

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

J. ADAMSON, Exec. Chef

1170 HOWELL MILL ROAD W.P.D. Atlanta, Georgia

WINTER 20 23

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”

Sevruga ... 159.69 / oz

Kaluga ... 164.95 / oz

Beluga ... 185.95 / oz

HORS D'OEUVRES		SALAD
OYSTERS “MARCEL”, <i>savory butter, breadcrumbs</i>	23.95	CAESAR à la minute ... 14.95
SWEET SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	SALAD MARCEL ... 16.95
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	<i>chopped, candied walnuts, creamy maple and bacon vinaigrette, bleu</i>
STEAK TARTARE, <i>spring onion vinaigrette, rosemary focaccia</i>	24.95	FRENCH ONION SOUP <i>gruyère, crouton ...</i>
TERRINE OF GRILLED FOIE GRAS, <i>apples, pink peppercorn</i>	39.95	16.95
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</i> , 8oz.....	57.95
Bone-in New York Strip, 18 oz	84.95
Côte de Boeuf, <i>dry aged ribeye</i> , 22 oz	116.95
Tomahawk, <i>ribeye</i> , 30 oz	159.95
Porterhouse, <i>for two</i> , 30 oz	169.95
Porterhouse, <i>for three or more</i> , 42 oz	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 Meunière	39.95	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

Where Dull Cares
Are Forgotten

BEVERAGES OF QUALITY

TELEPH. 404 665-4555

Wine by the Glass

PÉTILLANT

Brut, Gosset, 'Grande Réserve'
Champagne | NV | \$24

Rosé, Domaine Migot
Lorraine | NV | \$14

BLANC

Sauvignon Blanc, Tardieux-Gal, 'Avec Vue sur le Cher'
Touraine | 2020 | \$17

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
Cibonne Tentations
Côtes de Provence | 2021 | \$14

ROUGE

Pinot Noir, Tatomer
Santa Barbra County | 2021 | \$18

Gamay, Domaine Des Marrans, 'Les Marrans'
Fleurie | 2021 | \$18

Nebbiolo, G.D. Vajra
Langhe | 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 | 2019 | \$18

Cabernet Sauvignon, Korbin Kameron
Moon Mountain District | 2018 | \$23

Pièces

Cocktails Classiques

Cocktails Maison

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

Mexican Coke ... 5. Mexican Sprite ... 5. Diet Coke ... 3.5.
Fever Tree Soda ... 4. Fever Tree Tonic ... 4. San Pellegrino ... 8. Acqua Panna ... 8.
Cucumber Lime Ginger ... 7. The Pink Panther ... 7.