
IN-ROOM DINING

Geneva Marriott Hotel
Chemin du Ruisseau 1,
1216 Cointrin, Geneva
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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.



**Less Saves
The Planet**
Novel Earth



BREAKFAST

6:00 am - 10:30am

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 - 10:30am

American

28

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

Continental

22

Bread - French pastry - Bircher muesli - Cut fruit - Plain yogurt - Jam - Honey - Butter. Served with 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 a hot drink of your choice.

Assortment of french pastries

8



BREAKFAST

6:00am - 10:30am

For egg lovers

3-egg omelet, choice of toppings

Egg white omelet, choice of toppings

12

Chef's signature omelet:

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

13

Fried eggs

2 fried eggs, toast, bacon

9

Sides

Crispy bacon - pork or poultry sausage - marinated salmon - local artisanal mozzarella - cold cuts

Vegetarian option (Sautéed vegetables 8 franc)

5

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

All prices are in Swiss Francs including VAT.

BREAKFAST 6:00am - 10:30am

Healthy & Tasty

Homemade Bircher muesli: muesli, yogurt, grapes, apples, dried fruit (380 calories)

Low-fat yogurt (440 calories)

8

Delicacies

Homemade pancakes

French pastries

Moments' Cake

7

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

Sides

Sweet frosties - Special K - Choco Crispies - Granola gluten free

4

Juices

Fresh orange juice

Valais apricot juice, apple juice, pear juice

Local apple juice

8

Coffee Selection

Espresso

Double espresso

Cappuccino

Latte macchiato

4.5

5

6

6

MAIN COURSES

10:30 am - 11:00 pm

Trout Tartar <i>Vaud farmed trout, organic Greek yoghurt from the Verger farm in Meyrin, spiced with herbs</i>	25/40
Old-fashioned soup <i>Topinambour cream soup, herb crumble, truffle pearls</i>	22
Perly Chicken <i>Roasted supreme, local root vegetables, mashed potatoes, Bernex ginger jus</i>	43
Local fillet of beef <i>Beef fillet (180gr), Moments butter sauce. Served with local fries, young fries and crisp vegetables</i>	58
Moments Burger <i>Sesame seed bread, beef (150g), raclette, grilled bacon, onion confit, salad, tomatoes, local fries and saladine</i>	43
Moments Vegetarian Burger <i>Sesame seed bread, vegetable omelette with Meyrin cheese, onion confit, barbecue mayonnaise, salad, local fries and saladine</i>	36

MAIN COURSES

10:30 am - 11:00 pm

Great Club Sandwich <i>Turkey, grilled bacon, salad, tomatoes, mayonnaise, homemade mustard, omelette</i> Served with local fries.	35
Pasta Rigatoni <i>Pasta with old Swiss flour, Gruyère cheese, sbrinz cheese and Troînex pepper</i>	33
Perch & Chips <i>Valais perch beignets, fries, baby sprouts and crunchy vegetables, grains, Meinier saffron mayonnaise & chimichurri</i>	43
Margherita Pizza	23
Autumn Vegetable Pizza <i>Tomatoes, mozzarella, autumn vegetables, artichokes, burrata smoked in Geneva milk, parmesan</i>	29



SALADS

10:30 am - 11:00 pm

Geneva Poke Bowl

40

*Alpine farmed salmon gravlax, crayfish, Versoix lentil hummus,
Presinge blézotto, crisp autumn vegetables, green apple and herb yogurt*

Smoked Burrata

26

*Burrata with Geneva milk, beet textures,
extra-virgin sunflower oil*

Greenery for the mind

18

Sucrine, baby greens, crisp vegetables, Genevan honey vinaigrette

Caesar Salad

35

*Romaine lettuce, garlic croutons, parmesan, marinated chicken fillet,
anchovy caesar sauce, hard-boiled eggs, cherry tomatoes*



DESSERTS

10:30 am- 11:00 pm

Pear Tatin Tart <i>Tonka bean ice cream</i>	15
Sicilian pistachio tiramisu	15
Moelleux Cervin <i>Gluten-free caramel cake with salted butter caramel ice cream</i>	15
Panna Cotta <i>Local squash, honey and roasted hazelnuts</i>	15

All prices are in Swiss Francs including VAT.

KIDS MENU

10:30 am- 11:00 pm

MAIN

Chicken Crispy, local fries, green salad	19
Rigatoni with Swiss cheeses	19
Pizzette Margherita	19

All prices are in Swiss Francs including VAT.



LATE NIGHT MENU

11:00 pm - 6:00 am

Great Club Sandwich

Turkey, grilled bacon, salad, tomato, mayonnaise, homemade mustard, omelette
Served with chips.

35

Caesar Salad

*Romaine lettuce, garlic croutons, parmesan, marinated chicken fillet,
anchovy caesar sauce, hard-boiled eggs, cherry tomatoes*

35

Old-fashioned soup

Topinambour cream soup, herb crumble

22

Tiramisu à la pistache de Sicile

15

All prices are in Swiss Francs including VAT.

DRINKS

10:30 am - 11:00 pm

SOFT:

Pepsi, Pepsi Max, Tonic, Seasonal juice, Perrier, iced tea

8

Still water, Sparkling water

8

BEER BY THE BOTTLE 33CL:

Nébuleuse: Non-alcoholic Beer- Lager - IPA

10

Guinness

Corona

All prices are in Swiss Francs including VAT.

DRINKS

10:30 am - 11:00 pm

Wine by the glass

White

<i>Chasselas, Blaise Duboux, AOC Lavaux</i>	9
<i>L'aromatique Assemblage Blanc, AOC Genève</i>	9
<i>Sylvaner, Domaine des Crêtes Johannisberg, AOC Valais</i>	10
<i>Chardonnay, Stéphane Gros, Dardagny, AOC Genève</i>	14

Red

<i>Syrah, Domaine des Cretes, AOC Valais</i>	9
<i>Pinot Noir, Cave de Sézenove, AOC Genève</i>	9
<i>Gamaret, Cave de Genève, AOC Genève</i>	10
<i>Merlot, Réserve Inspiration, AOC La Côte</i>	14

Rosé

<i>Sélection Bibarium, Rosé, VDP Suisse</i>	9
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Sparkling

<i>Baccarat Blanc De Blanc Brut, Chardonnay, Genève</i>	14
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DRINKS

10:30 am - 11:00 pm

Wine Bottle

White

Chardonnay, Les Gavines, Genève 50

Sauvignon, Domaine Henri Cruchon, AOC La Côte, 2020 95

Red

Pinot noir, les Gavines, Genève 50

Gamaret, Pinot, Garanoir, Clos du Roussillon Grand Cru, 2019 65

CHAMPAGNE

Laurent Perrier, brut 1 DL 7,5 DL
20 135

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

Crayfish: Denmark

Origin of meat:

Chicken, veal, beef, grilled bacon: Swiss origin

Turkey: French origin