made a point of telling you so.

00:27:03 If she write a review to that effect

00:27:04 and find out you fired the cook responsible...

00:27:06 -(SCOFFS) He's a garbage boy.

 -Who made something she Iiked.

00:27:10 How can we claim to represent the name of Gusteau

00:27:12 if we don't uphold his most cherished belief?

00:27:14 And what belief is that, Mademoiselle Tatou?

00:27:17 Anyone can cook.

00:27:23 Perhaps I have been a bit harsh on our new garbage boy.

00:27:29 He has taken a bold risk

00:27:31 and we should reward that, as Chef Gusteau would have.

00:27:36 If he wishes to swim in dangerous waters,

00:27:39 who are we to deny him?

00:27:41 (CLEARING THROAT)

00:27:42 -You were escaping?

 -Oh, yeah.

00:27:44 Since you have expressed such an interest in his cooking

 career,

00:27:49 you shall be responsible for it.

00:27:50 (TITTERING)

00:27:52 Anyone else?

00:27:56 Then back to work.

00:27:58 You are either very Iucky or very unlucky.

00:28:02 You will make the soup again, and this time, I'II be paying

 attention.

00:28:08 Very close attention.

00:28:11 They think you might be a cook.

 But you know what I think, Linguini?

00:28:15 I think you are a sneaky, overreaching Iittle...

00:28:19 (GASPS)

00:28:20 Rat!

00:28:22 (EXCLAIMING)

00:28:24 -Rat!

 -HORST: Get the rat.

00:28:25 Linguini. Get something to trap it.

00:28:27 HORST: It's getting away.

 Get it, get it, get it.

00:28:30 -What should I do now?

 -Kill it.

00:28:32 -Now?

 -No, not in the kitchen. Are you mad?

00:28:34 Do you know what would happen to us

00:28:36 if anyone knew we had a rat in our kitchen?

00:28:39 They'd close us down.

00:28:40 Our reputation is hanging by a thread as it is.

00:28:43 Take it away from here. Far away.

 Kill it. Dispose of it. Go!

00:28:48 Whoa!

00:28:53 Doh!

00:29:15 (REMY PANTING)

00:29:24 Don't Iook at me Iike that!

 You aren't the only one who's trapped.

00:29:28 They expect me to cook it again!

00:29:30 I mean, I'm not ambitious.

 I wasn't trying to cook.

00:29:33 I was just trying to stay out of trouble.

00:29:35 You're the one who was getting fancy with the spices!

00:29:38 What did you throw in there?

 Oregano?

 No? What? Rosemary?

00:29:43 That's a spice, isn't it?

 Rosemary?

00:29:46 You didn't throw rosemary in there?

00:29:49 Then what was all the flipping and all the throwing the...

00:29:55 (SIGHING)

00:29:57 I need this job. I've Iost so many.

00:30:01 I don't know how to cook, and now

 I'm actually talking to a rat as if you...

00:30:05 (GASPS)

00:30:06 Did you nod?

00:30:08 Have you been nodding?

00:30:11 You understand me?

00:30:14 So I'm not crazy!

00:30:17 Wait a second, wait a second.

00:30:20 I can't cook, can I?

00:30:24 But you...

00:30:27 You can, right?

00:30:31 Look, don't be so modest.

 You're a rat, for Pete's sake.

00:30:33 Whatever you did, they Iiked it.

00:30:36 Yeah. This could work.

00:30:40 Hey, they Iiked the soup!

00:30:41 (SCREAMING)

00:30:45 They Iiked the soup.

 Do you think you could do it again?

00:30:53 Okay, I'm going to Iet you out now.

00:30:57 But we're together on this. Right?

00:31:01 Okay.

00:31:17 (CHUCKLING)

00:31:31 (SIGHS)

00:31:39 (SOFT PATTERING APPROACHING)

00:32:00 (GRUNTING)

00:32:05 (EXCLAIMING)

00:32:13 So this is it.

00:32:16 I mean, it's not much, but it's, you know...

00:32:22 Not much.

00:32:25 It could be worse.

00:32:27 There's heat and Iight and a couch with a TV.

00:32:29 So, you know, what's mine is yours.

00:32:33 Are you...

00:32:34 Is this a dream?

00:32:37 The best kind of dream.

00:32:39 One we can share.

00:32:41 (SNORING)

00:32:42 But why here?

00:32:44 Why now?

00:32:46 Why not here?

00:32:48 Why not now?

00:32:51 What better place to dream than in Paris?

00:33:08 Morning, Little Chef. Rise and...

00:33:10 (GASPS)

00:33:12 Oh, no.

00:33:15 Idiot! I knew this would happen!

00:33:16 I Iet a rat into my place and tell him what's mine is his!

00:33:19 Eggs, gone!

00:33:21 Stupid! He's stolen food and hit the road! What did I expect?

00:33:24 That's what I get for trusting a...

00:33:28 (STUTTERING)

00:33:29 Hi. Is that for me?

00:33:40 Mmm!

00:33:41 That's good. What did you put in this?

00:33:46 Where'd you get that?

00:33:50 Look, it's delicious. But don't steal.

 I'II buy some spices, okay?

00:33:58 Oh, no. We're going to be Iate.

 And on the first day!

00:34:02 (MOUTH FULL) Come on, Little Chef!

00:34:03 "Though I, Iike many other critic,

00:34:05 "had written off Gusteau as irrelevant

 since the great chef's death,

00:34:09 "the soup was a revelation.

 A spicy yet subtle taste experience."

00:34:13 -Solene LeCIaire?

 -Yes!

00:34:16 "Against all odds, Gusteau's has recaptured our attention.

00:34:20 "Only time will tell if they deserve it."

00:34:24 (SIGHS)

00:34:26 Well...

00:34:35 You know.

00:34:39 Look, I know it's stupid and weird, but neither of us can do

 this alone,

00:34:44 so we got to do it together, right?

 You with me?

00:34:48 So Iet's do this thing!

00:34:54 I...

00:34:58 (GROANING)

00:34:59 (STAMMERING)

00:35:02 (PANTING)

00:35:05 (GASPS)

00:35:06 Welcome to hell.

 Now, recreate the soup.

00:35:12 Take as much time as you need.

 AII week if you must.

00:35:16 Soup.

00:35:30 (EXCLAIMS)

00:35:31 You Iittle...

00:35:32 (STRIKING)

00:35:33 Ow!

00:35:35 (STRIKING)

00:35:36 (EXCLAIMS)

00:35:39 (LAUGHING)

00:35:40 (EXCLAIMS)

00:35:41 (YELPS)

00:35:42 (LAUGHING)

00:35:43 You son of a...

00:35:46 (SHIVERS)

00:35:52 (EXCLAIMS)

00:35:53 You got...

00:35:55 (WHIMPERING)

00:36:03 (SCREAMING)

00:36:05 (EXCLAIMS)

00:36:08 (SHRIEKS)

00:36:10 This is not going to work, Little Chef!

00:36:12 I'm going to Iose it if we do this anymore.

00:36:15 We've got to figure out something else.

00:36:17 Something that doesn't involve any biting, or nipping,

00:36:20 or running up and down my body with your Iittle rat feet.

00:36:22 The biting! No! Scampering! No!

00:36:25 No scampering or scurrying.

 Understand, Little Chef?

00:36:30 Little Chef?

00:36:33 Oh, you're hungry.

00:36:42 Okay. So Iet's think this out.

00:36:45 You know how to cook, and I know how to appear

00:36:50 human.

00:36:51 We need to work out a system so that I do what you want

00:36:54 in a way that doesn't Iook Iike I'm being controlled by a tiny rat chef.

00:36:57 Would you Iisten to me? I'm insane!

 I'm insane! I'm insane!

00:36:59 In a refrigerator talking to a rat about cooking in a gourmet restaurant.

00:37:02 -I will never pull this off!

 -Linguini?

00:37:04 We gotta communicate.

00:37:05 I can't be constantly checking for a yes or no head shake from a...

00:37:12 The rat! I saw it!

00:37:14 -A rat?

 -Yes, a rat. Right next to you.

00:37:18 What are you doing in here?

00:37:21 I'm just familiarizing myself with, you know, the vegetables and such.

00:37:26 Get out.

00:37:29 One can get too familiar with vegetables, you know!

00:37:33 That was close. Are you okay up there?

00:37:37 Whoa!

00:37:41 (GUFFAWING)

00:37:48 How did you do that?

00:38:04 That's strangely involuntary!

00:38:08 REMY: One look and I knew we had the same crazy idea.

00:38:13 Okay.

00:38:17 Huh?

00:38:23 (GROANING)

00:38:26 Where are you taking me? Wait.

00:38:29 (CLATTERING)

00:38:33 Whoa!

00:38:37 (CHUCKLING) Wait. I'm sorry.

00:38:40 Whoa!

00:38:44 Okay.

00:38:46 Mmm-hmm...

00:38:48 (SQUEAKS)

00:38:51 (GROANS)

00:38:55 Okay.

00:39:16 (GLASS SHATTERING)

00:39:18 (TIRES SCREECHING)

00:39:20 (CRASHING)

00:39:29 (BLABBERING)

00:39:32 Whoa!

00:39:52 Whoa!

00:39:56 A votre sante!

00:40:01 (GURGLING)

00:40:03 (CHUCKLING) AII right.

00:40:31 That should do it.

00:40:35 Mmm.

00:40:36 Congratulations. You were able to repeat your accidental success.

00:40:41 But you'll need to know more than

 soup if you are to survive in my kitchen, boy.

00:40:46 Colette will be responsible for teaching you how we do things

 here.

00:40:52 Listen, I just want you to know

00:40:54 how honored I am to be studying under such...

00:40:57 No! You listen. I just want you to know exactly who you are dealing with.

00:41:00 How many women do you see in this kitchen?

00:41:02 (TITTERING) Well, I...

00:41:03 -Only me. Why do you think that is?

 -Well, I...

00:41:06 Because haute cuisine is an antiquated hierarchy

00:41:08 built upon rules written by stupid old men.

00:41:11 Rules designed to make it impossible

 for women to enter this world.

00:41:14 But still I'm here. How did this happen?

00:41:17 (TITTERING) Because, well, because you...

00:41:20 Because I am the toughest cook in this kitchen.

00:41:22 I've worked too hard for too Iong to get here

00:41:24 and I am not going to jeopardize

 it for some garbage boy who got Iucky.

00:41:27 Got it?

00:41:29 (EXCLAIMS)

00:41:30 (LAUGHING)

00:41:32 Wow!

00:41:33 Easy to cook. Easy to eat. Gusteau makes Chinese food

00:41:38 Chine-easy.

00:41:40 (LAUGHING)

00:41:42 -Excellent work, Francois, as usual.

 -It's good, isn't it?

00:41:45 I want you to work up something

 for my Iatest frozen food concept.

00:41:50 Gusteau's Corn Puppies.

00:41:52 They're Iike corn dogs, only smaller.

 Bite size.

00:41:57 What are corn dogs?

00:41:58 Cheap sausages dipped in batter and deep fried. You know,

 American.

00:42:03 Whip something up.

00:42:04 Maybe Gusteau in overalls and Huckleberry Tom hat.

00:42:08 Or as a big ear of corn in doggie make-up.

00:42:11 (HESITANTLY) Yes.

 But, please, with dignity.

00:42:27 (CLEARING THROAT)

00:42:41 Get my Iawyer!

00:42:44 Well, the will stipulates

00:42:46 that if after a period of two years from the date of death

00:42:50 no heir appears,

00:42:51 Gusteau's business interests will pass to his sous chef. You.

00:42:55 I know what the will stipulates.

00:42:58 What I want to know is if this Ietter...

 If this boy changes anything!

00:43:07 There's not much resemblance.

00:43:09 There's no resemblance at all.

 He is not Gusteau's son.

00:43:13 Gusteau had no children, and what of the timing of all this?

00:43:16 The deadline in the will expires in Iess than a month!

00:43:19 Suddenly, some boy arrives with a Ietter

00:43:22 from his recently deceased mother

 claiming Gusteau is his father?

00:43:27 Highly suspect!

00:43:28 -This is Gusteau's?

 -Yes, yes, yes.

00:43:30 -May I?

 -Of course.

00:43:32 But the boy does not know.

00:43:33 She claims she never told him, or Gusteau, and asks that I not

 tell.

00:43:38 -Why you? What does she want?

 -A job for the boy.

00:43:42 -Only a job?

 -Well, yes.

00:43:45 Then what are you worried about?

 If he works here,

00:43:48 you'II be able to keep an eye on him

 while I do a Iittle digging.

00:43:51 Find out how much of this is real.

00:43:53 I will need you to collect some DNA samples

00:43:55 from the boy. Hair, maybe.

00:43:57 Mark my words.

 The whole thing is highly suspect.

00:44:02 He knows something.

00:44:05 Relax, he's a garbage boy.

 I think you can handle him.

00:44:15 What are you doing?

00:44:16 (STAMMERING) I'm cutting vegetables.

 I'm cutting vegetables?

00:44:18 No! You waste energy and time!

00:44:20 You think cooking is a cute job, Iike Mommy in the kitchen?

00:44:23 Well, Mommy never had to face

00:44:24 the dinner rush when the orders come flooding in,

00:44:26 and every dish is different and none are simple,

00:44:28 and all of the different cooking times,

00:44:29 but must arrive on the customer's table

00:44:30 at exactly the same time, hot and perfect!

00:44:33 Every second counts, and you cannot be Mommy!

00:44:38 What is this? Keep your station clear!

00:44:41 When the meal rush comes, what will happen?

00:44:43 Messy stations slow things down.

00:44:45 Food doesn't go, orders pile up.

 Disaster.

00:44:47 I'II make this easy to remember.

00:44:49 Keep your station clear, or I will kill you!

00:44:54 (EXCLAIMS IN DISGUST) Your sleeves

 Iook Iike you threw up on them.

00:44:57 Keep your hands and arms in,

 close to the body. Like this. See?

00:45:00 AIways return to this position.

00:45:01 Cooks move fast. Sharp utensils, hot metal, keep your arms in.

00:45:05 You will minimize cuts and burns and keep your sleeves clean.

00:45:08 Mark of a chef: Messy apron, clean sleeves.

00:45:10 I know the Gusteau style cold.

00:45:12 In every dish, Chef Gusteau always has something unexpected.

00:45:16 I will show you.

 I memorize all his recipe.

00:45:19 -AIways do something unexpected.

 -No. Follow the recipe.

00:45:22 -But you just said that...

 -No, no, no.

00:45:24 It was his job to be unexpected.

 It is our job to...

00:45:27 -Follow his recipes.

 -Follow the recipe.

00:45:29 How do you tell how good bread is without tasting it?

00:45:32 Not the smell, not the Iook, but the sound of the crust.

00:45:36 Listen.

00:45:37 (CRUST CRACKING)

00:45:39 Symphony of crackle.

 Only great bread sound this way.

00:45:43 The only way to get the best produce

 is to have first pick of the day

00:45:46 and there are only two way to get first pick.

00:45:48 Grow it yourself, or bribe a grower.

00:45:52 Voila! The best restaurant get first pick.

00:45:54 People think haute cuisine is snooty.

 So chef must also be snooty.

00:45:58 But not so.

 Lalo there ran away from home at 12.

00:46:02 Got hired by circus people as an acrobat.

00:46:05 (CHUCKLING) And then he get fired

00:46:07 for messing around with the ringmaster's daughter.

00:46:09 (CONSPIRATORIAL WHISPER) Horst has done time.

00:46:11 LINGUINI: What for?

00:46:12 No one know for sure. He changes

 the story every time you ask him.

00:46:16 I defrauded a major corporation.

00:46:18 I robbed the second Iargest bank

 in France using only a ballpoint pen.

00:46:22 I created a hole in the ozone over Avignon.

00:46:24 I killed a man with this thumb.

00:46:27 COLETTE: Don't ever play cards with Pompidou.

00:46:29 He's been banned from Las Vegas and Monte Carlo.

00:46:33 -Larousse ran gun for the Resistance.

 -Which resistance?

00:46:36 He won't say.

 Apparently, they didn't win.

00:46:40 So you see.

00:46:41 We are artist, pirate.

 More than cooks are we.

00:46:46 -We?

 -Oui. You are one of us now, oui?

00:46:49 Oui. Thank you, by the way, for all the advice about cooking.

00:46:54 -Thank you, too.

 -For what?

00:46:57 For taking it.

00:46:59 (MUSIC PLAYING ON RADIO)

00:47:01 Huh?

00:47:03 The rat!

00:47:07 -(STUTTERING) But he is a...

 -(TITTERING) I just dropped my keys.

00:47:13 Have you decided this evening?

00:47:15 -Your soup is excellent. But...

 -But we order it every time.

00:47:19 -What else do you have?

 -Well, we have a very nice foie gras.

00:47:23 I know about the foie gras.

00:47:24 The old standby, used to be famous for it.

00:47:26 What does the chef have that's new?

00:47:29 (DOOR SLAMMING)

00:47:30 -Someone has asked what is new!

 -New?

00:47:32 Yes. What do I tell them?

00:47:33 -Well, what did you tell them?

 -I told them I would ask!

00:47:35 What are you blathering about?

00:47:36 -Customers are asking what is new.

 -What should I tell them?

00:47:38 -What did you tell them?

 -I told them I would ask!

00:47:41 (PONDERING)

00:47:42 This is simple.

00:47:44 Just pull out an old Gusteau recipe,

00:47:46 something we haven't made in a while...

00:47:48 They know about the old stuff.

 They Iike Linguini's soup.

00:47:53 They are asking for food from Linguini?

00:47:58 A Iot of customers Iike the soup.

 That's all we are saying.

00:48:00 Were we saying that?

00:48:03 Very well. If it's Linguini they want

00:48:06 tell them Chef Linguini has prepared

 something special for them.

00:48:11 Something definitely off menu.

00:48:14 Oh, and don't forget to stress

00:48:16 -its Linguini-ness.

 -Oui, chef.

00:48:18 Now is your chance to try something

 worthy of your talent, Linguini.

00:48:23 A forgotten favorite of the chef's, sweetbread a Ia Gusteau.

00:48:28 -Colette will help you.

 -Oui, chef.

00:48:30 Now, hurry up. Our diners are hungry.

00:48:33 Are you sure?

 That recipe was a disaster.

00:48:36 Gusteau himself said so.

00:48:37 Just the sort of challenge a budding chef needs.

00:48:41 "Sweetbread a Ia Gusteau.

00:48:43 "Sweetbread cooked in a seaweed salt crust

00:48:45 "with cuttlefish tentacle, dog rose puree,

00:48:48 "geoduck egg, dried white fungus?

00:48:51 "Anchovy Iicorice sauce."

00:48:54 I don't know this recipe, but it's Gusteau's, so...

00:48:57 Lalo! We have some veal stomach soaking, yes?

00:49:00 LALO: Yes!

 The veal stomach, I get that.

00:49:02 Veal stomach?

00:49:11 Oh!

00:49:12 Okay.

00:49:19 (SNIFFING)

00:49:21 I'II be right back. Where...

00:49:25 Hey, I got to... Hey!

00:49:27 Don't mind me.

 I just need to borrow this real quick.

00:49:31 Let's see, over here...

00:49:33 I'II be back.

00:49:36 Thank you.

00:49:38 Excuse me. I'm going to...

00:49:39 Apparently, I need this. I'II be right...

00:49:42 I'm going to pick that up.

00:49:44 I got some of that spice.

00:49:47 Okay.

00:49:48 What are you doing? You're supposed

00:49:50 to be preparing the Gusteau recipe.

00:49:51 (STUTTERING) This is the recipe.

00:49:52 The recipe doesn't call for white truffle oil!

00:49:55 What else have you...

 You are improvising?

00:49:57 This is no time to experiment.

 The customer are waiting.

00:50:00 You're right. I should Iisten to you!

00:50:03 -Stop that!

 -Stop what?

00:50:04 Freaking me out!

 Whatever you are doing, stop it.

00:50:07 -HORST: Where is the special order?

 -Coming!

00:50:09 -I thought we were together on this.

 -We are together.

00:50:12 -Then what are you doing?

 -It's very hard to explain.

00:50:14 -The special?

 -Come get it!

00:50:19 Whoa, whoa.

 I forgot the anchovy Iicorice sauce.

00:50:22 (EXCLAIMS)

00:50:25 (GASPING)

00:50:27 -Don't you dare.

 -I'm not, I'm not. I'm...

00:50:34 Sorry.

00:50:37 Is Linguini's dish done yet?

00:50:40 Ja. It's as bad as we remember.

 Just went out.

00:50:43 -Did you taste it?

 -Ja, of course, before he changed it.

00:50:46 Good. What? How could he change it?

00:50:49 He changed it as it was going out the door!

00:50:52 Ow!

00:50:53 They Iove it!

00:50:54 Other diners are already asking about it, about Linguini.

00:50:57 I have seven more orders!

00:50:58 That's wonderful.

00:51:06 I'd Iike one of those.

00:51:09 Special order!

00:51:15 What is that?

00:51:16 HORST: Special order! Special order!

 Special order!

00:51:28 ALL: To Linguini.

00:51:29 -Congratulations, Mr. Linguini.

 -Cheers, ja?

00:51:32 LAROUSSE: Drink now, there's plenty.

00:51:38 Take a break, Little Chef. Get some air.

00:51:42 We really did it tonight.

00:51:49 Dah!

00:51:51 (GRUNTS)

00:51:54 (CHUCKLES) Got your toque!

00:51:56 Oh, seriously now.

00:51:58 I'd Iove to have a Iittle talk with you,

 Linguini, in my office.

00:52:03 -Am I in trouble?

 -Trouble? No.

00:52:06 A Iittle wine, a friendly chat.

 Just us cooks.

00:52:09 (CHUCKLING GRACIOUSLY)

00:52:11 The plongeurwon't be coming to you

 for advice anymore, eh, Colette?

00:52:15 He's gotten all he needs.

00:52:17 (SNICKERING)

00:52:20 Toasting your success, eh, Linguini?

00:52:24 Good for you.

00:52:26 I just took it to be polite.

 I don't really drink, you know.

00:52:30 Of course you don't.

 I wouldn't either if I was drinking that.

00:52:34 But you would have to be an idiot of elephantine proportions

00:52:39 not to appreciate this '61 Chateau Latour.

00:52:43 And you, Monsieur Linguini, are no idiot.

00:52:48 Let us toast your non-idiocy.

00:52:58 (SLURPING)

00:53:03 (CLATTERING)

00:53:15 -Remy!

 -Emile?

00:53:17 I can't believe it! You're alive!

00:53:19 -You made it!

 -I thought I'd never see you guys again!

00:53:20 We figured you didn't survive the rapids.

00:53:22 And what are you eating?

00:53:28 I don't really know.

00:53:29 I think it was some sort of wrapper once.

00:53:33 What? No.

 You're in Paris now, baby. My town.

00:53:38 No brother of mine eats rejectamenta in my town.

00:53:43 (PEOPLE LAUGHING)

00:53:48 (GRUNTING)

00:53:51 Remy! You are stealing?

 You told Linguini he could trust you.

00:53:54 -And he can. It's for my brother.

 -But the boy could Iose his job.

00:53:58 Which means I would, too.

 It's under control, okay?

00:54:02 -More wine?

 -I shouldn't, but... Okay.

00:54:07 So, where did you train, Linguini?

00:54:10 Train? AII right.

00:54:13 Surely you don't expect me to believe

 this is your first time cooking?

00:54:17 -It's not.

 -I knew it!

00:54:19 It's my... Second, third, fourth...

 Fifth time.

00:54:23 Monday was my first time.

00:54:24 But I've taken out the garbage Iots of times before that...

00:54:27 Yes, yes. Have some more wine.

00:54:30 Tell me, Linguini, about your interests.

00:54:33 Do you Iike animals?

00:54:35 (CHUCKLING) What?

 Animals? What kind?

00:54:39 The usual, dogs, cats, horses, guinea pigs,

00:54:42 rats.

00:54:45 I brought you something to...

00:54:46 (SCREAMS)

00:54:47 No, no, no, no!

00:54:49 Spit that out right now!

00:54:51 I have got to teach you about food.

 CIose your eyes.

00:54:55 Now take a bite of... No! No! No!

00:54:59 -Don't just hork it down!

 -Too Iate.

00:55:03 Here.

00:55:05 Chew it slowly.

 Only think about the taste.

00:55:11 -See?

 -Not really.

00:55:14 Creamy, salty sweet, an oaky nuttiness.

00:55:17 -You detect that?

 -Oh, I'm detecting nuttiness.

00:55:20 CIose your eyes. Now taste this.

00:55:24 Whole different thing, right?

 Sweet, crisp, slight tang on the finish.

00:55:29 -Okay.

 -Now, try them together.

00:55:33 Okay.

00:55:35 I think I'm getting a Iittle something there.

00:55:39 -It might be the nuttiness.

 -See?

00:55:41 -Could be the tang.

 -That's it.

00:55:43 Now, imagine every great taste in the world

00:55:44 being combined into infinite combinations.

00:55:47 Tastes that no one has tried yet!

 Discoveries to be made!

00:55:50 I think...

00:55:52 -You Iost me again.

 -(GROANING) Yeah.

00:55:55 But that was interesting.

00:55:56 Most interesting garbage I ever...

 Hey! What are we doing?

00:55:59 Dad doesn't know you're alive yet!

00:56:01 We've got to go to the colony!

 Everyone will be thrilled!

00:56:03 -Yeah! But...

 -What?

00:56:05 Thing is, I kind of have to...

00:56:08 What do you "have to" more than family?

00:56:10 What's more important here?

00:56:12 Well, I...

00:56:15 It wouldn't hurt to visit.

00:56:17 -Have you had a pet rat?

 -No.

00:56:19 -Did you work in a Iab with rats?

 -No.

00:56:21 Perhaps you Iived in squalor at some point?

00:56:23 Nopety nopety no.

00:56:24 You know something about rats!

 You know you do!

00:56:24 You know something about rats!

 You know you do!

00:56:27 You know who know do whacka-doo.

 Ratta-tatta.

00:56:31 -Hey! Why do they call it that?

 -What?

00:56:33 Ratatouille. It's Iike a stew, right?

 Why do they call it that?

00:56:37 If you're going to name a food,

00:56:39 you should give it a name that sounds delicious.

00:56:42 Ratatouille doesn't sound delicious. It sounds Iike "rat"

 and "patootie."

00:56:47 Rat patootie.

 Which does not sound delicious.

00:56:54 Regrettably we are all out of wine.

00:57:02 My son has returned!

00:57:04 (ALL CHEERING)

00:57:28 And finding someone to replace you

 for poison checker has been a disaster.

00:57:33 Nothing's been poisoned, thank God, but it hasn't been easy.

00:57:37 -You didn't make it easy.

 -I know. I am sorry, Dad.

00:57:42 Well, the important thing is that you're home.

00:57:46 (STUTTERING) Yeah, well, about that...

00:57:49 You Iook thin. Why is that?

00:57:51 A shortage of food, or a surplus of snobbery?

00:57:57 It's tough out there in the big world all alone, isn't it?

00:58:00 Sure, but it's not Iike I'm a kid anymore.

00:58:03 -Hey. Hey, boy. What's up?

 -I can take care of myself.

00:58:06 I've found a nice spot not far away,

 so I'II be able to visit often.

00:58:10 Nothing Iike a cold splash of reality to make you...

00:58:13 -Visit?

 -I will. I promise. Often.

00:58:16 -You're not staying?

 -No. It's not a big deal, Dad. I just...

00:58:21 You didn't think I was going to stay forever, did you?

00:58:24 Eventually, a bird's got to Ieave the nest.

00:58:26 We're not birds. We're rats.

00:58:29 We don't Ieave our nests.

 We make them bigger.

00:58:32 -Well, maybe I'm a different kind of rat.

 -Maybe you're not a rat at all.

00:58:35 Maybe that's a good thing.

00:58:36 Hey! The band's really on tonight, huh?

00:58:39 Rats. AII we do is take, Dad.

00:58:41 I'm tired of taking.

 I want to make things.

00:58:44 I want to add something to this world.

00:58:46 -You're talking Iike a human.

 -Who are not as bad as you say.

00:58:49 -Oh, yeah? What makes you so sure?

 -Oh, man.

00:58:52 (HESITANTLY) I've been able to observe them

00:58:55 at a close-ish sort of range.

00:58:59 -Yeah? How close?

 -CIose enough.

00:59:01 And they're, you know, not so bad as you say they are.

00:59:06 Come with me.

 I got something I want you to see.

00:59:11 You know, I'm going to stay here.

00:59:14 Make sure the floors and countertops

 are clean before you Iock up.

00:59:17 Wait. You want me to stay and clean?

00:59:21 Is that a problem?

00:59:23 -No.

 -Good boy. See you tomorrow.

00:59:30 (SIGHING)

00:59:34 We're here.

00:59:42 (GASPING)

00:59:45 Take a good Iong Iook, Remy.

00:59:49 Now, this is what happens

00:59:51 when a rat gets a Iittle too comfortable around humans.

00:59:55 The world we Iive in belongs to the enemy.

01:00:00 We must Iive carefully.

01:00:03 We Iook out for our own kind, Remy.

01:00:07 When all is said and done, we're all we've got.

01:00:15 -No.

 -What?

01:00:18 No. Dad, I don't believe it.

 You're telling me that the future is...

01:00:25 Can only be more of this?

01:00:28 This is the way things are.

 You can't change nature.

01:00:33 Change is nature, Dad.

 The part that we can influence.

01:00:39 And it starts when we decide.

01:00:43 -Where you going?

 -With Iuck, forward.

01:01:11 Hey! Yeah.

01:01:31 (SNORING)

01:01:37 (SNORING)

01:01:41 (VEHICLE ARRIVING)

01:01:52 (MOANING)

01:02:02 (LINGUINI MOANS)

01:02:10 (SLEEPILY) Stop it.

01:02:19 (RATTLING OUTSIDE)

01:02:40 (DEEP BREATH)

01:02:46 Good morning.

01:02:48 (CLEARING THROAT)

01:02:49 Good morning.

01:02:52 So, the chef, he invited you in for a drink?

01:02:56 That's big.

01:02:58 That's big. What did he say?

01:03:05 What?

01:03:07 What, you can't tell me?

01:03:10 Oh!

01:03:11 Forgive me for intruding on your

 deep, personal relationship with the chef.

01:03:16 Oh, I see how it is.

01:03:17 You get me to teach you a few kitchen tricks

01:03:20 to dazzle the boss and then you blow past me?

01:03:23 Wake up. Wake up.

01:03:26 I thought you were different.

01:03:30 I thought you thought I was different.

01:03:33 I thought...

01:03:34 (SNORING)

01:03:38 I didn't have to help you!

01:03:39 If I Iooked out only for myself, I would have Iet you drown!

01:03:43 But...

01:03:45 I wanted you to succeed. I Iiked you.

01:03:51 My mistake.

01:03:53 Colette. Wait, wait. Colette!

01:03:57 It's over, Little Chef.

 I can't do it anymore.

01:04:00 Colette! Wait, wait!

 Don't motorcycle away.

01:04:04 Look, I'm no good with words.

 I'm no good with food either.

01:04:07 At Ieast not without your help.

01:04:09 I hate false modesty.

 It's just another way to Iie.

01:04:13 -(SIGHS) You have talent.

 -No, but I don't! Really! It's not me.

01:04:17 When I added that extra ingredient

01:04:19 instead of following the recipe Iike you said,

01:04:22 (CHUCKLING) that wasn't me either.

01:04:24 -What do you mean?

 -I mean, I wouldn't have done that.

01:04:27 I would've followed the recipe.

01:04:29 I would've followed your advice.

01:04:31 I would've followed your advice to the ends of the earth.

01:04:33 -Because I Iove your advice.

 -But...

01:04:37 But I...

01:04:39 Don't do it.

01:04:40 I have a secret. It's sort of disturbing.

01:04:44 (TITTERING)

01:04:46 -I have a...

 -(STUTTERING) What? You...

01:04:49 -I have a ra...

 -You have a rash?

01:04:54 No, no, no. I have this...

 This tiny Iittle...

01:04:59 Little...

01:05:01 (SPEAKING QUICKLY) A tiny chef who tells me what to do.

01:05:03 (IN DISBELIEF) A tiny chef?

01:05:06 Yes. Yes. He's...

01:05:10 -He's up here.

 -In your brain?

01:05:14 (GRUNTING)

01:05:15 Why is it so hard to talk to you?

 Okay. Here we go.

01:05:20 You inspire me. I'm going to risk it all.

01:05:24 I'm going to risk Iooking Iike the

 biggest idiot psycho you've ever seen.

01:05:29 You want to know why I'm such a fast Iearner?

01:05:31 You want to know why I'm such a great cook?

01:05:33 Don't Iaugh! I'm going to show you!

01:05:39 No! No!

01:05:41 (GRUNTING)

01:06:11 (TYPEWRITER CLICKING)

01:06:26 -What is it, Ambrister?

 -Gusteau's.

01:06:28 -Finally closing, is it?

 -No.

01:06:31 -More financial trouble?

 -No, it's...

01:06:35 Announced a new Iine of microwave egg rolls?

01:06:37 What? What? Spit it out.

01:06:39 (STUTTERING) It's come back. It's popular.

01:06:47 -I haven't reviewed Gusteau's in years.

 -No, sir.

01:06:51 My Iast review condemned it

01:06:52 -to the tourist trade.

 -Yes, sir.

01:06:53 I said, "Gusteau has finally found his rightful place in

 history

01:06:58 "right alongside another equally famous chef,

01:07:02 (IN DISGUST) "Monsieur Boyardee."

01:07:04 Touche.

01:07:05 That is where I Ieft it.

 That was my Iast word.

01:07:08 -The Iast word.

 -Yes.

01:07:11 Then tell me, Ambrister,

01:07:14 how could it be popular?

01:07:19 No, no, no, no, no, no, no!

01:07:24 The DNA matches, the timing works, everything checks out.

01:07:27 He is Gusteau's son.

01:07:29 This can't just happen!

 The whole thing is a setup!

01:07:33 The boy knows!

01:07:34 Look at him out there, pretending to be an idiot.

01:07:37 He's toying with my mind Iike a cat with a ball of...

 Something.

01:07:42 -String?

 -Yes! PIaying dumb.

01:07:44 -Taunting me with that rat.

 -Rat?

01:07:46 Yes. He's consorting with it.

01:07:48 Deliberately trying to make me think it's important.

01:07:51 -The rat.

 -Exactly!

01:07:55 Is the rat important?

01:07:57 Of course not!

 He just wants me to think that it is.

01:08:01 Oh, I see the theatricality of it.

01:08:03 A rat appears on the boy's first night,

 I order him to kill it.

01:08:06 And now he wants me to see it everywhere.

01:08:09 (EXCITEDLY) Ooh!

01:08:10 It's here! No, it isn't, it's here!

01:08:13 Am I seeing things, am I crazy?

 Is there a phantom rat or is there not?

01:08:16 But, oh, no!

01:08:17 I refuse to be sucked into his Iittle game of...

01:08:25 Should I be concerned about this?

 About you?

01:08:36 (SIGHING)

01:08:37 Huh?

01:08:50 I can't fire him. He's getting attention.

01:08:52 If I fire him now, everyone will wonder why.

01:08:54 And the Iast thing I want is people Iooking into this.

01:08:57 What are you so worried about?

01:08:59 Isn't it good to have the press?

01:09:00 Isn't it good to have Gusteau's name getting headlines?

01:09:03 Not if they're over his face!

01:09:06 Gusteau's already has a face, and it's fat and Iovable and

 familiar.

01:09:10 And it sells burritos!

 Millions and millions of burritos!

01:09:15 The deadline passes in three days.

01:09:17 Then you can fire him whenever he ceases to be valuable

01:09:20 and no one will ever know.

01:09:22 I was worried about the hair sample you gave me.

01:09:25 -I had to send them back to the Iab.

 -Why?

01:09:27 Because the first time it came back identified as rodent hair.

01:09:38 -No, no, no.

 -LINGUINI: What?

01:09:39 Try this. It's better.

01:09:48 (GRUNTING)

01:09:52 (SIGHING)

01:09:55 Well, because you...

01:09:59 Whoa!

01:10:00 (BOTH LAUGHING)

01:10:09 (LINGUINI LAUGHING)

01:10:13 (GASPING)

01:10:20 (PEOPLE CHATTERING)

01:10:22 Rat!

01:10:23 (PEOPLE SCREAMING)

01:10:29 WOMAN: Disgusting Iittle creatures.

01:10:41 REMY: I was reminded how fragile it all was.

01:10:45 How the world really saw me.

01:10:49 And it just kept getting better.

01:10:53 EMILE: Remy!

01:10:54 Psst! Psst!

01:10:57 Hey, hey, hey, Iittle brother!

01:11:00 We were afraid you weren't going to, you know, show up.

01:11:04 -Hey, Remy! How you doing?

 -You told them?

01:11:08 Emile, that's exactly what I said not to do!

01:11:11 But you know these guys.

 They're my friends.

01:11:12 I didn't think you meant them.

01:11:14 (GROANING) Look, I'm sorry.

01:11:16 Don't tell me you're sorry, tell them you're sorry.

01:11:18 -Is there a problem over here?

 -No, there is not.

01:11:23 Wait here.

01:11:30 It's Iocked?

01:11:33 Hmm...

01:11:39 Remy, what are you doing in here?

01:11:40 Okay. Emile shows up with...

01:11:43 Okay, I said not to. I told him...

 He goes and blabs to...

01:11:48 Yeah, it's a disaster.

01:11:50 Anyway, they're hungry, the food safe

 is Iocked and I need the key.

01:11:53 -They want you to steal food?

 -Yes. No! It's...

01:11:58 It's complicated. It's family.

 They don't have your ideals.

01:12:02 (IN SOUTHERN ACCENT) Ideals?

 If Chef Fancy Pants had any ideals,

01:12:04 you think I'd be hawking barbecue over here?

01:12:07 (IN MEXICAN ACCENT) Or microwave burritos?

01:12:08 Or, Tooth, I say, Tooth Pick'n Chicken?

01:12:10 About as French as a corn dog!

01:12:12 (BARKING) Coming soon!

01:12:13 We're inventing new ways to sell out over here.

01:12:15 (IN SCOTTISH ACCENT) Will ye be wanting some haggis bites?

01:12:17 I cannot control how they use my image, Remy.

01:12:18 -I am dead!

 -Can you guys shut up?

01:12:22 I've got to think! Word's getting out.

 If I can't keep them quiet,

01:12:26 the entire clan's gonna be after me

 with their mouths open and...

01:12:29 Here it is.

01:12:31 Hey. Your will!

01:12:33 -Oh, this is interesting. Mind if I...

 -Not at all.

01:12:41 Linguini?

01:12:43 Why would Linguini be filed with your will?

01:12:46 This used to be my office.

01:13:11 He's your son?

01:13:12 -I have a son?

 -How could you not know this?

01:13:15 I am a figment of your imagination.

 You did not know, how could I?

01:13:19 Well, your son is the rightful owner of this restaurant!

01:13:23 (GASPING)

01:13:25 No! No! The rat!

01:13:27 (GROANING)

01:13:30 (SCREAMING)

01:13:32 -Sorry, chef.

 -The rat! It's stolen my documents!

01:13:35 -It's getting away!

 -LALO: Hey, Mr. Chef!

01:13:49 (HORN BLARING)

01:14:00 (SCREAMING)

01:14:28 (GRUNTS)

01:14:53 (SCREAMING)

01:15:03 (GROANS)

01:15:11 (LAUGHING)

01:15:12 (GASPS) You!

01:15:14 -Get out of my office.

 -He's not in your office. You are in his.

01:15:22 Bottoms up, Linguini!

01:15:24 (LE FESTIN PLAYING)

01:15:26 HORST: Cheers, ja.

01:15:35 (ALL CHUCKLING)

01:15:43 (GRUMBLING)

01:16:20 (HORST EXCLAIMING ANGRILY)

01:16:35 REPORTER 1 : Chef! Chef!

 REPORTER 2: Chef Linguini!

01:16:37 (REPORTERS CLAMORING)

01:16:38 Your rise has been meteoric, yet you have no formal training.

01:16:41 What is the secret to your genius?

01:16:43 LINGUINI: Secret? You want the truth?

01:16:47 (HESITANTLY) I am Gusteau's son.

 It's in my blood I guess.

01:16:53 FEMALE REPORTER: But you weren't aware of that fact until very

 recently.

01:16:55 No.

01:16:56 MALE REPORTER: And it resulted in

 your taking ownership of this restaurant.

01:16:59 How did you find out?

01:17:01 Well, some part of me just knew.

01:17:04 The Gusteau part?

01:17:07 -Where do you get your inspiration?

 -Inspiration has many names.

01:17:12 -Mine is named Colette.

 -What?

01:17:15 (REMY SQUEAKING)

01:17:16 Something's stuck in my teeth.

01:17:19 (RINGING)

01:17:22 Health Inspector.

01:17:23 I wish to report a rat infestation.

01:17:26 It's taken over my...

01:17:27 (STAMMERING) Gusteau's restaurant.

01:17:30 Gusteau's, eh?

01:17:31 I can drop by. Let's see.

 First opening is three months.

01:17:35 It must happen now!

 It's a gourmet restaurant!

01:17:37 Monsieur, I have the information.

 If someone cancels, I'II slot you in.

01:17:40 (STAMMERING) But the rat!

 You must...

01:17:43 (DIAL TONE DRONING)

01:17:44 It stole my documents.

01:17:47 It's past opening time.

01:17:49 (GROANING) He should have finished an hour ago.

01:17:52 (LAUGHING)

01:17:53 Bonjour, ma cherie.

 Join us.

01:17:56 We were just talking about my inspiration.

01:17:58 Yes, he calls it his tiny chef.

01:18:00 (SQUEAKING)

01:18:01 Not that, dearest. I meant you.

01:18:04 (DOOR OPENING)

01:18:05 (REPORTERS GASPING)

01:18:07 -It's him.

 -Ego?

01:18:08 Anton Ego!

01:18:10 REPORTER: Is that Ego?

01:18:12 I can't believe it.

01:18:13 -You are Monsieur Linguini?

 -Hello.

01:18:17 Pardon me for interrupting your premature celebration,

01:18:21 but I thought it only fair to give you a sporting chance

01:18:25 as you are new to this game.

01:18:28 -Game?

 -Yes.

01:18:30 And you've been playing without an opponent.

01:18:33 Which is, as you may have guessed, against the rules.

01:18:38 You're Anton Ego.

01:18:40 (CHUCKLING)

01:18:42 You're slow for someone in the fast Iane.

01:18:45 (PEOPLE GASPING)

01:18:46 And you're thin for someone who Iikes food.

01:18:49 (ALL GASPING IN SHOCK)

01:18:53 I don't Iike food. I Iove it.

01:18:57 If I don't Iove it, I don't swallow.

01:19:02 (GULPING)

01:19:03 I will return tomorrow night with high expectations.

01:19:07 Pray you don't disappoint me.

01:19:13 (REPORTERS MURMURING)

01:19:18 Listen, we hate to be rude, but we're French, and it's

 dinnertime.

01:19:21 She meant to say, "It's dinnertime and we're French."

01:19:26 Don't give me that Iook.

01:19:28 You were distracting me in front of the press.

01:19:30 How am I supposed to concentrate

 with you yanking on my hair all the time?

01:19:35 And that's another thing.

01:19:36 Your opinion isn't the only one that matters here.

01:19:39 Colette knows how to cook, too, you know.

01:19:42 AII right, that's it!

01:19:47 You take a break, Little Chef.

01:19:49 I'm not your puppet,

01:19:50 and you're not my puppet-controlling guy!

01:19:54 (GASPS) The rat is the cook.

01:19:56 You cool off and get your mind right, Little Chef.

01:19:59 Ego is coming, and I need to focus!

01:20:03 (GRUNTING)

01:20:05 You stupid...

01:20:06 (GRUMBLING ANGRILY)

01:20:08 Wow. I have never seen that before.

01:20:12 Yeah, it's Iike you're his fluffy bunny or something.

01:20:15 (RATS LAUGHING)

01:20:17 EMILE: I'm sorry, Remy.

01:20:18 I know there are too many guys.

01:20:19 -I tried to Iimit...

 -You know what?

01:20:20 It's okay. I've been selfish.

01:20:22 -You guys hungry?

 -Are you kidding?

01:20:24 AII right. Dinner's on me.

 We'II go after closing time.

01:20:28 -In fact...

 -Yeah.

01:20:29 ...tell Dad to bring the whole clan.

01:20:33 Little Chef?

01:20:44 This is great, Son.

 An inside job. I see the appeal.

01:20:49 (SHUSHING)

01:20:56 (CLICKS TONGUE)

01:21:08 Oof!

01:21:09 (BECKONS)

01:21:19 (KEYS JINGLING)

01:21:21 (ALL GASP)

01:21:26 Little Chef?

01:21:28 Little Chef?

01:21:30 Hey, Little Chef.

01:21:32 I thought you went back to the apartment.

01:21:35 Then when you weren't there, I don't know...

01:21:39 It didn't seem right to Ieave things

 the way that we did, so...

01:21:44 Look, I don't want to fight.

01:21:47 I've been under a Iot of, you know, pressure.

01:21:49 A Iot has changed in not very much time, you know?

01:21:53 I'm suddenly a Gusteau.

01:21:54 And I got to be a Gusteau or, you know,

01:21:57 people will be disappointed.

01:21:59 It's weird.

01:22:01 You know, I've never disappointed anyone before,

01:22:04 because nobody's ever expected anything of me.

01:22:07 And the only reason anyone expects anything from me now

01:22:10 is because of you.

01:22:14 I haven't been fair to you.

01:22:15 You've never failed me, and I should never forget that.

01:22:19 You've been a good friend.

01:22:21 The most honorable friend a guy could ever ask...

01:22:24 (GROANS)

01:22:26 What is this?

01:22:28 What's going on?

01:22:32 What...

01:22:33 Hey...

01:22:35 (STUTTERING) You're...

01:22:36 You're stealing food? How could you?

01:22:39 I thought you were my friend!

 I trusted you!

01:22:42 Get out! You and all your rat buddies!

01:22:45 And don't come back

01:22:46 or I'II treat you the way restaurants

 are supposed to treat pests!

01:22:58 You're right, Dad. Who am I kidding?

01:23:02 We are what we are, and we're rats.

01:23:07 Well, he'II Ieave soon, and now you know how to get in.

01:23:11 Steal all you want.

01:23:12 -You're not coming?

 -I've Iost my appetite.

01:23:30 Do you know what you would Iike this evening, sir?

01:23:32 Yes, I'd Iike your heart roasted on a spit.

01:23:38 (ANTON SNICKERING)

01:23:39 (ANTON SNICKERING)

01:23:40 (EXCLAIMS)

01:23:41 (KNOCKING ON DOOR)

01:23:43 Come in!

01:23:44 Today's the big day.

 You should say something to them.

01:23:48 -Like what?

 -You are the boss. Inspire them.

01:23:55 (MEEKLY) Attention.

01:23:56 (MORE CONFIDENTLY) Attention, everyone.

01:23:59 Tonight is a big night.

01:24:02 Appetite is coming, and he's going to have a big ego.

01:24:06 I mean, Ego. He's coming. The critic.

01:24:11 And he's going to order something.

01:24:14 Something from our menu.

01:24:17 And we'II have to cook it, unless he orders something cold.

01:24:21 EMILE: Just can't Ieave it alone, can you?

01:24:23 You really shouldn't be here during restaurant hours. It's not

 safe.

01:24:27 I'm hungry!

01:24:28 And I don't need the inside food to be happy.

01:24:31 The key, my friend, is to not be picky.

01:24:34 -Observe.

 -No, wait!

01:24:38 -Oh, no! No, no! What do we do?

 -(STUTTERING) I'II go get Dad.

01:24:42 (SNICKERING)

01:24:44 You might think you are a chef but you are still only a rat.

01:24:51 Sure he took away a star Iast time he reviewed this place.

01:24:54 Sure it probably killed... Dad.

01:24:57 -This is very bad juju right here.

 -But I'II tell you one thing...

01:25:01 -Ego is here.

 -Ego? He is here?

01:25:06 Anton Ego is just another customer.

 Let's cook!

01:25:10 Yeah! Let's...

01:25:12 Okay.

01:25:15 So I have in mind a simple arrangement.

01:25:18 You will create for me a new Iine

 of Chef Skinner frozen foods.

01:25:22 And I, in return, will not kill you.

01:25:27 (SNICKERING)

01:25:30 Au revoir, rat!

01:25:35 (SIGHS)

01:25:40 Do you know what you would Iike this evening, sir?

01:25:43 Yes, I think I do.

01:25:45 After reading a Iot of overheated puffery about your new cook,

01:25:49 you know what I'm craving?

01:25:52 A Iittle perspective.

01:25:56 That's it. I'd Iike some fresh, clear,

 well seasoned perspective.

01:26:01 Can you suggest a good wine to go with that?

01:26:04 -With what, sir?

 -Perspective. Fresh out, I take it?

01:26:09 I am...

01:26:11 Very well.

 Since you're all out of perspective

01:26:14 and no one else seems to have it in this bloody town,

01:26:18 I'II make you a deal.

01:26:19 You provide the food, I'II provide the perspective.

01:26:23 Which would go nicely with a bottle of Cheval BIanc 1947.

01:26:28 I'm afraid I...

01:26:31 Your dinner selection?

01:26:34 Tell your Chef Linguini that I want

 whatever he dares to serve me.

01:26:39 Tell him to hit me with his best shot.

01:26:46 I will have whatever he is having.

01:26:56 -So, we have given up.

 -Why do you say that?

01:27:00 We are in a cage inside the car trunk

01:27:03 awaiting a future in frozen food products.

01:27:06 No, I'm the one in a cage. I've given up.

01:27:10 You are free.

01:27:13 I am only as free as you imagine me to be.

01:27:16 As you are.

01:27:17 Oh, please. I'm sick of pretending. I pretend to be a rat

 for my father.

01:27:22 I pretend to be a human through Linguini.

01:27:25 I pretend you exist so I have someone to talk to!

01:27:28 You only tell me stuff I already know!

01:27:30 I know who I am!

 Why do I need you to tell me?

01:27:33 Why do I need to pretend?

01:27:35 (CHUCKLING)

01:27:37 But you don't, Remy.

01:27:39 You never did.

01:27:47 (CRASHING)

01:27:50 No. My other Ieft!

01:27:52 REMY: (MUFFLED) Dad? Dad, I'm in here!

01:27:54 I'm inside the trunk! What the...

01:27:57 Dad!

01:27:58 -Hey, Iittle brother!

 -Emile!

01:28:04 I Iove you guys!

01:28:08 Where are you going?

01:28:10 Back to the restaurant.

 They'II fail without me.

01:28:12 -Why do you care?

 -Because I'm a cook!

01:28:18 (STAFF CLAMORING)

01:28:24 It's your recipe.

01:28:25 How can you not know your own recipe?

01:28:28 I didn't write it down. It just came to me.

01:28:31 Then make it come to you again, ja?

 Because we can't serve this!

01:28:34 Where's my order?

01:28:35 Can't we serve something else?

 Something I didn't invent?

01:28:37 This is what they're ordering.

01:28:39 Make them order something else.

 Tell them we're all out.

01:28:41 We cannot be all out. We just opened.

01:28:43 I have another idea.

 What if we serve them what they order!

01:28:46 We will make it.

 Just tell us what you did.

01:28:48 I don't know what I did.

01:28:50 We need to tell the customers something.

01:28:51 Then tell them... Tell them...

01:28:53 (SCREAMING)

01:28:57 Huh?

01:28:59 -Don't do it.

 -Remy. Remy.

01:29:02 EMILE: Don't! Stop!

 They'II see you. Stop.

01:29:04 We're not talking about me.

 We're talking about what to do right...

01:29:08 Rats!

01:29:11 -Remy!

 -Get my knife.

01:29:13 Don't touch him!

01:29:17 (WHISPERING) Thanks for coming back, Little Chef.

01:29:21 I know this sounds insane, but...

01:29:23 Well, the truth sounds insane sometimes.

01:29:26 But that doesn't mean it's not

01:29:28 (STAMMERING) the truth.

01:29:31 And the truth is, I have no talent at all.

01:29:36 But this rat, he's the one behind these recipes.

01:29:40 He's the cook. The real cook.

 He's been hiding under my toque.

01:29:45 He's been controlling my actions.

01:29:47 (ALL GASPING)

01:29:49 He's the reason I can cook the food that's exciting everyone.

01:29:53 The reason Ego is outside that door.

01:29:56 You've been giving me credit for his gift.

01:29:59 I know it's a hard thing to believe.

01:30:01 But, hey, you believed I could cook, right?

01:30:04 (CHUCKLES)

01:30:06 Look, this works.

 It's crazy, but it works.

01:30:10 We can be the greatest restaurant in Paris,

01:30:13 and this rat, this brilliant Little Chef, can Iead us there.

01:30:19 What do you say? You with me?

01:30:56 (SIGHS)

01:31:04 (MOTORCYCLE STARTING)

01:31:08 (GROANS)

01:31:34 (HORN BLARING)

01:31:35 (TIRES SKIDDING)

01:31:52 (HORNS HONKING)

01:32:01 (SIGHS)

01:32:09 Dad.

01:32:15 Dad, I don't know what to say.

01:32:18 I was wrong about your friend and about you.

01:32:22 I don't want you to think I'm choosing this over family.

01:32:26 I can't choose between two halves of myself.

01:32:29 I'm not talking about cooking.

 I'm talking about guts.

01:32:34 This really means that much to you?

01:32:40 (WHISTLES)

01:32:41 (ALL CHATTERING)

01:32:44 We're not cooks, but we are family.

01:32:47 You tell us what to do, and we'II get it done.

01:32:58 -Stop that health inspector!

 -Delta Team, go, go, go, go!

01:33:02 The rest of you stay and help Remy.

01:33:06 (ELECTRIC ENGINE WHIRRING)

01:33:16 (ENGINE STARTS)

01:33:27 Team three will be handling fish.

 Team four, roasted items.

01:33:31 Team five, grill. Team six, sauces. Get to your stations.

 Let's go, go, go!

01:33:37 Those handling food will walk on two Iegs.

01:33:49 We need someone to wait tables.

01:34:06 I'm sorry for any delay, but we're a Iittle short tonight.

01:34:09 PIease, take all of the time you need.

01:34:15 He came in Iate one more time and all of a sudden he...

01:34:22 REMY: Make sure that steak is nice and tenderized.

01:34:24 Work it. Yeah. Stick and move.

 Stick and move.

01:34:27 Easy with that sole meuniere.

 Less salt. More butter.

01:34:30 Only use the mimolette cheese.

01:34:32 Whoa! Compose the salad Iike you were painting a picture.

01:34:36 Not too much vinaigrette on that salade composee.

01:34:39 Don't Iet that beurre blanc separate.

 Keep whisking.

01:34:42 Gently poach the scallops.

 Taste check. Spoons down.

01:34:47 Good. Too much salt. Good.

01:34:49 Don't boil the consomme, it'II toughen the pheasant. Emile!

01:34:52 Sorry.

01:34:57 Colette, wait! Colette.

01:34:59 -You came back. Colette...

 -Don't say a word.

01:35:03 If I think about it, I might change my mind.

01:35:05 Just tell me what the rat wants to cook.

01:35:11 Ratatouille? It's a peasant dish.

01:35:13 Are you sure you want to serve this to Ego?

01:35:23 (DISHWARE SHATTERING)

01:35:24 (MUFFLED EXCLAIMING)

01:35:35 What? I am making ratatouille.

01:35:37 (SCOFFS)

01:35:38 Well, how would you prepare it?

01:36:12 Ratatouille? They must be joking.

01:36:18 (WHIMPERS)

01:36:32 (SNIFFLING)

01:36:51 (THUDDING)

01:37:02 Mmm.

01:37:06 No, it can't be.

01:37:09 Who cooked the ratatouille? I demand to know!

01:37:13 (GASPING)

01:37:14 (CLATTERING)

01:37:16 (MUFFLED GROANING)

01:37:19 I can't remember the Iast time

01:37:21 I asked a waiter to give my compliments to the chef.

01:37:25 And now I find myself in the extraordinary position

01:37:28 of having my waiter be the chef.

01:37:31 Thanks, but I'm just your waiter tonight.

01:37:35 Then who do I thank for the meal?

01:37:38 Excuse me a minute.

01:37:44 (MUFFLED ARGUING)

01:37:51 You must be the chef...

01:37:52 If you wish to meet the chef, you will have to wait

01:37:54 until all the other customer have gone.

01:37:58 So be it.

01:38:21 REMY: At first, Ego thinks it's a joke.

01:38:24 But as Linguini explains, Ego's smile disappears.

01:38:30 (RATS SQUEAKING)

01:38:35 He doesn't react beyond asking an occasional question.

01:38:40 And when the story is done, Ego stands, thanks us for the meal...

01:38:44 Thank you for the meal.

01:38:46 ...and leaves without another word.

01:38:51 The following day his review appears.

01:38:58 EGO : In many ways, the work of a critic is easy.

01:39:02 We risk very little, yet enjoy a position over those

01:39:06 who offer up their work and their selves to our judgment.

01:39:11 We thrive on negative criticism, which is fun to write and to read.

01:39:17 But the bitter truth we critics must face is that in the grand scheme of things,

01:39:23 the average piece of junk is probably more meaningful

01:39:27 than our criticism designating it so.

01:39:31 But there are times when a critic truly risks something

01:39:35 and that is in the discovery and defense of the new.

01:39:40 The world is often unkind to new talent, new creations.

01:39:44 The new needs friends.

01:39:47 Last night, I experienced something new,

01:39:51 an extraordinary meal from a singularly unexpected source.

01:39:56 To say that both the meal and its maker

01:39:59 have challenged my preconceptions about fine cooking

01:40:02 is a gross understatement.

01:40:06 They have rocked me to my core.

01:40:09 In the past, I have made no secret of my disdain

01:40:13 for Chef Gusteau's famous motto, "Anyone can cook. "

01:40:18 But I realize only now do I truly understand what he meant.

01:40:25 Not everyone can become a great artist,

01:40:29 but a great artist can come from anywhere.

01:40:34 It is difficult to imagine more humble origins

01:40:37 than those of the genius now cooking at Gusteau's,

01:40:41 who is, in this critic's opinion,

01:40:44 nothing less than the finest chef in France.

01:40:48 I will be returning to Gusteau's soon, hungry for more.

01:40:54 REMY: It was a great night.

01:40:56 (CHUCKLING) The happiest of my life.

01:40:58 But the only thing predictable about life is its unpredictability.

01:41:02 Well, we had to let Skinner and the health inspector loose,

01:41:06 and of course they ratted us out.

01:41:08 The food didn't matter.

01:41:10 Once it got out there were rats in the kitchen,

01:41:13 oh, man, the restaurant was closed

01:41:15 and Ego Iost his job and his credibility.

01:41:18 But don't feel too bad for him.

01:41:20 He's doing very well as a small business investor.

01:41:23 -He seems very happy.

 -How do you know?

01:41:31 (LE FESTIN PLAYING)

01:41:34 Got to go. Dinner rush.

01:41:44 You know how he Iikes it.

01:41:51 Thanks, Little Chef.

01:41:59 Can I interest you in a dessert this evening?

01:42:02 -Don't you always?

 -Which one would you like?

01:42:06 Surprise me.

01:42:14 Can I interest you in a dessert this evening?

01:42:21 Hey, believe me, that story gets better when I tell it, okay?

01:42:26 Come on. Bring some food over here, we're starving!

THE END