

GRAND

W. F. FRY, Proprietor

Restaurant Marcel

BANQUET

T. CARPENTER, Exec. Chef

1170 HOWELL MILL ROAD W.P.D.

Atlanta, Georgia

APRIL . 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	BEET 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

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	Spring Peas 18.95
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	Cacio e Pepe 18.95
	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.