

GRAND
W. F. FRY, Proprietor

Restaurant Marcel

BANQUET
T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D. Atlanta, Georgia AUTUMN 2024

BILL OF FARE

Fruits de Mer

“Le Petit Plateau” ... 128.95 “Le Chaud Marcel” ... 124.95
*Oysters of the Moment ... 4.95 / ea. Jumbo Lump Crab Mayonnaise ... 28.95
Shrimp Cocktail ... 20.95
“Caviar Classique”
warm blini, traditional accoutrement

HORS D’OEUVRES		SALAD
OYSTERS “MARCEL”, <i>savory butter, breadcrumbs</i>	24.95	*CAESAR ... 16.95 à la minute
SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	SALADE MARCEL ... 17.95 <i>bacon vinaigrette, walnuts, bleu cheese</i>
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	SALADE DE LA ROQUETTE ... 16.95 <i>arugula, piave vecchio, charred lemon, olio verde</i>
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	ONION SOUP GRATINÉE ... 16.95 <i>crouton, gruyère</i>
TERRINE OF FOIE GRAS, <i>fig mostarda, pistachio, brioche</i>	39.95	
BONE MARROW, <i>parsley & celery salad, sourdough</i>	27.95	
HUMBOLDT 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, *Marcel Reserve Cut*, 8oz 57.95
*Bone-in New York Strip, 18 oz 89.95
*Côte de Boeuf, *dry aged ribeye*, 22 oz 129.95
*Tomahawk, *ribeye*, 30 oz 159.95
*Porterhouse, *for two*, 30 oz 169.95
*Porterhouse, *for three or more*, 42 oz 229.95

ROYALE

Sauce Diane ... 6.95 Béarnaise ... 6.95 Brandy au Poivre ... 6.95
Alabama Jumbo Lump Oscar ... 32.95 *Scallops ... 39.95 Lobster ... 44.95 Beurre Maître d’aux Truffe ... 25

*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	Pommes Dauphinoise	18.95
Simple Fish du Jour.....	Pommes Purée	15.95
Gnudi, <i>ricotta cheese, brown butter, foraged mushrooms</i>	Pommes Aligot	17.95
Risotto, <i>lobster, herb butter</i>	Pommes Frites Béarnaise	12.95
Chicken Paillard, <i>artichokes, lemon butter</i>	Roasted Mushrooms in Wine	18.95
Veal Parmesan, <i>san marzano tomatoes, fior di latte</i>	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.
*Please note that there will be an automatic gratuity added to parties of 8 guests or more.