

GRAND
W. F. FRY, Proprietor

Restaurant Marcel

BANQUET
J. ADAMSON, Exec. Chef

1170 HOWELL MILL ROAD W.P.D. Atlanta, Georgia FALL 20 22

BILL OF FARE

Fruits de Mer

“Le Petit Plateau” ... 114.95 “Le Chaude Marcel” ... 124.95

Oysters of the Moment ... 3.95 / ea. Jumbo Lump Crab Mayonnaise ... 28.95
Chilled Lobster ... 24.95 / 44.95 Shrimp Cocktail ... 20.95

“Caviar Classique”

Hackleback ... 74.95 / oz Kaluga ... 164.95 / oz Beluga ... 144.95 / oz

HORS D’OEUVRES		SALAD
OYSTERS “MARCEL”, <i>savory butter, breadcrumbs</i>	23.95	
SWEET SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	CAESAR à la minute ... 14.95
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	
STEAK TARTARE, <i>spring onion vinaigrette, rosemary focaccia</i>	24.95	SALAD MARCEL ... 16.95
TERRINE OF GRILLED FOIE GRAS, <i>apples, pink peppercorn</i>	39.95	<i>chopped, candied walnuts, creamy maple and bacon vinaigrette, bleu</i>
BONE MARROW, <i>parsley salad</i>	25.95	

Le Boeuf Premier

NO ADDED HORMONES

Filet Madame, 8 oz.....	69.95
Bone-in Filet Monsieur, 14 oz.....	89.95
New York Strip, <i>Marcel Reserve Cut, 8oz</i>	57.95
Bone-in New York Strip, 18 oz	84.95
Côte de Boeuf, <i>dry aged ribeye, 22 oz</i>	116.95
Tomahawk, <i>ribeye, 30 oz</i>	159.95
Porterhouse, <i>for two, 30 oz</i>	169.95
Porterhouse, <i>for three or more, 42 oz</i>	229.95

ROYALE

Sauce Diane ... 6.95 Béarnaise ... 6.95 Brandy au Poivre ... 6.95
Alabama Jumbo Lump Oscar ... 29.95 Scallops ... 39.95 Lobster ... 44.95

L’ENTRECÔTE Frites, Sauce Verte or Sauce Au Poivre ... 49.95

BEEF WELLINGTON

Chateaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry

24 HOUR NOTICE, FEEDS 2 ... 129.95

Plats Classiques	Les Garnitures
Sole Meunière39.95	Pommes Dauphinoise 16.95
Simple Fish du Jour.....36.95	Pommes Purée 13.95
Risotto, <i>lobster, herb butter</i>49.95	Pommes Aligot 15.95
Gnocchi, <i>pomodoro sauce, parmesan</i>29.95	Pommes Frites Béarnaise 10.95
Chicken Paillard, <i>artichokes, lemon butter</i>34.95	Roasted Mushrooms in Wine 16.95
Veal Parmesan, <i>san marzano tomatoes, fior di latte</i>49.95	Roasted Asparagus 16.95
Marcel Reserve Burger, <i>dry aged, onions, jus</i>(until sold out) 37.95	Creamed Corn Au Gratin 15.95
	Cacio e Pepe 16.95

HOURS FOR MEALS

Dinner at 5 p.m. to 10 p.m. Sun. – Thu. Dinner at 5 p.m. to 11 p.m. Fri and Sat.
To-Go Ordering Available by Phone

PÉTILLANT

- Brut, Gosset, ‘Grande Réserve’
Champagne | NV | \$24
- Extra Brut Rosé, Bénédicte et Stéphane Tissot
Crémant de Jura | NV | \$17

BLANC

- Vermentinu, Domaine Yves Leccia
Île de Beauté, Corsica | 2020 | \$18
- Sauvignon Blanc, Tardieux-Gal, ‘Les Parcs’
Touraine | 2020 | \$15
- Château Soucherie, ‘Les Ranges De Long’
Anjou | 2021 | \$16
- Altesse, Domaine Lupin, ‘Frangy’
Roussette de Savoie | 2020 | \$16
- Chardonnay, Henri Perrusset
Mâcon-Villages | 2020 | \$16

ROSÉ

- Grenache Blend
Clos Cibonne ‘Tentations’
Côtes de Provence | 2021 | \$14

ROUGE

- Pinot Noir, Tatomer
Santa Barbra County | 2021 | \$18
- Gamay, Château Thivin, ‘Reverdon’
Brouilly | 2020 | \$19
- Nebbiolo, G.D. Vajra
Langhe | 2020 | \$17
- Grenache Blend, Marcel Richaud, ‘Primeur’
Côtes du Rhône | 2021 | \$17
- Syrah, Piedrasassi, ‘P.S.’
Santa Barbara County | 2020 | \$19
- Bordeaux Blend, Château Falfas, ‘Les Demoiselles’
Côtes de Bourg | 2020 | \$20
- Zinfandel, Ridge, ‘Three Valleys’
Sonoma County | 2019 | \$18
- Cabernet Sauvignon, Korbin Kameron
Moon Mountain District | 2016 | \$23

Pères		Cocktails Classiques		Cocktails Maison	
EURO LAGER	7.	JIMMY ROOSEVELT	20.	ATLANTIQUE	14.
<i>Stella Artois, BE</i>		<i>Armagnac, Champagne,</i>		<i>Rhum Agricole, Velvet Falernum, Banane,</i>	
PILSNER	7.	<i>Angostura Bitters, G Chartreuse</i>		<i>Citrus, Club Soda</i>	
<i>Creature Comforts ‘Bibo,’ GA</i>		DAIQUIRI	16.	BEN BELLA	14.
SAISON	8.	<i>5 Year Barbados Rum, O.F.T.D. Rum,</i>		<i>Vodka, Aperol Aperitivo, Crème de Cassis,</i>	
<i>Wild Heaven ‘White Blackbird,’ GA</i>		<i>Lime, Turbinado Syrup, Bitters</i>		<i>Lime, Bitters</i>	
KÖLSCH	10.	JACK ROSE	14.	SPAR IN THE GARDEN	15
<i>Reissdorf, DE</i>		<i>Applejack, Calvados, Lemon,</i>		<i>Tequila Blanco, Elderflower, Gentian, Lime</i>	
INDIA PALE ALE	8.	<i>Pomegranate</i>		L’ABEILLE AMÈRE	18.
<i>Highland Brewing Company ‘AVL,’ NC</i>		MAN O’ WAR	15.	<i>Old Tom Gin, Genepe, Cocchi Americano,</i>	
TRAPPIST ALE	16.	<i>Bourbon, Liqueur d’Orange,</i>		<i>Suze</i>	
<i>Orval, BE</i>		<i>Vermouth di Torino, Lemon</i>		GRAND MARQUIS	18.
DUBBEL	14.	VIEUX CARRÉ	17.	<i>Bourbon, Brandy, Turbinado Sugar,</i>	
<i>Westmalle, BE</i>		<i>Rye, Armagnac, Carpano Antica Formula,</i>		<i>Infinity Bitters</i>	
DRY BRETAGNE CIDRE	10.	<i>Bénédictine, Bitters</i>			
<i>Aval, FR</i>					

Mexican Coke ... 5. Mexican Sprite ... 5. Diet Coke ... 3.5.

Fever Tree Soda ... 4. Fever Tree Tonic ... 4. San Pellegrino ... 8. Acqua Panna ... 8.

Kentucky Foal ... 7. The Pink Panther ... 7.