

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

OCTOBER 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

“Caviar Classique”

warm blini, traditional accoutrement

HORS D'OEUVRES		SALAD
OYSTERS “MARCEL”, <i>savory butter, breadcrumbs</i>	24.95	
SHRIMP SCAMPI, <i>chili, savory butter</i>	24.95	*CAESAR ... 16.95 <i>à la minute</i>
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	SALAD MARCEL ... 17.95 <i>bacon vinaigrette, walnuts, bleu cheese</i>
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	
JERSEY GIRL BRÛLÉE, <i>walnuts, honeycomb, fennel pollen</i>	31.95	
FOIE GRAS, <i>fig compote, pistachio, crostini</i>	39.95	
BONE MARROW, <i>parsley & celery salad, sourdough</i>	27.95	
		ONION SOUP GRATINÉE ... 16.95 <i>crouton, gruyère</i>

Le Boeuf Premier

100% HORMONE-FREE

*Filet Madame, 8 oz.....	76.95
*New York Strip, <i>Marcel Reserve Cut, 8oz</i>	57.95
*Bone-in Filet Monsieur, 14 oz.....	128.95
*Bone-in New York Strip, 18 oz	102.95
*Côte de Boeuf, <i>dry aged ribeye, 22oz</i>	132.95
*Tomahawk, <i>ribeye, 36 oz</i>	178.95
*Porterhouse, <i>for two 30 oz</i>	172.95
*Porterhouse, <i>for three or more, 42 oz</i>	229.95

ROYALE

Sauce Diane ... 6.95	Béarnaise ... 6.95	Brandy au Poivre ... 6.95	Perigourdine ... 16.95
Jumbo Lump Oscar ... 32.95	*Scallops ... 39.95	Lobster ... 44.95	Beurre Maître d'aux Truffe ... 25.95

*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

<i>Plats Classiques</i>	<i>Les Garnitures</i>		
Sole Meunière	56.95	Pommes Dauphinoise	20.95
Simple Fish du Jour	41.95	Pommes Purée	15.95
Risotto, <i>lobster, herb butter</i>	49.95	Pommes Aligot	17.95
Chicken Paillard, <i>artichokes, lemon butter</i>	38.95	Pommes Frites Béarnaise	12.95
Grilled Lamb Saddle, <i>Elysian Fields Farm, mint salsa verde</i>	65.95	Roasted Mushrooms in Wine	19.95
Veal Parmesan, <i>san marzano tomatoes, fior di latte</i>	52.95	Roasted Asparagus	18.95
Gnudi, <i>ricotta, browned butter, foraged mushrooms</i>	38.95	Corn Gratin	18.95
Marcel Reserve Burger, <i>dry aged, onions, jus</i>	(until sold out) 37.95	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.