



Drop your bags and stop for a delicious meal at the Les Saisons restaurant, in the heart of Terminal 2.

**Breakfast**  
6:30 AM - 10:30 AM  
**Lunch**  
12:00 PM - 2.30 PM

## The Starters

<b>Iced organic zucchini cream soup with fresh goat cheese</b> Organic zucchini, fresh goat cheese, basil, chives, olive oil	13 €
<b>Vegan Poke bowl</b> Rice, avocado, cherry tomatoes, cabbage, mushrooms, sesame, Asian dressing	15 €
<b>Selection of cold cuts</b> Ham, terrine, butter, gherkins	16 €
<b>Caesar salad with chicken of smoked salmon</b> Romaine lettuce, parmesan Reggiano cheese, Caesar sauce with anchovies, croutons, soft boiled egg	24 €
<b>Smoked salmon with Isigny cream</b> Lemon	19 €

## The Mains

<b>French burger</b> Beef, Comté Cheese, spicy mayonnaise, tomato, candied onions, fries	28 €
<b>Wok of mixed vegetables</b> Carrots, broccolis, mushrooms, cabbage, soya, red onions, ginger, soya sauce, sesame, coriander	22 €
<b>Salmon, basmati rice</b> Sweet and sour sauce	24 €
<b>Penne al pesto</b> Tomatoes, parmesan cheese	21 €
<b>Bacon panini</b> Mozzarella, tomato, served with salad	18 €
<b>Fish and chips</b> Breaded fish fillets, French fries, spicy mayonnaise	22 €

## The desserts

<b>DOP cheeses plate</b> Camembert, comté, saint-maure, nuts, butter	12 €
<b>Vanilla "Crème brûlée"</b> Caramelized with brown sugar	9 €
<b>Fresh fruits salad</b> Lemongrass syrup	9 €
<b>Rum baba</b> Whipped cream	9 €
<b>Melt-in-the-mouth Chocolate Brownies</b> Home made Coffee cream	9 €

## Wine by the glass

		12cL
VAL DE LOIRE	<b>Sancerre, Les Baronnes</b> - white	12 €
BOURGOGNE	<b>Chablis, Pommier</b> - Chardonnay	15 €
Côtes du Rhône	<b>Côtes du Rhône, Réserve Grand Veneur</b> - Viognier	9 €
VAL DE LOIRE	<b>Reuilly, Les Pierres Plates</b> - Pinot noir	10 €
BORDEAUX	<b>Pessac Léognan – Les Hauts de Smith</b> - red	16 €
LANGUEDOC	<b>Pic Saint Loup, Château de Lascours</b> - organic wine	9 €
PROVENCE ROSE	<b>Coteaux d'Aix en Provence, Château Pigoudet</b>	9 €

## The Beers

CRAFT	<b>A l'Ouest, Wheat</b> Brasseurs du Grand Paris - Paris, France - 4.7% Alc, 33cL	11 €
CRAFT	<b>Ernestine</b> - Indian Pale Ale Brasserie la Goutte d'Or - Paris, France - 7% Alc, 33cL	11 €
DRAFT	<b>1664</b> - 25 cl / 50 cl	9 € / 15 €
ALCOOL FREE	<b>Kronenbourg Pure Malt</b> - 25cl	9 €

## The soft drinks

MINERAL WATERS	<b>Evian, Badoit</b> - 50cl / 100cl	6 € / 9 €
SODAS	<b>Pepsi, Pepsi Max, 7 Up, Orangina, Schweppes</b> - 33cL	8 €
FRUIT JUICE	<b>Orange, Apple, Pineapple, Tomato...</b> - 20 cl	8 €
COFFEE	<b>Espresso &amp; Decaf</b> <b>Espresso Macchiato</b> <b>Cappuccino, Latte Macchiato</b> <b>Double Espresso &amp; Macchiato</b>	5 € 5 € 7 € 7 €
TEA	<b>Darjeeling, Earl Grey, English Breakfast...</b>	6 €
HERBAL TEA	<b>Verbena, Linden, Mint, Camomile</b>	6 €

## Aperitif time

<b>Glass of champagne Laurent Perrier</b> - 12cl	18 €
<b>Porto, Martini</b> - 6 cL	11 €
<b>Ricard, Pastis 51...</b> - 4 cl	11 €



Net prices, taxes and service included

We welcome enquiries to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

## Les Vins Blancs

		37,5cL	75cL
VAL DE LOIRE	<b>Sancerre, Les Baronnes</b>	39 €	69 €
	<b>Pouilly fumé, Ladoucette</b>		99 €
BOURGOGNE	<b>Chablis, Pommier</b> - Chardonnay	52 €	75 €
	<b>Bourgogne, Kimmeridgien, Brocard</b> - Chardonnay - Vin Bio		44 €
	<b>Pouilly Fuissé, Château de Beauregard, Burrier</b>		95 €
Côtes du Rhône	<b>Côtes du Rhône, Réserve Grand Veneur</b> - Viognier		45 €
	 <b>Crozes Hermitage, Les Meyssoniers, Chapoutier</b> - blanc		69 €
Bordeaux	<b>Pessac-Léognan, Château La Croix de Carbonnieux</b>		74 €
	<b>Côtes de Gascogne, Domaine d'Uby – Colombard</b> - Ugni blanc		45 €
Alsace	<b>Alsace, Edmond Rentz</b> - Pinot gris	36 €	52 €

## Les Vins Rouges

		37,5cL	75cL
VAL DE LOIRE	<b>Saumur Champigny, Réserve des Vignerons</b>	26 €	39 €
	<b>Reuilly, Les Pierres Plates</b> - Pinot noir		49 €
BOURGOGNE	<b>Bourgogne, Coteaux des Moines</b> - Pinot Noir		48 €
	<b>Hautes Côtes de Nuits, Domaine Pierre Laurent</b>		67 €
	<b>Mercurey, Domaine du Meix-Foulot</b>		89 €
Côtes du Rhône	 <b>Lubéron – Domaine de Novi, Terre de Saffre</b> - Vin Bio		48 €
	<b>Crozes Hermitage, Les Meyssoniers, Chapoutier</b> - rouge		69 €
	<b>Gigondas, Domaine les Goubert</b>		66 €
Bordeaux	<b>Haut-Médoc, Château Reysson</b>	39 €	68 €
	<b>Pessac Léognan – Les Hauts de Smith</b>		96 €
	<b>St Emilion Grand Cru, Château Trianon</b>		140 €
LANGUEDOC	 <b>Pic Saint Loup, Château de Lascours</b> - Vin Bio		43 €
<b>Vin Rosé</b>			
PROVENCE	<b>Coteaux d'Aix en Provence, Château Pigoudet</b>		39 €

## Les Champagnes

		75cL
BRUT	<b>Laurent-Perrier</b>	85 €
	<b>Moët &amp; Chandon</b>	95 €
	<b>Veuve Clicquot Ponsardin</b>	105 €
ROSE	<b>Laurent-Perrier</b>	125 €
	<b>Moët &amp; Chandon</b>	125 €
	<b>Moët &amp; Chandon Rosé 2006</b>	175 €
PRESTIGE	<b>Laurent Perrier Grand Siècle</b>	290 €

## Les Spiritueux

		4 cL
VODKA	<b>Absolut</b>	15 €
GIN	<b>Bombay Sapphir</b>	15 €
RHUM	<b>Havana Club 3 ans</b>	15 €
ARMAGNAC	<b>Laubade VSOP</b>	22 €
COGNAC	<b>Rémy Martin XO</b>	38 €
CALVADOS	<b>Morin 15 ans</b>	17 €

## Les Whiskys

		4 cL
BLENDED	<b>Johnny Walker Red Label</b>	15 €
	<b>Johnny Walker Black Label</b>	18 €
BOURBONS	<b>Jack Daniel's</b>	17 €



**Sheraton**  
PARIS AIRPORT  
HOTEL & CONFERENCE CENTRE

Contact Information:  
Sheraton Paris Airport Hotel & Conference Centre  
Roissy Charles De Gaulle Airport, Terminal 2, Roissy,  
Paris, FRANCE  
Hotel: +33 1 49 19 70 70

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Must be of legal drinking age to purchase and/or consume alcohol. Alcohol abuse is detrimental to your health