

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

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

WINTER 20 25

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 Jonah Crab Claw Louie ... 24.95

"Caviar Classique"

warm blini, traditional accoutrement

HORS D'OEUVRES		SALAD
OYSTERS "MARCEL", <i>savory butter, breadcrumbs</i>	24.95	*CAESAR ... 16.95 <i>à la minute</i>
SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	SALAD MARCEL ... 17.95 <i>bacon vinaigrette, walnuts, bleu cheese</i>
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	BEEF SALAD ... 16.95 <i>farmer greens, gastrique, sheeps milk cheese</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
*New York Strip, <i>Marcel Reserve Cut</i> , 8oz	57.95
*Bone-in Filet Monsieur, 14 oz	118.95
*Chateaubriand, 15oz	115.95
*Bone-in New York Strip, 18 oz	102.95
*Côte de Boeuf, <i>dry aged ribeye</i> , 22 oz	129.95
*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	Perigourdine ... 15.95
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 <i>Chateaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry</i> 24 HOUR NOTICE, TO SHARE ... 189.95

Plats Classiques

Les Garnitures

Sole Meunière	56.95	Pommes Dauphinoise	18.95
Simple Fish du Jour	41.95	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.
*Please note that there will be an automatic gratuity added to parties of 8 guests or more.

Where Dull Cares
Are Forgotten

BEVERAGES OF QUALITY

TELEPH. 404 665-4555

Wine by the Glass

PÉTILLANT

Champagne A. Bergère 'Origine' Brut
Vallée du Petit Morin | NV | \$33

Franck Besson, 'Rosé Granit', Méthode Traditionnelle
Gamay, Beaujolais | NV | \$15

BLANC

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

Sauvignon Blanc, Domaine de Sacy
Sancerre, Loire | 2023 | \$25

Altesse, Domaine Lupin 'Frangy'
Roussette de Savoie | 2022 | \$16

Chardonnay, Domaine Michel Juillot
Bourgogne | 2022 | \$23

ROSÉ

Provence Blend, Peyrassol 'La Croix'
Vin de Méditerranée | 2023 | \$16

ROUGE

Pinot Noir, Tatomer
Santa Barbara County, CA | 2022 | \$20

Gamay, Jean Foillard
Beaujolais-Villages | 2021 | \$23

Grenache+, Domaine La Manarine
Côtes du Rhône | 2021 | \$14

Nebbiolo, G.D. Vajra
Langhe, Piemonte - IT | 2023 | \$18

Syrah, Julien Cecillon 'Les Graviers'
Vin de France | 2023 | \$17

Bordeaux Blend, Château Auney L'Hermitage 'Cana'
Graves, Bordeaux | 2019 | \$23

Mourvèdre Blend, La Bastide Blanche
Bandol, Provence | 2020 | \$23

Cabernet Sauvignon, Brea 'Margarita Vineyard'
Paso Robles, CA | 2021 | \$18

The Heavyweights

Cabernet Sauvignon, Domaine Eden
Santa Cruz Mountains, CA | 2019 | \$29

Beers

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

Cocktails Classiques

MARCEL 75 <i>Cognac, Sauternes, Citrus, Chartreuse Elixir, Brut</i>	21.
MONTE REDONDO <i>Three Island Rum, O.F.T.D. Rum, Licor 43, Lime, Pineapple, Madeira</i>	18.
JACK ROSE <i>Applejack, Calvados, Lemon, Pomegranate</i>	14.
MAN O' WAR <i>Bourbon, Liqueur d'Orange, Vermouth di Torino, Lemon</i>	15.
VIEUX CARRÉ <i>Rye, Armagnac, Carpano Antica Formula, Bénédictine, Bitters</i>	18.

Cocktails Maison

L'ABRICOT DORÉ <i>Tomcat Gin, Abricot du Roussillon, Gentian, Lemon, Honey, Club Soda</i>	15.
WILD CARD <i>Vodka, Lemon, Cranberry, Hibiscus, Allspice, Seltzer</i>	15.
SPAR IN THE GARDEN <i>Tequila Blanco, Elderflower, Gentian, Lime</i>	16.
GRAND MARQUIS <i>Bourbon, Brandy, Turbinado Sugar, Infinity Bitters</i>	19.

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.