

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

WINTER 20 24

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”

*Osetra ... 155.95 / oz

*Kaluga ... 147.95 / oz

HORS D'OEUVRES		SALAD
OYSTERS “MARCEL”, <i>savory butter, breadcrumbs</i>	24.95	*CAESAR à la minute ... 16.95
SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	SALAD MARCEL ... 17.95
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	<i>chopped, candied walnuts, creamy maple and bacon vinaigrette, bleu</i>
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	FRENCH ONION SOUP... 16.95
TERRINE OF FOIE GRAS, <i>kumquat marmalade, pain de mie</i>	39.95	<i>crouton, gruyère</i>
BONE MARROW, <i>parsley & celery salad, sourdough</i>	27.95	
HUMBOLT FOG, <i>tomato gravy, sourdough</i>	25.95	

Le Boeuf Premier

NO ADDED HORMONES

*Filet Madame, 8 oz	74.95
*Bone-in Filet Monsieur, 14 oz	105.95
*New York Strip, <i>Marcel Reserve Cut</i> , 8oz.....	57.95
*Bone-in New York Strip, 18 oz	89.95
*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	Beurre Maître d'aux Truffes ... 25.
Alabama Jumbo Lump Oscar ... 32.95	*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, TO SHARE ... 189.95

Plats Classiques	Les Garnitures		
Sole Meunière	49.95	Pommes Dauphinoise	18.95
Simple Fish du Jour	46.95	Pommes Purée	15.95
Risotto, <i>lobster, herb butter</i>	49.95	Pommes Aligot	17.95
Gnudi, <i>ricotta cheese, sage, brown butter, foraged mushrooms</i>	38.95	Pommes Frites Béarnaise	11.95
Chicken Paillard, <i>artichokes, lemon butter</i>	36.95	Roasted Mushrooms in Wine	16.95
Veal Parmesan, <i>san marzano tomatoes, fior di latte</i>	49.95	Roasted Asparagus	18.95
		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.