



# *Le Trivium*

**Paris Marriott Charles de Gaulle Airport Hotel**

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# Did you know ?



**1704- 1794**

**Did you know ?**

**Our hotel is based on the ancient castle "des Camarans", which used to be the residence of the Mesmes family.**

**This castle was the inspiration for our chef, Yannick Jaouen, to create excellent recipes for you.**



**March 13, 1974**

**The landing of Charles de Gaulle airport**

**it's the beginning of a new era, a hint of travel in our dishes...**



**May 2002**

**Roissy-en-France, the ancient cereal storehouse of the Île-de-France and rich in orchards (which explains the name of our address) has helped our chef to select organic and/or local products.**

# Starters

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<i>Scallops and pan-seared foie gras</i>	21
<i>Sea Bream ceviche, coconut milk and cucumber jelly</i>	17
<i>Salmon gravlax, carrot, fennel and dill, clementine dressing</i>	16



<i>Foie gras terring &amp; quince jelly</i>	23
<i>Multi coloured carrot fricassee, herbs &amp; flowers from "Champerché"</i>	12
<i>Seasonal Vegetable velouté (vegan, dairy-free and gluten-free)</i>	11
<i>Starter of the day</i>	12

# Snacks

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<i>Cold meat, cheese platter for to share</i>	21
<i>Cold meat, cheese platter to share for 4 people</i>	42
<i>Farm style bread, marbled ham, "Meaux" mustard, homemade fries and salad</i>	19
<i>Farm style bread, marbled ham truffle, homemade fries and salad</i>	23
<i>Bagnat bread with turkey ham, mayonnaise, salad, tomato, bacon, salad, homemade french fries</i>	18



# Dishes

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<i>Beef filet with black truffle and bouchon potatoes</i>	39
<i>Veal, pressed celery and potatoes, Madère and hazelnut sauce</i>	29
<i>Steamed John Dory, grilled salsify, pea mousseline</i>	31
<i>Candied Salmon, butternut purée, glazed turnips and arugula oil</i>	27



<i>Chicken suprême, Tomme cheese timbale, jus reduction</i>	27
<i>Confit Beef Chuck, slow cooked Annabelle potatoes from "Goussainville", crème of cassis sauce</i>	27
<i>Pan fried Sea Bream, buttered leeks and cabbage from "Ballainvilliers"</i>	25



<i>Reykjavik Icelandic salad, smoked tuna, salmon, halibut, herring and anchovies with fresh vegetables, lemon and olive oil</i>	25
<i>Dish of the day</i>	22

# Essentials

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*Fresh pasta from the chef's friend Frédéric Bonomo served with french 3 cheese sauce.* 22

*300g Ribeye steak, béarnaise sauce & homemade fries* 39



*Cesar Salad* 21

*French onion soup* 12

*Cheeseburger* 21

*Hamburger or cheeseburger, ground beef (180g), bacon, salad, gherkins, tomatoes, mayonnaise, homemade fries, salad*

*Quesadillas* 19

*Beef or chicken quesadillas, homemade fries, salad*

*Poke-Bowl* 24

*Rice, broad beans, mango, radish, salmon, cherry tomatoes, cucumber, avocado, pea sprouts, sesame seeds*

*Tajine* 24

*Poultry Tajine with dried fruits and nuts*

*Seasonal Burger* 23

*Brioche, ground beef (180g), salad, gherkins, tomatoes, mayonnaise and reblochon*



# Menus

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## Menu Trivium 39

**3 COURSES: STARTER, MAIN DISH & DESSERT OF YOUR CHOICE**

Drinks not included

## Menu Bivium 31

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

Drinks not included

### STARTERS

Salmon gravlax, carrot, fennel and dill, clementine dressing

Multi coloured carrot fricassee, herbs and flowers from "Champerché"

Seasonal Vegetable velouté

*Starter of the day*

### MAIN DISHES

Confit Beef Chuck, slow cooked Annabelle potatoes from "Goussainville", crème of cassis sauce

Pan fried Sea Bream, buttered leeks and cabbage from "Ballainvilliers"

Fresh pasta BIO CQFD Fresh pasta from the chef's friend Frédéric Bonomo served with french 3 cheese sauce.

*Dish of the day*

### DESSERTS

Confit of apples and pears with Fontainebleau cheese and poppy seeds

Cafe Gourmand, Four sugary delights

Crème Brulée

*Dessert of the day*

# Desserts

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*Confit of apples and pears with Fontainebleau cheese and poppy seeds* 10

*White chocolate mousse, green Matcha tea and crispy meringue* 11

*Pistachio panna cotta and Amerena cherries* 11



*Crumble of nuts with a Brie de Meaux cream* 10

*Pear and almond tart "Ferme Les Lavandières Lelut-Brussot" (Villiers le Bel)* 11

*Dark chocolate mug cake and vanilla ice cream "oeuf de la ferme du Pré" (Eragny sur Epte)* 10

*Crème Brûlée* 11



*Four sugary delights* 12

*Dessert of the day* 11





# Wine list

## Champagne

Déhu tradition brut

Déhu tradition extra brut

**By the glass**

*15cl*

15€

16€

## White wines

Domaine Cazes, Cotes Catalanes - "Le canon du Marechal, Languedoc"

Bourgogne Aligote, Domain Dupre - 2021

Cote du Rhone, Famille Gras "Les grands calcaires" - 2018

Sancerre, Domaine Roblin - 2021

Crozes Hermitage, Domaine du Colombier - 2021

*15cl*

9€

11€

12€

15€

16€

**Pichet**

*50cl*

22€

30€

32€

39€

44€

## Red wines

Saint Nicolas De Bourgueil, Les Aisselieres, Couly Dutheil - 2020

Cote du Rhone, Château de la font du loup "Signature" - 2020

Cote de Beaune Villages, Bouchard Pere et Fils - 2017

Montagne St Emilion, Château Treytins - 2019

Crozes Hermitage La Rollande Domaine Brotte - 2020

*15cl*

9€

12€

14€

15€

15€

*50cl*

27€

36€

37€

44€

44€

## Rosé wine

Château Beaulieu, Cuvée Alexandre - 2021

9€

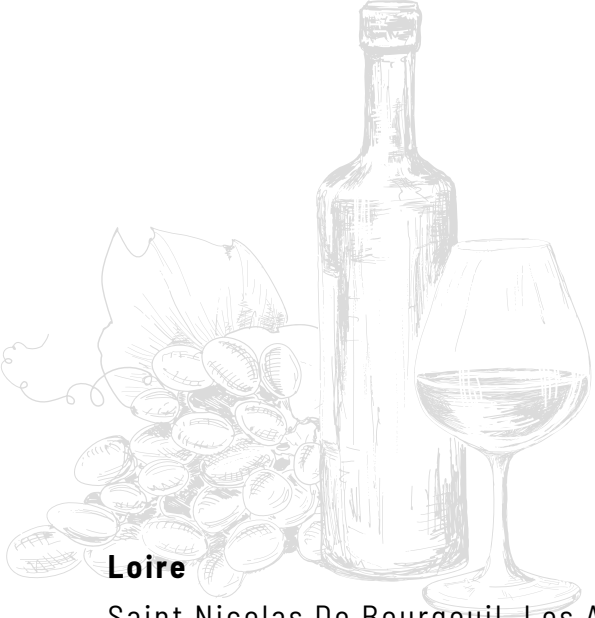
18€

## Sweet Wine

**Hongrie**

Tokaji, Pajzos "Harslevelu" - 2019

10€



# Red wines

## Loire

- Saint Nicolas De Bourgueil, Les Aisselieres, Couly Dutheil - 2020
- Saint-Pourçain, Domaine Nebout - 2021
- Saumur, Domaine CLO - 2020
- Anjou Villages, Domaine Ogereau " Les tailles " - 2018
- Sancerre, Domaine Roblin - 2020

## Bourgogne

- Cote de Brouilly Grandes Mises, Mommessin - 2020
- Bourgogne Pinot Noir, Les Vignerons de Mancey - 2020
- Cote de Beaune Villages, Bouchard Pere et Fils - 2017
- Maranges 1er cru, Domaine Nicolas Perrault " Clos Rousot " - 2018
- Marsannay, Domaine Olivier Guyot " La Favière " - 2019
- Pommard, Domaine Chantal Lescure, "Les Vignots" - 2020
- Gevrey Chambertin 1er Cru, Domaine Olivier Guyot "Les Champeux" - 2019

## Bordeaux

- Bordeaux, L'impertinent - 2020
- Mouton Cadet, AOP - 2019
- Graves, Les délices d'Apollon - 2019
- Montagne St Emilion, Château Treytins - 2019
- Lalande de Pomerol, Château Garraud - 2018
- St Emilion grand cru, Clos Systey - 2015
- L'Aurage, Castillon Cotes Bordeaux - 2019
- Pomerol, Chateau Enclos Haut Mazeyres - 2017
- Roc de Cambes, Cotes de Bourg - 2017

## Vallée du Rhone

- Vin de Pays du Vaucluse, Famille Gras - 2020
- Crozes Hermitage La Rollande Domaine Brotte - 2020
- Cote du Rhone, Château de la font du loup « Signature » - 2020
- Saint Joseph, Domaine des Pierrots - 2020
- Chateauneuf du Pape, Château la Font du Loup « les demoiselles » - 2021
- Gigondas, Domaine Santa Duc « Le clos derriere vieille » - 2018

**Bottle**

*75cl*

42€  
39€  
49€  
52€  
62€  
  
43€  
49€  
52€  
69€  
76€  
109€  
145€  
  
30€  
39€  
57€  
59€  
69€  
85€  
98€  
110€  
160€  
  
35€  
59€  
48€  
65€  
79€  
90€



# White wines

## Loire

	<b>Bottle</b>
	<i>75cl</i>
Reuilly Les Coignons, Domaine Denis Jamain - 2020	41€
Saumur, Domaine CLOS "La haute Cerisaie" - 2020	49€
Pouilly Fumé, Domaine Régis Minet "DESERT" - 2021	52€
Sancerre, Domaine Roblin - 2021	59€
Savennières, Domaine Ogereau "Clos le grand beaupré" - 2019	76€

## Bourgogne

Les Vignerons de Mancey, Macon Blanc AOP - 2020	37€
Bourgogne Aligote, Domaine Dupre - 2021	42€
Chablis, Jean Marc Brocard - 2021	54€
Saint Veran, Maison Ternel - 2021	56€
Maison Champy, Cotes de Beaune Villages, Pernand - Vergelesses - 2018	69€
Meursault, Les Clous Domaine, Bouchard Pere et Fils - 2019	119€

## Sud-Ouest

Domaine Cazes, Cotes Catalanes, Le Canon du Marechal, Languedoc	29€
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## Alsace

Hans Schaeffer, Riesling AOC - 2020	29€
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## Cote du Rhone

Cote du Rhone, Famille Gras " Les grands calcaires " - 2019	45€
IGP des Collines Rhodaniennes, Domaine des Pierrots " Viognier " - 2020	48€
Crozes Hermitage, Domaine du Colombier - 2021	65€
Chateauneuf du Pape, Château de la Font du Loup - 2021	99€

# Cocktails

## LONG DRINK COCKTAILS (30CL) 14€

### Sex On The Beach

Vodka, Passoa, peach liqueur, pineapple juice, cranberry juice

### Original Mojito

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

### Blue Hawaïan

Rhum, coconut cream, fresh pineapple juice, blue Curaçao

### Américano

Campari, Red Martini, Perrier

### Pina Colada

Rhum, coconut cream, pineapple juice

### Bloody Mary

Vodka, tomato juice, lemon, spices

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## FRUITS COCKTAILS (30CL) 9€ WITHOUT ALCOHOL

### Banana Colada

Coconut cream, fresh pineapple juice, banana juice, grenadine syrup

### Totally Red

Cranberry juice, guava juice, strawberry juice

### Cocktail du Mois sans alcool

Virgin cocktail of the Month

### Virgin Mojito

Mint, brown sugar, lime, ginger ale

## SHORT DRINK COCKTAILS (15CL) 12€

### Cosmopolitan

Vodka, Cointreau, fresh lime, cranberry juice

### Caïpirinha

Cachaça, fresh lime, brown sugar

### Margarita

Tequila, Cointreau, fresh lemon juice

### Dry Martini ou Vodkatini

Ginou Vodka, Martini Dry

### French Touch

Vodka, Chambord, cranberry juice

### Appletini

Vodka, apple liqueur, apple juice

### Manhattan

Bourbon, Red Martini, Angostura bitter

### Old Fashioned

Bourbon, Angostura bitter, sugar, Perrier

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## BARTENDER'S COCKTAIL 12€



<b>Draught beers</b>		<b>33cl</b>	<b>50cl</b>	<b>Vodka (4cl)</b>		<b>Rhum (4cl)</b>	
Heineken		<b>7€</b>	<b>11€</b>	Absolut	<b>10€</b>	Havana Club 3 ans	<b>10€</b>
1664		<b>7€</b>	<b>11€</b>	Grey Goose	<b>12€</b>	St James (Blanc & Ambré)	<b>10€</b>
Grimbergen Blonde		<b>8€</b>	<b>12€</b>	Belvédère	<b>12€</b>	Havana Club 7 ans	<b>12€</b>
Grimbergen Blanche		<b>8€</b>	<b>12€</b>	Ketel One	<b>12€</b>	Santa Teresa 1796	<b>15€</b>
Panaché		<b>11€</b>	<b>12€</b>	Absolut Elyx	<b>14€</b>		
Monaco		<b>11€</b>	<b>12€</b>				
<b>Bières Bottle (33cl)</b>				<b>Gin (4cl)</b>		<b>Cachaça (4cl)</b>	
Heineken, 1664 Blanche, Bud, Corona,		<b>7€</b>		Beefeater	<b>10€</b>	Cachaça Leblon	<b>12€</b>
Duvel, Chimay Bleu, Guinness				Tanqueray	<b>10€</b>		
1664 without alcohol		<b>6€</b>		Plymouth Gin	<b>12€</b>	<b>Tequila (4cl)</b>	
				Hendrick's	<b>12€</b>	Olméca Blanco	<b>10€</b>
<b>Cidre (25cl)</b>				Beefeater 24	<b>14€</b>	Patron Silver	<b>12€</b>
Cidre Loic Raison Brut		<b>6€</b>				Olméca Altos Blanco	<b>15€</b>

## Apéritifs

Martini (Dry, Bianco, Rosso) 6cl **9€**  
 Apérol, Campari, Pimm's n°1  
 Ricard, Pernod, Picon, Suze

Porto Tawny (Rouge ou Blanc) 7cl **9€**

Kir white wine with liqueur of your choice 18cl **9€**  
 (blackcurrant, peach, raspberry, cherry, wild strawberry  
 or blackberry)

## Mineral waters

Evian, Perrier (33cl) **5€**  
 Evian, Badoit (75cl) **6€**

## Sodas (25cl ou 33cl)

Pepsi, Pepsi Max, 7up, Ice Tea, Limonade, Orangina, Red Bull,  
 Schweppes Tonic ou Agrum, Fever-Tree Ginger Ale ou Tonic  
 water (20cl) **5€**

## Fruits juice (25cl)

Orange, pineapple, apple, banana, cranberry, grapefruit,  
 apricot, tomato, strawberry **5€**

## Nectars & Ultra Fresh Pressed Fruit Juices (25cl)

Orange, pineapple, lemon, mango, guava **7€**



## Bourbon (4cl)



Four Roses	12€
Jim Beam	12€
Maker's Mark	15€

## Jack Daniel's Family (4cl)

Jack Daniel's "Sour Mash"	12€
Jack Daniel's Honey	12€
Jack Daniel's Gentlemen	15€
Jack Daniel's Single Barrel	15€

## From Japan (4cl)

Miyagikyo 10 ans	18€
Nikka Pur Malt (Black, Red)	18€

## Superiors Whiskeys (4cl)

Johnny Walker Blue Label	28€
Royal Salute 21 ans	38€

## Whisky of the World (4cl)

Jameson (Ireland)	12€
Canadian Club (Canada)	12€
Crown Royal (Canada)	14€

## Pur & Single Malts (4cl)

### • Speyside

Balvenie Double Wood 12 ans	15€
Cardhu 12 ans	15€
Cragganmore 12 ans	15€
Glenlivet Founder's Reserve	15€
Glenfiddich 12 ans	15€
Knockando 12 ans	15€
Glenfiddich 18 ans	18€
Glenlivet 18 ans	18€

### • HighLands

Glenmorangie 10 ans	15€
Glenmorangie 18 ans	18€
Talisker Port Ruighe	15€
Oban 14 ans	18€

### • Isley

Laphroaig 10 ans	14€
Ardbeg 10 ans	15€
Lagavulin 16 ans	18€

## Blend Whiskeys (4cl)

J&B	10€
Ballantine's	10€
Johnny Walker Black	12€
Chivas 12 ans	14€
Chivas 18 ans	15€

## Cognac (4cl)

### • VSOP (Very Superior Old Palé)

Martell VS	15€
Hennessy VS	15€
Martell VSOP	16€

### • XO (Extra Old)

Martell XO	28€
Hennessy XO	28€

## Armagnacs (4cl)

Laubade VSOP	15€
Laubade XO 1978	28€

## Calvados (4cl)

Calvados Boulard XO	15€
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## Hot Drinks

Espresso, Decaffeinated, Hazelnut, Ristretto	3€
Double Espresso, Coffee Cream, Cappuccino, Hot Chocolate, Tea/Infusion	5€

## Liqueurs (4cl)

Amaretto, Bailey's, Bénédictine, Chambord, Cointreau, Curacao Bleu, Fernet Branca, Get 27, Get 31, Grand Marnier, Jägermeister, Kalhua, Limoncello, Malibu, Sambuca, Manzana Verde, Marie Brizard, Passoa	10€
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## Eaux de vie (4cl)

Williams Pear, Grappa Raspberry, Kirsch, Mirabelle plum, Old Souillac plum	10€
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