

GRAND

W. F. FRY, Proprietor

# Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

*Atlanta, Georgia*

FEBRUARY 20 26

## BILL OF FARE

### Fruits de Mer

“Le Petit Plateau” ... 145.95      “Le Chaud Marcel” ... 129.95  
 \*Oysters of the Moment ... 4.95 / ea.      Jumbo Lump Crab Mayonnaise ... 29.95  
 Jonah Crab Claw Louie ... 25.95      Shrimp Cocktail ... 21.95

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

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>	25.95	SALADE MARCEL ... 18.95 <i>bacon vinaigrette, walnuts, bleu cheese</i>
ESCARGOTS, <i>parsley butter, sourdough</i>	21.95	BEEF SALAD ... 17.95 <i>pistachio, citrus gastrique, pecorino</i>
*STEAK TARTARE, <i>spring onion, bone marrow, sourdough</i>	28.95	ONION SOUP GRATINÉE ... 16.95 <i>crouton, gruyère</i>
JERSEY GIRL BRÛLÉE, <i>brie, walnuts, honeycomb, fennel pollen</i>	31.95	
FOIE GRAS, <i>blood orange compote, pistachio, crostini</i>	39.95	
BONE MARROW, <i>parsley &amp; celery salad, sourdough</i>	27.95	

### Le Boeuf Premier

100% HORMONE-FREE

\*Filet Madame, 8 oz ..... 79.95  
 \*New York Strip, *Marcel Reserve Cut*, 8oz ..... 57.95  
 \*Bone-in Filet Monsieur, 14 oz ..... 129.95  
 \*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      Périgourdine ... 16.95      Beurre Maître d'aux Truffe ... 25.95  
 Jumbo Lump Oscar ... 33.95      Tiger Prawns ... 33.95      \*Scallops ... 39.95      Lobster ... 49.95

\*L'ENTRECÔTE      *Frites, Sauce Verte or Sauce Au Poivre* ... 49.95

**\*BEEF WELLINGTON**  
*Châteaubriand, Mushroom Duxelles, Prosciutto, Puff Pastry*  
 24 HOUR NOTICE, TO SHARE ... 189.95

Plats Classiques	Les Garnitures
Sole Meunière ..... 56.95	Pommes Purée ..... 15.95
Simple Fish du Jour ..... 43.95	Pommes Aligot ..... 17.95
Risotto, <i>lobster, herb butter</i> ..... 49.95	Pommes Dauphinoise ..... 20.95
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	Cacio e Pepe ..... 18.95
Marcel Reserve Burger, <i>dry aged, onions, jus</i> ..... (until sold out) 37.95	Corn Gratin ..... 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.