

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

MARCH . 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 & 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

<i>Plats Classiques</i>	<i>Les Garnitures</i>
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.