

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



Beetroot-Cured Meagre Gravlox, Truffle Tarama 19



Smoked Trout with Asparagus Salad and Orange-Infused Vinaigrette 19



Beef Tataki "Ramen Style" 23



Marbled Foie Gras with Exotic Chutney 24



Burrata with Pea/ Basil Coulis and Shiso Tempura 17



Zucchini Velouté with Ricotta Cream 11



Baby Caesar Salad 14

Starter of the day 13



Extra Burrata 8

Fish



Cod Fillet, Creamy Pistachio Polenta & Sauce Vierge

32



Salmon Fillet, Seasonal Vegetables & Yellow Pepper Coulis

28



Prawn Risotto with Asparagus

33



Sea Bass Fillet with Vegetable Tian, Mozzarella & Pesto

29

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

Heat



Thai Beef Salad 27



Lamb Shoulder Tagine with Vegetables 31



250g Angus Ribeye (Argentina or Uruguay), Pepper Sauce, Hand-Cut Fries & Fresh Salad 42



Chicken Supreme with Asparagus, Crushed Baby Potatoes & Morel Mushroom Sauce 27



Duck Two Ways: Roasted Duck Breast & Shredded Duck Croustis 29



Extra Truffle Moliterno 5

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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



Croque monsieur with Moliterno Cheese 23



Beef Tartare au couteau (raw meat) 24



French onion soup 12

Main course of the day 23



Extra Truffle Moliterno 5

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Desserts



Churros with Chocolate Sauce //



Seasonal Fresh Fruit Salad with Blackcurrant Sorbet //



Triple Chocolate Fondant 13



Raspberries and pistachio tart 12



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 DISH & DESSERT OF YOUR CHOICE 31

Starters

Burrata with Pea/ Basil Coulis and Shiso Tempura

Velouté de courgette & crème de ricotta

Baby cesar

Starter of the day

Plats

Salmon Fillet, Seasonal Vegetables & Yellow Pepper Coulis

Chicken Supreme with Asparagus, Crushed Baby Potatoes & Morel Mushroom Sauce

Thai Beef Salad

Main course of the day

Desserts

Gourmet coffee

Vanilla crème brûlée

Raspberries and pistachio tart

Seasonal fresh fruit salad blackcurrant sorbet

*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€

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€
Gevey 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 Cuvée 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