

---

# IN-ROOM DINING

**Geneva Marriott Hotel**  
Chemin du Ruisseau 1,  
1216 Cointrin, Geneva  
+41 (0) 22 827 81 00

---

# MOMENTS

- SOCIAL EATERY -

Dishes are designed to be tasty and healthy, using responsibly sourced produce that is sustainable and local wherever possible.

As culinary expertise is demonstrated, sharing and individual dishes are carefully crafted with seasonal variation, depending on the produce of the hour.

---

## BREAKFAST

6:00 am - 10:00am (week days)

6:30am - 10:30am (week-end)

## DAY MENU

10:30am - 11:00pm

## LATE NIGHT MENU

11:00pm - 6:00am

NOTE: if you have any concerns regarding food allergies, please alert our team prior to ordering.

# BREAKFAST

6:00am - 10:00am (week days)  
6:30am - 10:30am (week-end)

## American

28

*Bread - French pastry - 2 eggs of your choice - Bacon - Pork/veal sausage - Cold cuts - Cheese - Bircher muesli - Cut fruit - Plain yoghurt - Jam - Honey - Butter. Served with a hot drink and a juice of your choice.*

## Continental

22

*Bread - French pastry - Bircher muesli - Cut fruit - Plain yoghurt - Jam - Honey - Butter. Served with a smoothie, a hot drink and a juice of your choice.*

## Geneva

20

*Chef's signature omelet: 3 eggs, baby spinach, red onions, honey and fresh goat cheese mousse - Signature chocolate tart. Served with a local ginger and mint juice and a hot drink of your choice.*

Assortment of french pastries and cakes

10



# BREAKFAST

6:00am - 10:00am (week days)  
6:30am - 10:30am (week-end)

For egg lovers 12

*3-egg omelet, choice of toppings*

*Egg white omelet, choice of toppings*

Chef's signature omelet: 13

*3 eggs, baby spinach, red onions, honey and fresh goat cheese mousse*

Poached eggs Benedict 16

*2 eggs, grilled chicken, herbs, toast, seeds, hollandaise sauce*

Fried eggs 13

*2 fried eggs, toast, bacon*

Scrambled eggs with rösti 9

Toppings: *gruyere, goat cheese, white ham, turkey ham, bacon, fresh herbs, red onions, peppers, tomatoes, mushrooms, spinach, avocado*

# BREAKFAST

6:00am - 10:00am (week days)  
6:30am - 10:30am (week-end)

## Healthy & Tasty

*Homemade Bircher Müsli: muesli, yoghurt, grapes, apples, dried fruit (380 calories)*

*Low-fat yoghurt with granola, fresh red fruit (440 calories)*

*Lactose-free yoghurt, local puffed wheat, fresh seasonal fruit (360 calories)*

*Swiss Delice: bagel bread with raw vegetables & spinach sprouts (400 calories)*

8

## Delicacies

*Home-made crepes, home-made pancakes, French toast*

*Croissant, white ham, gruyere and butter*

*Vegetables quiche, saladine*

*Tips: homemade hazelnut cream, liquid honey, maple syrup, Cenovis, sugar, lemon*

7

## Toppings

*Bacon, veal sausage, pork sausage, Gravlox marinated salmon, oven-roasted tomatoes, aged Swiss cheese, Swiss cold cuts, cut fruit, homemade granola, local artisanal mozzarella, cherry tomatoes*

5

## Juices

*Fresh orange juice*

*Valais apricot juice*

*Local apple juice*

5

---

# CLASSICS

10:30 am - 11:00 pm

Moments Burger	43
<i>Sesame bun, beef (190 gr), raclette cheese, salad, tomatoes, red onions, bacon, saladine</i>	
Served with local fries.	
Great Club Sandwich	35
<i>Turkey, omelet, bacon, salad, tomatoes, mayonnaise, artisanal mustard</i>	
Served with local fries.	
Caesar Salad	33
<i>Romaine lettuce, croutons, parmesan cheese, grilled chicken.</i>	
Topped with caesar salad dressing	
Mac & Cheese	33
<i>Maccheroni, cheese</i>	

---

# PIZZAS

10:30 am - 11:00 pm

Homemade

Pizza Margherita 23

Pizza Primavera 27

*Tomatoes, mozzarella fior di latte, green asparagus, peas, beans*

Pizza Burrata 30

*Tomatoes, fior di latte mozzarella, burrata with Geneva milk turkey, artichokes, carrot tops, onion confit*



# MAIN COURSES

10:30 am - 11:00 pm

Chicken Run	43
<i>Perly chicken supreme, barbecue sauce with local ginger, carrot leaves, baked potato</i>	
Perche & Chips	42
<i>Fish &amp; Chips of Valais Perch, young shoots, crunchy vegetables, saffron mayonnaise from Meinier &amp; chimichuri</i>	
Local fillet of beef	56
<i>Beef fillet (180 gr.) with Moments butter sauce. Served with local fries, baby greens and crispy vegetables</i>	
Extra morel sauce	7
The soup	21
<i>Green asparagus soup, extra virgin colza oil, focaccia with morels and asparagus</i>	

# DESSERTS

10:30 am - 11:00 pm

Mousse Tonka	15
<i>Mousse flavoured with tonka bean, poached rhubarb with hiscus and ginger</i>	
Babamisu	15
<i>White chocolate baba with lemon and mascarpone cream</i>	
Moelleux Cervin	15
<i>Gluten-free chocolate cake with homemade cappuccino ice cream</i>	
Honeycomb	15
<i>Meyrin honey mousse, pollen, almond biscuit</i>	

All prices are in Swiss Francs including VAT.

---

# KIDS MENU

10:30 am- 11:00 pm

## MAIN COURSE

Mac & Cheese 19

Crispy Chicken, local fries, salad 19

Spaghetti, Napoletana sauce 19

Margherita Pizza 19

## DESSERTS

Churros, chocolate sauce 11

# LATE NIGHT MENU

11:00 pm - 6:00 am

Great Club Sandwich	35
<i>Turkey, omelet, bacon, salad, tomatoes, mayonnaise, artisanal mustard.</i>	
Served with chips	
Caesar Salad	33
<i>Romaine lettuce, croutons, parmesan cheese, grilled chicken.</i>	
Topped with caesar salad dressing	
The soup	21
<i>Green asparagus soup, extra virgin colza oil, focaccia with morels and asparagus</i>	
Mousse Tonka	15
<i>Mousse flavoured with tonka bean, poached rhubarb with hiscus and ginger</i>	

All prices are in Swiss Francs including VAT.



# DRINKS

10:30 am - 11:00 pm

## SOFT:

*Pepsi, Pepsi sugar-free, Tonic, Seasonal Juice, Perrier, Iced Tea* 6

*Still and sparkling water Henniez* 8

## SWISS BOTTLE BEER 33CL:

*Nébuleuse Alcohol Free - Speakeasy ipa - Stirling blond* 8

All prices are in Swiss Francs including VAT.

# DRINKS 10:30 am - 11:00 pm

## WINE BY THE GLASS

### White wine

<i>Chasselas, Abbaye de Mont AOC, La Côte</i>	8
<i>L'aromatique Assemblage Blanc AOC, Geneva</i>	12
<i>Sylvaner, Domaine des Cretes Johannisberg AOC</i>	12
<i>Chardonnay, Stéphane Gros AOC, Geneva</i>	20

### Red wine

<i>Gamay, Domaine des Cretes AOC, Valais</i>	8
<i>Pinot Noir, Domaine des trois Etoiles AOC, Geneva</i>	12
<i>Gamaret, Cave de Genève AOC, Geneva</i>	14
<i>Merlot, Reserve Inspiration AOC, La Côte</i>	16

### Rosé

<i>Domaine des Curiades Rosé AOC, Geneva</i>	8
--	---

### Sparkling

<i>Le Mousseux Bibarium, Switzerland</i>	8
--	---

All prices are in Swiss Francs including VAT.

# DRINKS

10:30 am - 11:00 pm

## WINE BOTTLE

### White wine

*Chardonnay, Les Gavines, Geneva* 50

### Red wine

*Pinot noir, les Gavines, Geneva* 50

## CHAMPAGNE

*Laurent Perrier, brut* 135

*Laurent Perrier, brut rosé* 275

*Laurent Perrier, Blanc de Blancs* 275

All prices are in Swiss Francs including VAT.

---

# ENJOY YOUR MEAL

Origin of the fish:

Perch, trout: Swiss breeding

Origin of meat:

Chicken, veal, beef, grilled bacon: Swiss origin

Turkey: French origin