

# MOMENTS

- SOCIAL EATERY -

## WE START

AVAILABLE FROM 12 AM TO 2:30 PM AND 6:30 PM TO 10 PM

<b>Spring potage</b>	<b>19.-</b>
Watercress soup, Roudoudou onions, extra virgin sunflower oil	
<b>Gravlax Salmon</b>	<b>24.-/39.-</b>
Alpine salmon marble, grout trilogy, grated broccoli, green asparagus	
<b>Panna cotta</b>	<b>21.-</b>
Peas, verbena, homemade cottage cheese bruschetta, wild garlic	
<b>Geneva burratina</b>	<b>24.-</b>
Raw and cooked vegetables, spiced plum fermented vinaigrette, burratina with Geneva milk, Poutargue with egg yolk from the Lignon farm	
<b>Greenery for the mind</b>	<b>15.-</b>
Sucrine, baby greens, crisp vegetables, honey and Soral mustard vinaigrette	

## WE CONTINUE

AVAILABLE FORM 12 AM TO 2:30 PM AND 6:30 PM TO 10 PM

<b>Pink gnocchi</b>	<b>34.-</b>
Pasta made with ancient Swiss flour, locally smoked burrata stracciatella, wild garlic and radish pesto	
<b>Switzerland poke bowl</b>	<b>38.-</b>
Swiss farmed trout gravlax, crisp vegetables, green asparagus, organic spelt from Presinge, Versoix chickpea hummus, local strawberries, herbs yoghurt	
<b>Nant d'Avril poultry</b>	<b>42.-</b>
Boned leg of poultry, sustainable morel mushroom sauce, asparagus duo, potatoes purée with arugula pesto	
<b>Snacked zander</b>	<b>49.-</b>
Valais farmed zander marinated in Swiss miso, organic spelt from Presinge, burnt leeks, carrot purée with ginger from Bernex	
<b>Local filet of beef</b>	<b>54.-</b>
Local fillet of beef (180gr.), Moments butter sauce, local French fries*, green salad of baby greens	
<b>Saffron Risotto</b>	<b>32.-</b>
Ticino risotto, Meinier saffron, spring greens, sbrinz	

## THE CLASSIC BY MOMENTS

AVAILABLE FROM 10:30 AM TO 11 PM

<b>Caesar salad</b>	<b>32.-</b>
Heart of romaine lettuce, chicken fillet, garlic croutons, hard-boiled eggs, anchovy Caesar sauce	
<b>Homemade pasta</b>	<b>29.-</b>
Pasta with coral lentil flour (gluten-free), arugula pesto	
<b>The club sandwich</b>	<b>31.-</b>
Turkey, grilled bacon, salad, tomatoes, mustard mayonnaise*, omelet, local chips*.	
<b>Perche &amp; Chips</b>	<b>39.-</b>
Valais farmed perch fritters, French fries*, green salad, Meinier saffron mayonnaise* and chimichurri	
<b>Truite Roll</b>	<b>31.-</b>
Homemade bread with herb pesto, coleslaw, Swiss farmed trout gravlax, organic Greek yoghurt, mayonnaise* with lake crayfish bisque, French fries*	
<b>Moments Burger</b>	<b>39.-</b>
Sesame seed bread, beef (150gr.), raclette cheese, grilled bacon, onion confit, salad, tomato, French fries*, green salad.	

## THE MOMENTS SELECTION 39.-

AVAILABLE FROM MONDAY TO FRIDAY LUNCH

**The Moments selection, prepared by the Executive Chef, Fabrizio Domilici, allows you to discover the best of local and seasonal products for lunch, during the week. Three courses are served simultaneously, followed by a dessert and coffee or tea.**

## COCKTAIL OF THE WEEK 18.-



*The asterisk (\*) means that the ingredient does not meet the requirements of the Fait Maison label. If you have any dietary restrictions or allergies/intolerances please let one of our team know. Origin of meat and fish: At reception All prices are in CHF, VAT 8.1% and service included*



**Less Saves  
The Planet**  
Novel Earth