

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

S. Bevis, Executive Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

SUMMER, 2018

BILL OF FARE

Fruits de Mer

“Le Petit Plateau” ... 79.95

“Le Marcel Grand” ... 138.95

Oysters of the Moment ... 3.50 / ea. Jumbo Lump Crab Mayonnaise ... 14.95
Chilled Lobster ... 14.95 / 24.95 Shrimp Cocktail ... 14.95 King Crab ... 19.95

“Caviar Classique”

Steelhead Trout ... 34.95/oz Hackleback ... 74.95/oz Golden Ossetra ... 124.95/oz Iranian Ossetra ... 394.95/2oz

HORS D'OEUVRES		SALAD
LOBSTER CHOWDER, <i>puff pastry</i>	17.95	CAESAR à la minute ... 10.95
FOIE GRAS TERRINE, <i>blackberries, almond</i>	16.95	BIBB SALAD ... 8.95
STEAK TARTARE, <i>black truffle, pommes frites, yolk</i>	16.95	<i>chives, croutons, mustard vinaigrette</i>
OYSTERS BIENVILLE	19.95	SALAD MARCEL ... 14.95
ESCARGOTS, <i>parsley butter, pain d'epi</i>	17.95	<i>chopped, creamy maple and bacon</i>
SWEET SHRIMP SCAMPI	16.95	<i>vinaigrette, bleu</i>
BROILED HUMBOLDT FOG, <i>tomato gravy, pain d'epi</i>	15.95	TOMATO CUCUMBER ... 12.95
BONE MARROW, <i>capers, parsley</i>	18.95	<i>celery, pickled onion, olive oil</i>

Le Boeuf Premier

100% HORMONE-FREE

Filet Madame, 8 oz	49.95
Bone-in Filet Monsieur, 14 oz.....	69.95
New York Strip, <i>marcel reserve cut, 8oz</i>	45.95
Bone-in New York Strip, 16 oz	69.95
Côte de Boeuf, <i>dry aged, 22 oz</i>	78.95
Tomahawk Côte de Boeuf, 30 oz	129.95
Porterhouse, <i>for two, 30 oz</i>	124.95
Porterhouse, <i>for three or more, 42 oz</i>	167.95

ROYALE

Sauce Diane ... 4.95 Béarnaise ... 4.95 Brandy au Poivre ... 4.95
Lobster, half or whole ... 14.95 / 24.95 Alabama Jumbo Lump Oscar ... 15.95 Alaskan King Crab ... 19.95

L'ENTRECÔTE Frites, Sauce Verte ... 29.95

BEEF WELLINGTON
Chateaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry
 24 HOUR NOTICE, FEEDS 2 ... 110.

<i>Plats Classiques</i>	<i>Les Garnitures</i>		
Lamb Saddle, <i>minted salsa verde</i>	44.95	Pommes Dauphinoise	12.95
Sole Meunière.....	36.95	Pommes Purée	10.95
Simple Fish du Jour.....	29.95	Pommes Aligot	12.95
Chicken Paillard, <i>artichokes, lemon butter</i>	26.95	Pommes Frites Béarnaise	9.95
Veal Parmesan, <i>fior di latte, San Marzano tomatoes</i>	36.95	Cacio e Pepe	13.95
Linguine, <i>clams, sea urchin butter</i>	28.95	Corn Gratin	10.95
Côte de Porc, <i>Hen of the Woods mushrooms, brandy jus</i>	32.95	Brocolini Grillé	13.95
Risotto, <i>diver scallops, pea, tendrils</i>	33.95	Roasted Mushrooms in Wine	13.95
		Roasted Asparagus	12.95

HOURS FOR MEALS

Dinner at 5 p.m. to 10 p.m. Sun. – Thurs. Fri. and Sat. until 11 p.m.
Late Night on Fri. and Sat. from 11 p.m. to 2 a.m.