

# MOMENTS

- SOCIAL EATERY -

## EMBARK ON A "GLOCAL" CULINARY EXPERIENCE"

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**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

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**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

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**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

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**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

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<b>Green and White Asparagus Velouté</b>	<b>21</b>
Creamy asparagus velouté with tender asparagus tips and herb bread crumble	
<b>Crispy Soft-Boiled Egg</b>	<b>23</b>
Breaded egg from Lignon farm with vegetable charcoal, cheese from Vergers in Meyrin and Vaud mushrooms	
<b>Lake Geneva Féra Ceviche (100 g)</b>	<b>28</b>
Sweet potato purée with ginger from Troinex, green peas, tiger's milk, red onion pickles and homemade chili	
<b>Smoked Burratina</b>	<b>24</b>
Smoked burratina made with Geneva milk, homemade fermented tomato ketchup, crunchy green asparagus salad, strawberries, and crispy Pantelleria capers	
<b>Warm Potato Mille-Feuille</b>	<b>21</b>
Raclette cheese from Verger in Meyrin, artisanal mustard from Bernex and local oyster mushrooms	
<b>Veal Tartare (100 g)</b>	<b>31</b>
Artichokes, Sbrinz cheese, truffle, toasted hazelnuts, scallions, baby greens and homemade focaccia	

## OUR SALADS

AVAILABLE FROM 10AM TO 11PM

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<b>Caesar Salad</b>	<b>Starter: 21</b>	<b>Main: 33</b>
Romaine lettuce from Veyrier, marinated chicken, garlic croutons, anchovy Caesar dressing, Grana Padano		
<b>Crayfish Salad</b>	<b>Starter: 25</b>	<b>Main: 37</b>
Crunchy vegetables, endives, spring onions, baby greens, pickled red onions and Chef's Calypso sauce		
<b>Geneva Poke Bowl</b>	<b>Starter: 23</b>	<b>Main: 35</b>
Grisons salmon gravlax, hummus and organic spelt from Presinge, crunchy vegetables, pear, yogurt and herb dressing from Meyrin		
<b>Malakoff Salad</b>	<b>Starter: 22</b>	<b>Main: 32</b>
Malakoff cheese, mesclun, endives, hard-boiled eggs, radish, carrots and vinaigrette mustard from Bernex		
<b>"Going Green" Salad</b>		<b>15</b>
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

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<b>Pasta with Morel Sauce</b>	<b>35</b>
Fresh Tagliatelle with Morel Sauce Truffle supplement — 12.-	
<b>Polpette Beef &amp; Veal</b>	<b>35</b>
Homemade Italian-style meatballs, tomato sauce, IGP rigatoni	
<b>Homemade five-cheese Tortelloni</b>	<b>33</b>
Spinach purée, green peas and fresh fava beans	
<b>Pasta Pomodoro</b>	<b>28</b>
Maccheroni with Napolitan tomato sauce	
<b>Swiss Mac'n'Cheese Gratinated</b>	<b>31</b>
Maccheroni, Gruyère AOP and Appenzeller AOP	

## « MOMENTS » SIGNATURES DISHES

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

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<b>Chicken Supreme from Perly Farm</b>	<b>43</b>
Wild garlic mashed potatoes, grilled courgette, rich thyme jus and honey from Geneva	
<b>Lake Geneva Féra Fillet (160 g)</b>	<b>45</b>
Herb crust, fennel with citrus and Meinier saffron, green oil and "beurre blanc sauce"	
<b>Green Asparagus Risotto</b>	<b>33</b>
Ticino risotto, green asparagus in various textures, Sicilian almonds and truffle butter	
<b>Perch Fillets (200 g)</b>	<b>49</b>
Farm-raised perch from Interlaken, wild garlic mashed potatoes, baby romaine and meunière sauce	
<b>Slow-Cooked Lamb Shoulder "Alpstein"</b>	<b>45</b>
Rich jus with black garlic and "Amarum Alpinum", spiced semolina and Moments vegetables	
<b>Local Beef Tenderloin (180 g)</b>	<b>58</b>
Moments butter sauce, local fries*, crunchy green salad with Bernex mustard vinaigrette	
<b>Bone-In Veal Rib Steak (250 g)</b>	<b>68</b>
Morel mushroom sauce and duo of asparagus	

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# THE MARRIOTT CLASSICS BY MOMENTS

AVAILABLE FROM 10AM TO 11PM

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

## THE ORIGIN OF OUR PRODUCTS

SOURCING

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### Origin of the Fish

- Perch, salmon: farmed, Switzerland
- Féra: wild, Lake Geneva, fisherman François Lacombe
- Cantabrian Anchovies: fillets, Spain
- Crayfish: farmed, Denmark

### Origin of the Meat

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

**Bread:** Switzerland

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