

Inspiration

We were a Castle

Built on the grounds of the former Château des Caramans, our hotel continues this historical legacy.

We were an orchard

Located in Roissy-en-France, once a land of grain fields and orchards in the Île-de-France region, our street bears a name that evokes this fertile past

Charles de Gaulle airport ...

With the airport influence, our horizons expand internationally

Our chef Yannick Jaouen created with refinement this international menu, blending local flavors with cultural heritage...

1704

RESTAURANT



Starters



Semi-cooked foie gras with butternut and hazelnut chutney 24



Seared Scallops & Artichokes Barigoule 21



Salmon gravlax on fennel and grapefruit salad 18



Beef Maki with Sesame and Wasabi 19



Sea bream tartare with avocado and passion fruit 18



Mimosa egg with smoked salmon 19



Pumpkin Velouté with Normandy Cream 12



Baby Caesar Salad 19



French onion soup 12

Starter of the day 13

Fish



Black Pollock Ballotine with Crayfish, Parsnip Two Ways and white butter sauce 25



Cod fillet in a crust, braised endives and roasted carrots in a ravigote sauce 31



Prawn risotto with pumpkin and coriander butter 33



Salmon Fillet, Red Lentils, Seafood Sauce 27

Nets prices, taxes and service included

Paris Marriott Charles de Gaulle Airport Hotel, Address: 5 Allée du Verger, Zone Hôtelière, Roissy en France, France, 95700, Tel : +33 1-34385332

Meat



Pan-seared veal medallion, fricassée of heirloom vegetables, and rich meat jus 31



Beef fricassee with dark beer from the Senlis brewery, Parpadelles pasta 28



Beef Tenderloin, Potato Mousseline and Foie Gras Sauce 41



Welsh with Cheddar Cheese 23



Angus sirloin steak with Fourme d'Ambert cheese sauce and homemade fries 42



Prepared beef tartare 24



Extra Truffle Moliterno 5

The must-have

-  Caesar salad with chicken 24
-  Landes Salad (Cherry Tomatoes, Smoked Duck Breast, Foie Gras, Green Beans, Pine Nuts) 25
-  Plain or Salmon Poke Bowl 26
-  Pasta Dishes (Chicken Pesto, Salmon, Cheese or Vegetables) 22
-  Cheese-burger, salad & homemade french fries 23
-  Turkey or salmon club sandwich, salad and homemade french fries 21
-  Mac & Cheese with Moliterno Cheese 23
- Main course of the day 23
-  Extra Truffle Moliterno 5

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Desserts



Pear Belle Hélène 12



St. James Rum Baba with Vanilla Mascarpone Cream, Drizzled Tableside 12



Melted Chocolate and Mango, Passion Fruit Sorbet, and Pineapple Crisps 13



Hazelnut and Pear Tartlet //



Crème Brûlée //



Gourmet coffee 12

* Some dishes and desserts may contain allergens. Please consult our team for more details.

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Carahang menu

3 COURSES: STARTER, MAIN DISH 39
DESSERT OF YOUR CHOICE

2 COURSES: STARTER & MAIN DISH OR MAIN 31
DISH & DESSERT OF YOUR CHOICE

Starters

Mimosa egg with smoked salmon

Pumpkin Velouté with Normandy Cream

Baby cesar

Starter of the day

Plats

Black Pollock Ballotine with Crayfish, Parsnip Two Ways and white butter sauce

Salmon Fillet, Red Lentils, Seafood Sauce

Beef fricassee with dark beer from the Senlis brewery, Parpadelles pasta

Main course of the day

Desserts

Gourmet coffee

Vanilla crème brûlée

Hazelnut and pear Tartlet

*Drinks not included

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Cocktails & Aperitifs

Kir vin blanc (15cl)

(blackcurrant, peach, raspberry, cherry, wild strawberry or blackberry)

7€

Kir Royal (15cl)

Champagne & its fruity cream

16€

Original Mojito (20cl)

Rum, fresh mint, lime, brown sugar, Perrier, Angostura bitter

14€

Aperol spritz (20cl)

Aperol, prosecco, perrier

12€

1704 (20cl)

Vodka, Chambord liqueur, raspberry cream, pineapple juice, cranberry juice, Champagne

14€

Other cocktails on request

14€

Aperitifs

7€

Martini

(Dry, Bianco, Rosso) 6cl

Apérol, Campari, Pimm's n°1

Ricard, Pernod, Picon, Suze

Tawny Port (Red or White) 7cl

7€

Draught beers

Pietra

1664

25cl

7€

33cl

7€

50cl

12€

11€

Grimbergen Blonde

Brooklyn IPA

7€

8€

12€

11€

Panaché

Monaco

8€

8€

12€

12€

Beers Bottle (33 cl)

Heineken, Bud,

Corona, Duvel, Chimay Blue,

Guinness, St rioul

7€

1664 non-alcoholic

6€

Cidre (25cl)

Cidre Bolé d'Amorice Brut

6€

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Wine list

Champagne

Déhu tradition brut
Déhu tradition extra brut

By the glass

15cl

15€

16€

White wines

Domaine Cazes, "Le canon du Marechal", Languedoc 2023
Bourgogne Aligote, Domain Dupré - 2022
Cote du Rhone, Famille Gras "Les grands calcaires" - 2022
Sancerre, Domaine Roblin, "Origine" - 2023
Crozes Hermitage, Domaine du Colombier - 2023

15cl

9€

11€

12€

15€

16€

Jug

50cl

22€

30€

32€

39€

44€

Red wines

Saint Nicolas De Bourgueil, "Les Aisselières", Couly Dutheil - 2023
Cote du Rhone, Vacqueyras, "La Pourpre" Maison Ogier 2022
Haute Côte de Beaune, Domaine Cornu Camus - 2022
St Emilion Montagne, Château Treytins - 2020
Crozes Hermitage, "La Rollande", Domaine Brotte - 2023

15cl

9€

13€

14€

15€

15€

50cl

27€

37€

37€

44€

44€

Rosé wine

Château Beaulieu, Cuvée Alexandre - 2023

9€

30€

Sweet Wine

Sauternes, Clos des princes - 2016, France
Tokaji, Pajzos "Harslevelu" - 2021, Hungary

15€

10€

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White wines

	Bottle
	<i>75cl</i>
Loire	
Reuilly, "Les Coignons", Domaine Denis Jamain - 2021	41€
Anjou, Domaine des Hardières, "Les Petits Gars" BIO - 2020	42€
Saumur, Domaine CLOS "La haute Cerisaie" - 2020	49€
Pouilly Fumé, Domaine Régis Minet "DESERT", Vielle Vigne - 2022	52€
Sancerre, Domaine Roblin, "Origine" - 2023	59€
Savennières, Domaine Ogereau "Clos le grand beaupréau" - 2019	76€
Bourgogne	
Macon Blanc AOP, Les Vignerons de Mancey - 2022	37€
Bourgogne Aligote, Domaine Dupre - 2022	42€
Chablis, Jean Marc Brocard - 2023	54€
Saint Veran, Maison Trenel - 2021	56€
Cotes de Beaune Villages, Pernand - Vergelesses - 2022 Maison Champy	69€
Meursault, "Les Clous", Domaine Bouchard Pere et Fils - 2020	119€
Puligny Montrachet, Domaine Pernot Belicart - 2021	139€
Bordeaux	
Le B par Maucailou, Château Maucailou - 2018	35€
Pessac Leognan, Colombier de Brown - 2021	69€
Alsace	
Hans Schaeffer, Riesling AOC - 2022	29€
Cote du Rhone	
Cote du Rhone, Famille Gras " Les grands calcaires " - 2022	45€
IGP des Collines Rhodaniennes, Domaine des Pierrots " Viognier " - 2020	48€
Crozes Hermitage, Domaine du Colombier - 2023	67€
Condrieu, Les Vertiges de l'Or - 2020	109€
Languedoc Roussillon	
Domaine Cazes, Cotes Catalanes, Le Canon du Marechal, 2023	35€
"Les Bermudes", Domaine d'Eriane - 2021	49€

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Red wines

	Bottle
	<i>75cl</i>
Loire	
Saint-Pourçain, Domaine Nebout - 2020	39€
Saint Nicolas De Bourgueil, "Les Aisselières", Couly Dutheil - 2023	42€
Anjou Villages, Domaine Des Hardières, "Les Etendards" BIO - 2020	44€
Saumur, Domaine CLOS - 2019	49€
Anjou Villages, Domaine Ogereau "Les tailles" - 2018	52€
Sancerre, Domaine Roblin, "Origine" - 2020	62€
Bourgogne	
Cote de Brouilly, "Grandes Mises", Mommessin - 2021	43€
Bourgogne Pinot Noir, Les Vignerons de Mancey - 2021	44€
Bourgogne haute côte de Beaune domaine cornu camus - 2022	52€
Maranges 1er cru, Domaine Nicolas Perrault, "Clos Roussot" - 2021	64€
Marsannay, Domaine Olivier Guyot, "La Favière" - 2019	76€
Pommard, Domaine Chantal Lescure, "Les Vignots", Bio - 2022	104€
Morey Saint Denis, Domaine Marchand Grillot - 2020	125€
Gevrey Chambertin 1er Cru, Domaine Olivier Guyot, "Les Champeaux" - 2019	144€
Bordeaux	
Bordeaux, L'impertinent - 2020	30€
Le B par Maucaillou, Château Maucaillou - 2019	34€
Ronan by Clinet - 2018	35€
Mouton Cadet, Baron Philippe de Rothschild, Bio - 2020	34€
Lussac Saint Emilion, Chateau La Greniere, "Cuvée de la Chartreuse" - 2018	51€
Graves, Les délices d'Apollon - 2019	57€
Montagne St Emilion, Château Treytins - 2020	57€
Château Brame hame Saint Estephe - 2020	65€
Lalande de Pomerol, Château Garraud - 2019	64€
St Emilion grand cru, Clos Systey - 2015	85€
Paulliac, Mon Expérience - 2017	92€
Castillon Cotes Bordeaux, L'Aurage - 2021	98€
Pomerol, Chateau Enclos Haut Mazeyres - 2017	110€
Cotes de Bourg, Roc de Cambes - 2017	160€
Languedoc Roussillon	
Pic Saint Loup, Domaine de Rocs - 2022	42€
Faugères, "La Maison Jaune", Bardi d'Alquier - 2021	67€

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Red wines

Vallée du Rhone

Vin de Pays du Vaucluse, "Les Plans", Famille Gras - 2020
 Crozes Hermitage, "La Rollande", Domaine Brotte - 2022
 Cote du Rhone, Vacqueyras, "La Pourpre", Maison Ogier - 2022
 Saint Joseph, Domaine des Pierrots - 2020
 Gigondas, Domaine Santa Duc, "Clos derriere vieille" - 2021
 Côte Rotie, "La Serine", Maison Ogier - 2021

35€
 37€
 48€
 65€
 11€
 15€

Bottle

75cl

Rosé wine

Cotes de Provence

R de Roubine, Vignobles Roubine - 2022
 Chateau Beaulieu, Cuvee Alexandre - 2023
 Chateau Gassier, Esprit Gassier - 2022

37€
 45€
 51€

Sweet wine bottle

Tokaji, Pajzos " Harslevelu"- 2021 Hungary (50cl)
 Sauternes, Clos des princes - 2016

31€
 65€

Champagne

Déhu Tradition Brut
 Déhu Tradition Extra Brut
 Laurent Perrier La Cuvée
 Moët et Chandon Brut
 Veuve Clicquot Carte Jaune

75€
 80€
 10€
 100€
 100€

Champagne rosé

Veuve Clicquot Rosé
 Moët et Chandon Rosé
 Laurent Perrier La Cuvee Rosé

105€
 115€
 115€

Grande cuvée

Grand Siècle par Laurent Perrier
 Dom Pérignon, Vintage 2013

115€
 215€

Mineral water

Evian, Perrier (33cl)
 Evian, Badoit (75cl)

5€
 8€

Sodas (25cl ou 33cl)

Pepsi, Pepsi Max, 7up, Ice Tea, Lemonade, Orangina, Red Bull, Schweppes Tonic or Agram, Fever-Tree Ginger Ale, Tonic water (20cl), Ginger beer

5€

Fruit Juice (25cl)

Orange, pineapple, apple, banana, cranberry, grapefruit, apricot, tomato, strawberry

5€

Nectars & Pressed Fruit Juices (25cl)

Orange, pineapple, lemon, mango, guava

7€

Hot drinks

Expresso, Decaffeinated, Hazelnut, Ristretto
 Double Espresso, Café crème, Cappuccino, Hot Chocolate, Tea/Infusion

3€
 5€

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Non-alcoholic drinks possible : 3€ discount