

MOMENTS

- SOCIAL EATERY -

EMBARK ON A "GLOCAL" CULINARY EXPERIENCE"

LOCAL in its approach, using ingredients from the Geneva region or carefully sourced in an eco-responsible way, and **GLOBAL** in its impact, promoting mindful consumption.

Our open kitchen fully reflects this philosophy of sharing: responsible sourcing, balanced recipes, and fresh products for a culinary experience that is both delicious and healthy. Most of our ingredients are locally sourced, while others are selected through a regenerative and responsible approach. Seasonality is at the heart of our priorities.

MEET OUR CHEFS

Meet Fabrizio Domilici, Executive Chef, and Riccardo Zappala, Head Chef.
Based in Geneva, they are gastronomy experts who favor fresh, primarily local ingredients while actively supporting sustainable agriculture.

Their approach to the Geneva terroir promotes a virtuous circle from producer to consumer. Committed to the local community, they create flavorful and balanced dishes, accompanied by a wide selection of Swiss wines and a few appreciated international references.

WE ARE PROUD TO INTRODUCE OUR PARTNERS

Fromagerie des Vergers à Meyrin, GE
Yogurt, pasteurized milk, fresh cheeses

Domaine de l'abbaye à Presinge, GE
Seeds, cereals

Casa Mozzarella à Carouge, GE
Mozzarella, scamorza, straciatella

Cidrerie de Meinier, GE
Saffron

La Ferme du Lignon, GE
All our fresh eggs

Maye et Fevre à Veyrier, GE
Some of our vegetables

Floyd Fungi, VD
Mushrooms

Les Miels de Stéphanie, GE
Honey

OUR LABELS AND CERTIFICATIONS



**Less Saves
The Planet**
Novel Earth

OPEN 7/7 FROM 10:00 AM TO 11:00 PM

**GENEVA MARRIOTT HOTEL
CHEMIN DU RUISSEAU 1, 1216 GENEVA**

TO START

AVAILABLE FROM 12PM TO 2.30PM AND FROM 6.30PM TO 10PM

Rose de Berne	19
Chilled tomato soup, fresh goat cheese ice cream and Geneva pesto	
Trout Tartare (100 g)	25
Swiss-farmed trout, marinated watermelon, fresh herbs, organic lemon and pickled red onions	
Caprese	24
Mozzarella nodini made with Geneva milk, local rainbow tomatoes, rocket salad, crispy grissini, basil and extra virgin olive oil	
Beef Fillet Tartare (100 g)	31
Marinated artichokes, local burrata stracciatella, spring onions, sun-dried tomatoes, chimichurri and homemade focaccia	
Stuffed "Green Zebra" Tomato	21
Local tomato stuffed with eggplant caponata from the canton, tomato coulis and pine nuts	
"Swiss Edition" Parmigiana	23
Eggplant from the canton, "fior di latte" made with Geneva milk, Gruyère AOP, tomato sauce, organic extra virgin olive oil and Grana Padano	

OUR SALADS

AVAILABLE FROM 10AM TO 11PM

Caesar Salad	Starter: 21	Main: 33
Romaine lettuce from Veyrier, marinated chicken, garlic croutons, anchovy Caesar dressing and Grana Padano		
Crayfish Salad	Starter: 25	Main: 37
Crunchy vegetables, endives, spring onions, baby greens, pickled red onions and Chef's Calypso sauce		
Summer Geneva Poke Bowl	Starter: 23	Main: 35
Grisons salmon gravlax, hummus and organic spelt from Presinge, crunchy vegetables, strawberry, yogurt and herb dressing from Meyrin		
"When Asia Comes to Geneva" Salad	Starter: 22	Main: 32
Soft-boiled egg from the Lignon farm, marinated in ginger from Troinex and turmeric, crunchy vegetables, crispy onions, sesame and Swiss miso vinaigrette		
"Going Green" Salad		15
Endives, baby leaves, crunchy vegetables, honey from Geneva and vinaigrette mustard from Bernex		

The asterisk () means the ingredient does not meet the "Fait Maison" label requirements.*

If you have dietary restrictions, allergies or intolerances, please inform us.

All origins are indicated on the last page.

All prices in CHF, VAT 8.1% and service included.

OUR PASTA

AVAILABLE FROM 12PM TO 2.30PM AND 6.30PM TO 10PM

Tagliatelle Morel Sauce	35
Fresh Tagliatelle with Morel Sauce Truffle supplement — 12.-	
Polpette Beef & Veal	35
Homemade Italian-style meatballs, tomato sauce, IGP Rigatoni	
Homemade Ravioli	33
Pasta filled with ricotta and lemon, zucchini purée, lemon balm and organic extra virgin olive oil	
Pasta Pomodoro	28
Maccheroni with Napolitan tomato sauce	
Swiss Mac'n'Cheese gratin	34
Maccheroni, Gruyère AOP and Appenzeller AOP	

« MOMENTS » SIGNATURES DISHES

AVAILABLE FROM 12PM TO 2.30PM AND FROM 6.30PM TO 10PM

Chicken Supreme from Perly Farm	43
Chicken stuffed with cultivated Vaud mushrooms, roasted baby potatoes, piperade, rosemary and bay-leaf jus	
Pan-seared Trout Fillet	41
Swiss-farmed trout, Presinge chickpea purée with black garlic, Geneva eggplant caponata, caper and lemon vinaigrette	
Risotto Zucchini and Pistachio	33
Ticino risotto, textures of yellow and green zucchini, organic lemon and Bronte pistachio	
Perch Fillets (200 g)	49
Perch farmed in Interlaken, roasted baby potatoes, confit tomatoes, Little Gem lettuce and meunière sauce	
Slow-cooked Lamb Shoulder "Alpstein"	45
Rich jus with black garlic and "Amarum Alpinum", bulgur with saffron from Meinier and summer vegetables	
Local Beef Fillet (180 g)	58
Moments butter sauce, local fries*, crunchy salad with Bernex mustard vinaigrette	
"Swiss Edition" Parmigiana	39
Eggplant from the canton, "fior di latte" made with Geneva milk, Gruyère AOP, tomato sauce, organic extra virgin olive oil and Grana Padano	

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THE MARRIOTT CLASSICS BY MOMENTS

AVAILABLE FROM 10AM TO 11PM

Gratinated Onion Soup	19
Swiss Mac'n'Cheese Gratinated Maccheroni, Gruyère AOP, Appenzeller AOP	31
Club Sandwich Turkey, grilled bacon, lettuce, tomatoes, mustard mayonnaise*, Omelet and local fries*	33
Perch & Chips Fried farm-raised perch from Interlaken, local fries*, salad, saffron mayo from Meinier and chimichurri sauce	41
Croque-Monsieur Toasted bread, organic veal ham, Gruyère AOP, salad Truffle supplement — 12.-	25
Moments Burger Sesame seed bun, beef (150 g), artisanal raclette with hyssop from Meyrin, grilled bacon, onion confit, lettuce, tomatoes, local fries* and salad	41
Traditional Beef Tartare (150 g) Toasted bread, local fries* and mix salad with Bernex mustard vinaigrette	39

THE ORIGIN OF OUR PRODUCTS

SOURCING

Origin of the Fish

- Perch, truite, salmon: farmed, Switzerland
- Cantabrian Anchovies: fillets, Spain
- Crayfish: farmed, Denmark

Origin of the Meat

- Beef, bacon, chicken, lamb: Switzerland
- Organic veal ham: Italy
- Turkey: France

Bread: Switzerland

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