

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

SPRING 20 24

BILL OF FARE

Fruits de Mer

“Le Petit Plateau” ... 128.95

“Le Chaude Marcel” ... 124.95

*Oysters of the Moment ... 4.95 / 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>bacon vinaigrette, walnuts, bleu cheese</i>
TERRINE OF FOIE GRAS, <i>kumquat marmalade, pain de mie</i>	39.95	FRENCH ONION SOUP... 16.95
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	<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	118.95
*New York Strip, <i>Marcel Reserve Cut, 8oz</i>	57.95
*Bone-in New York Strip, 18 oz	89.95
*Côte de Boeuf, <i>dry aged ribeye, 22 oz</i>	129.95
*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	Beurre Maître d'aux Truffe ... 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	56.95	Pommes Dauphinoise	18.95
Simple Fish du Jour	46.95	Pommes Purée	15.95
Gnudi, <i>ricotta cheese, brown butter, foraged mushrooms</i>	38.95	Pommes Aligot	17.95
Risotto, <i>lobster, herb butter</i>	49.95	Pommes Frites Béarnaise	12.95
Chicken Paillard, <i>artichokes, lemon butter</i>	38.95	Roasted Mushrooms in Wine	18.95
Veal Parmesan, <i>san marzano tomatoes, fior di latte</i>	49.95	Roasted Asparagus	18.95
		Creamed Corn Au Gratin	17.95
		Cacio e Pepe	18.95

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.

Where Dull Cares
Are Forgotten

BEVERAGES OF QUALITY

TELEPH. 404 665-4555

Wine by the Glass

PÉTILLANT

Henriot 'Brut Souverain'
Champagne | NV | \$26

Rosé, Domaine Migot
Lorraine | NV | \$18

BLANC

Melon de Bourgogne, Michel Brégeon
Muscadet Sèvre et Maine | 2021 | \$15

Sauvignon Blanc, Domaine de Sacy
Sancerre | 2020 | \$22

Altesse, Domaine Lupin 'Frangy'
Roussette de Savoie | 2021 | \$16

Chenin Blanc, Outward 'Shell Creek Vineyard'
Paso Robles Highlands | 2022 | \$20

Chardonnay, Olivier Merlin
Bourgogne | 2021 | \$20

ROSÉ

Château Calavon 'Agathe'
Coteaux d'Aix-en-Provence | 2022 | \$15

ROUGE

Pinot Noir, Tatomer
Santa Barbara County | 2021 | \$20

Gamay, Lapierre 'Le Beaujolais'
Beaujolais | 2022 | \$23

Grenache, Font du Vent 'Les Promesses'
Côtes du Rhône | 2021 | \$15

Nebbiolo, G.D. Vajra
Langhe | 2021 | \$18

Syrah, Piedrasassi 'PS'
Santa Barbara County | 2021 | \$20

Bordeaux Blend, Les Falfas 'Les Demoiselles'
Côtes de Bourg | 2022 | \$23

Mourvèdre Blend, La Bastide Blanche
Bandol, Provence | 2019 | \$23

Cabernet Sauvignon, Long Meadow Ranch 'Farmstead'
Napa Valley | 2020 | \$22

The Heavyweights

PRIVATE BARREL MANHATTAN

45.

Marcel Barrel Elijah Craig Proof Bourbon,
Angel's Envy Rye, Borgogno Chinato, Angostura,
Orange, Cherry

Beers

EURO LAGER	8.
<i>Stella Artois, BE</i>	
PILSNER	8.
<i>Creature Comforts 'Bibo,' GA</i>	
KÖLSCH	11.
<i>Reissdorf, DE</i>	
INDIA PALE ALE	8.
<i>Creature Comforts 'Bigger Dreams,' GA</i>	
BRÄU-WEISSE	11.
<i>Ayinger, DE</i>	
DUBBEL	15.
<i>Westmalle, BE</i>	
TRAPPIST ALE	18.
<i>Orval, BE</i>	
DRY BRETAGNE CIDRE	13.
<i>Aval, FR</i>	

Cocktails Classiques

JIMMY ROOSEVELT	20.
<i>Armagnac, Champagne, Angostura Bitters, Chartreuse</i>	
DAIQUIRI	16.
<i>Barbados Rum, O.F.T.D. Rum, Lime, Turbinado Syrup, Bitters</i>	
JACK ROSE	14.
<i>Applejack, Calvados, Lemon, Pomegranate</i>	
MAN O' WAR	15.
<i>Bourbon, Liqueur d'Orange, Vermouth di Torino, Lemon</i>	
VIEUX CARRÉ	18.
<i>Rye, Armagnac, Carpano Antica Formula, Bénédictine, Bitters</i>	

Cocktails Maison

L'ABRICOT DORÉ	15.
<i>Tomcat Gin, Abricot du Roussillon, Gentian, Lemon, Honey, Club Soda</i>	
JARDIN MARINETTE	14.
<i>Vodka, Dry Curaçao, Génépy, Lemon, Herbsaint, Bitters</i>	
SPAR IN THE GARDEN	16.
<i>Tequila Blanco, Elderflower, Gentian, Lime</i>	
GRAND MARQUIS	19.
<i>Bourbon, Brandy, Turbinado Sugar, Infinity Bitters</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.
Cucumber-Lime Ginger Soda ... 7. Midnight in Paris ... 7.