

GRAND
W. F. FRY, Proprietor

Restaurant Marcel

BANQUET
T. CARPENTER, Exec. Chef

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

DECEMBER . 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
Jonah Crab Claw Louie ... 24.95 Shrimp Cocktail ... 20.95

“Caviar Classique”
warm blini, traditional accoutrement ... MKT

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 à la minute
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	SALAD MARCEL ... 17.95 bacon vinaigrette, walnuts, bleu cheese
PEI MUSSELS, <i>saffron, fennel, sourdough</i>	24.95	
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	
JERSEY GIRL BRÛLÉE, <i>brie, walnuts, honeycomb, fennel pollen</i>	31.95	
FOIE GRAS, <i>persimmon compote, pistachio, crostini</i>	39.95	
BONE MARROW, <i>parsley & celery salad, sourdough</i>	27.95	

Le Boeuf Premier

100% HORMONE - FREE

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

Chateaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry

24 HOUR NOTICE, TO SHARE ... 189.95

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.