

Inspirations

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





Opening hours

We are pleased to welcome you to our
dining areas.

The restaurant is open from
12:00 p.m. to 3:00 p.m.
and from 6:00 p.m. to 11:00 p.m.

You can also dine at the bar
from 11:00 a.m. to 11:30 p.m.

1704

RESTAURANT





Starters



Mushroom fricassée with soft-boiled egg

21



Salmon rillettes & smoked salmon, served with
homemade breadsticks

19



Creamy Chestnut soup

15



Beef tataki with wakame seaweed & sesame
Served with crunchy Chinese cabbage salad

18



Avocado & crab tartare

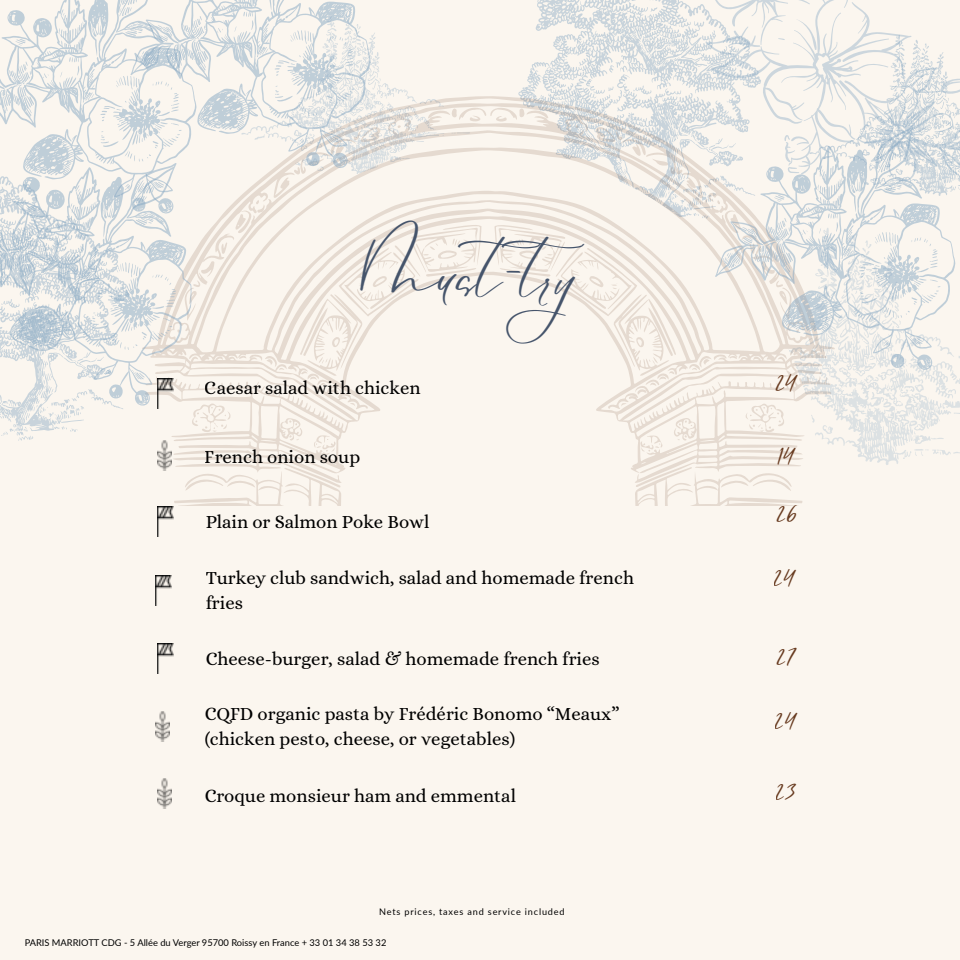
20

Nets prices, taxes and service included

Chains

	Salmon fillet, artichokes & glazed carrots	29
	Warm goat cheese salad	24
	Chicken ballotine with mushrooms and pumpkin	32
	250g Angus Ribeye (Argentina or Uruguay), pepper sauce, homemade fries & salad	46
	Beef bourguignon with pappardelle pasta	31
	Veal medallion, red wine sauce & darphin potatoes	34
	Sea bass fillet, zucchini fricassee & lemon cream	30
	Dish of the day	24

Nets prices, taxes and service included



Mystery

	Caesar salad with chicken	24
	French onion soup	14
	Plain or Salmon Poke Bowl	26
	Turkey club sandwich, salad and homemade french fries	24
	Cheese-burger, salad & homemade french fries	27
	CQFD organic pasta by Frédéric Bonomo “Meaux” (chicken pesto, cheese, or vegetables)	24
	Croque monsieur ham and emmental	23

Nets prices, taxes and service included

Desserts



Chocolate fondant, hazelnut ice cream

12



Tonka bean crème brûlée

12



Caramelized pear crisp

13



Vanilla ice cream cookie burger

12



Gourmet coffee

13

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

Nets prices, taxes and service included



Caramana Experience

€33

Dish of the day, chef's choice

Desserts

Tonka bean crème brûlée

Or

Vanilla ice cream cookie burger

Drink option

With soft drink €36

With Wine glass €38

Nets prices, taxes and service included

Cocktails & Aperitifs

Kir white wine (15cl)

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

€7

Kir Royal (15cl)

Champagne & Its fruity cream

€16

Original Mojito (20cl)

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

€14

Aperol Spritz (20cl)

Aperol, prosecco, Perrier

€12

1704 (20cl)

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

€14

Other cocktails available upon request

€14

Aperitifs

€7

Martini

(Dry, Bianco, Rosso) 6cl
Aperol, Campari, Pimm's n°1
Ricard, Pernod, Picon, Suze

Porto Tawny (Red or white) 7cl

€7

Draft beer

Pietra
1664

25cl 33cl 50cl

€7 €12

€8 €12

Grimbergen Blonde
Brooklyn IPA

€8 €8 €12
€12

Panaché
Monaco

€8 €12
€8 €12

Bottled beers (33cl)

Heineken, Bud,
Corona, Duvel, Chimay Bleu,
Guinness, St rieu

€7

1664 without alcohol

€6

Cider (25cl)

Cidre Bolé d'Amorique Brut

€6

Nets prices, taxes and service included
Alcohol abuse is dangerous for your health

Non-alcoholic drinks possible : 3€ discount

Wine list

Champagnes

Déhu tradition brut

Déhu tradition extra brut

White wines

Domaine Cazes, "Le canon du Marechal", Languedoc 2024

Bourgogne Aligote, Domain Dupré - 2024

Cote du Rhone, Vacqueyras, "La Pourpre" Maison Ogier 2024

Sancerre, Domaine Roblin, "Origine" - 2023

Crozes Hermitage, Domaine du Colombier - 2023

Red wines

Saint Nicolas De Bourgueil, "Les Aisselières", Couly Dutheil - 2024

Cote du Rhone, Vacqueyras, "La Pourpre" Maison Ogier 2024

Haute Côte de beaune, Domaine Cornu camus - 2023

St Emilion Montagne, Château Treytins - 2020

Crozes Hermitage, "La Rollande", Domaine Brotte - 2023

Rosé wine

Château Beaulieu, Cuvée Alexandre - 2024

Sweet wine

Sauternes, Clos des princes - 2016, France

The glass

15cl

€15

€16

By the carafe

15cl

€9

€11

€12

€15

€16

50cl

€22

€30

€32

€39

€44

15cl

€9

€13

€14

€15

€15

50cl

€27

€37

€37

€44

€44

€9

€30

€15

Nets prices, taxes and service included
Alcohol abuse is dangerous for your health

Loire

Reuilly, "Les Coignons", Domaine Denis Jamain - 2021
Anjou, Domaine des Hardières, "Les Petits Gars" BIO - 2020
Saumur, Domaine CLOS "La haute Cerisaie" - 2020
Pouilly Fumé, Domaine Régis Minet "DESERT", Vielle Vigne - 2022
Sancerre, Domaine Roblin, "Origine" - 2023
Savennières, Domaine Ogereau "Clos le grand beaupréau" - 2019

Bourgogne

Macon Blanc AOP, Les Vignerons de Mancey - 2023
Bourgogne Aligote, Domaine Dupre - 2024
Chablis, Jean Marc Brocard - 2024
Saint Veran, Maison Trenel - 2021
Cotes de Beaune Villages, Pernand - Vergelesses - 2023 Maison Champy
Meursault, "Les Clous", Domaine Bouchard Pere et Fils - 2020
Puligny Montrachet, Domaine Pernot Belicart - 2022

Bordeaux

Le B par Maucailou, Château Maucailou - 2018
Pessac Leognan, Colombier de Brown - 2021

Alsace

Hans Schaeffer, Riesling AOC - 2022

Cote du Rhone

Cote du Rhone, Famille Gras " Les grands calcaires " - 2024
IGP des Collines Rhodaniennes, Domaine des Pierrots " Viognier " - 2020
Crozes Hermitage, Domaine du Colombier - 2023
Condrieu, Les Vertiges de l'Or - 2023

Languedoc Roussillon

Domaine Cazes, Cotes Catalanes, Le Canon du Marechal, 2023
"Les Bermudes", Domaine d'Eriane - 2021

Bottle

75cl

€41

€42

€49

€52

€59

€76

€57

€42

€54

€56

€69

€119

€139

€35

€69

€29

€45

€48

€67

€109

€35

€49

Nets prices, taxes and service included
Alcohol abuse is dangerous for your health

Red wines

Loire

- Saint-Pourçain, Domaine Nebout - 2020 - 2023
 Saint Nicolas De Bourgueil, "Les Aisselières", Couly Dutheil - 2024
 Anjou Villages, Domaine Des Hardières, "Les Etendards" BIO - 2020
 Saumur, Domaine CLOS - 2019
 Anjou Villages, Domaine Ogereau "Les tailles" - 2018
 Sancerre, Domaine Roblin, "Origine" - 2020

Bourgogne

- Cote de Brouilly, "Grandes Mises", Mommessin - 2021 - 2022
 Bourgogne Pinot Noir, Les Vignerons de Mancey - 2023
 Bourgogne haute côte de Beaune domaine cornu camus - 2023
 Maranges 1er cru, Domaine Nicolas Perrault, "Clos Roussot" - 2021 - 2020
 Marsannay, Domaine Olivier Guyot, "La Favière" - 2021
 Pommard, Domaine Chantal Lescure, "Les Vignots", Bio - 2022
 Morey Saint Denis, Domaine Marchand Grillot - 2020
 Gevrey Chambertin 1er Cru, Domaine Olivier Guyot, "Les Champeaux" - 2022

Bordeaux

- Bordeaux, L'impertinent - 2020
 Le B par Maucaillou, Château Maucaillou - 2019
 Ronan by Clinet - 2019
 Mouton Cadet, Baron Philippe de Rothschild, Bio - 2022
 Lussac Saint Emilion, Château La Greniere, "Cuvée de la Chartreuse" - 2018
 Graves, Les délices d'Apollon - 2021
 Montagne St Emilion, Château Treytins - 2020
 Château Brame hame Saint Estephe - 2020
 Lalande de Pomerol, Château Garraud - 2019
 St Emilion grand cru, Clos Systey - 2019
 Pauillac, Mon Expérience - 2017
 Castillon Cotes Bordeaux, L'Aurage - 2020
 Pomerol, Château Enclos Haut Mazeyres - 2017
 Cotes de Bourg, Roc de Cambes - 2017

Languedoc Roussillon

- Pic Saint Loup, Domaine de Rocs - 2022 - 2023
 Faugères, "La Maison Jaune", Bardi d'Alquier - 2021

Bottle

75cl

- €39
 €42
 €44
 €49
 €52
 €62
 €43
 €49
 €52
 €69
 €76
 €104
 €125
 €149
 €30
 €34
 €35
 €39
 €51
 €57
 €59
 €65
 €69
 €85
 €92
 €98
 €110
 €160
 €92
 €67

Nets prices, taxes and service included
 Alcohol abuse is dangerous for your health

Wine List

Vallée du Rhone

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

€35
 €51
 €48
 €65
 €18
 €75

Rosé wine

Cotes de Provence

R de Roubine, Vignobles Roubine - 2023
 Chateau Beaulieu, Cuvee Alexandre - 2024
 Chateau Gassier, Esprit Gassier - 2022/2023

Bottle
 75cl

€37
 €45
 €51

Sweet wine bottle

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

€39
 €65

Champagnes

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

€75
 €80
 €90
 €100
 €100

Rosé Champagne

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

€195
 €275

Mineral Water

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

€5
 €8

Sodas (25cl or 33cl)

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

€6

Fruit Juices (25cl)

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

€6

Nectars & Freshly squeezed fruit juices (25cl)

Orange, pineapple, lemon, mango, guava

€7

Hot drinks

Espresso, Decaf, Noisette, Ristretto

€4

Double Espresso, Café Crème, Cappuccino, Hot Chocolate, Tea

€6

Nets prices, taxes and service included
 Alcohol abuse is dangerous for your health

Non-alcoholic drinks possible: 3€ discount

BREAKFAST

SERVED DAILY FROM 6:30 AM - 11:00 AM

BREAKFAST PACKAGES

INCLUDES CHOICE OF HOT BEVERAGE AND JUICE

FULL AMERICAN BREAKFAST BUFFET €29

ASSORTMENT OF PASTRIES AND BREADS, OATMEAL FLAKES, CEREALS, FRESH FRUITS,
SELECTION OF FRUIT YOGURTS AND PLAIN YOGURTS, PREPARED EGGS SERVED WITH
BACON, HAM, SAUSAGES, POTATOES, AND MORE...

CONTINENTAL BREAKFAST €19

PASTRIES, BREAD AND BREAD-ROLLS, BUTTER AND JAM

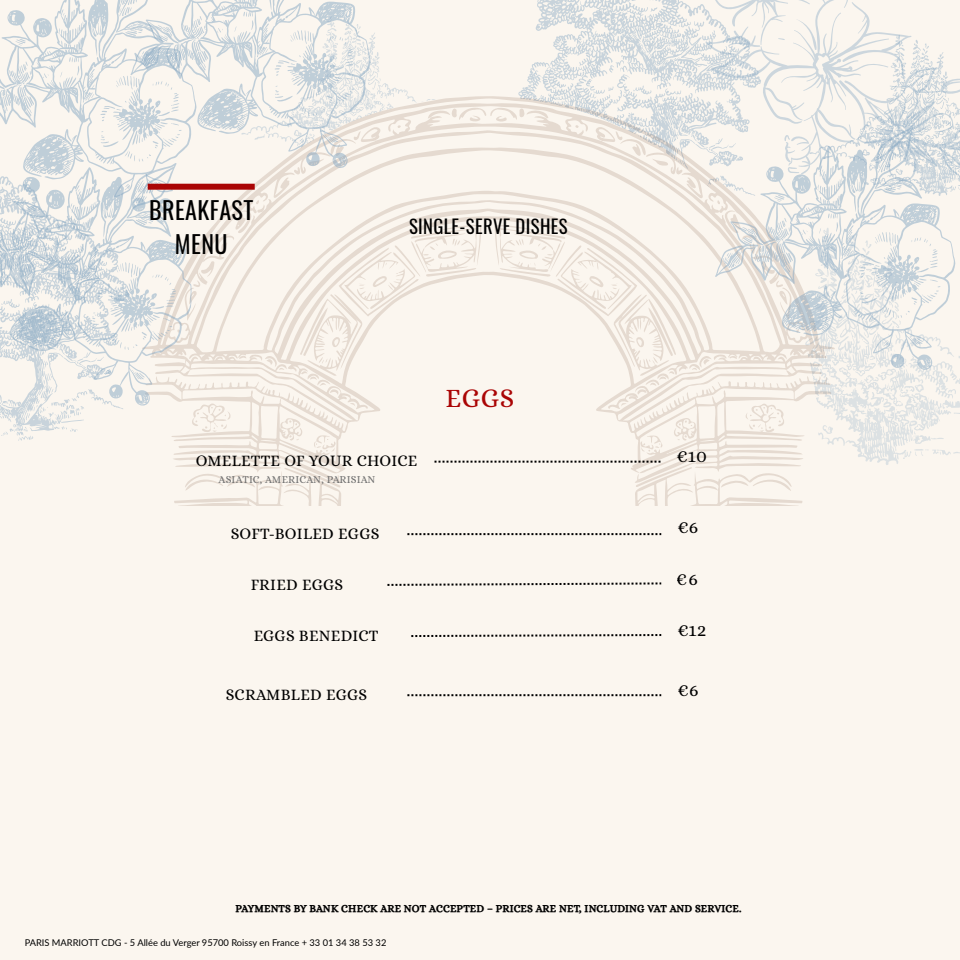
HOT DRINKS

ESPRESSO €3 | DECAFFEINATED €3 | MACCHIATO €3 | RISTRETTO €3 | DOUBLE ESPRESSO €5 | CAFÉ AU
LAIT €5 | CAPPUCCINO €5 | HOT CHOCOLATE €5 | TEA €5 | HERBAL TEA €5

FRUITS JUICE (25CL) €5

ORANGE | PINEAPPLE | APPLE | BANANA | CRANBERRY | GRAPEFRUIT | APRICOT |
TOMATO | STRAWBERRY

PAYMENTS BY BANK CHECK ARE NOT ACCEPTED – PRICES ARE NET, INCLUDING VAT AND SERVICE.



BREAKFAST MENU

SINGLE-SERVE DISHES

EGGS

OMELETTE OF YOUR CHOICE €10

ASIATIC, AMERICAN, PARISIAN

SOFT-BOILED EGGS €6

FRIED EGGS €6

EGGS BENEDICT €12

SCRAMBLED EGGS €6

PAYMENTS BY BANK CHECK ARE NOT ACCEPTED - PRICES ARE NET, INCLUDING VAT AND SERVICE.