MARRIOTT
GENEVA

MOMENTS
- SOCIAL EATERY -

A "glocal" experience

The bar is the perfect place to relax and enjoy a convivial moment. Let our mixologists elevate each cocktail into a true experience, combining creativity and mastery of flavors to surprise you. We follow a responsible approach with a significant reduction in waste, and our team is committed to highlighting the best local ingredients to offer unique flavors.

Crafting cocktails

Our cocktails, syrups, and infusions are meticulously crafted by our mixology experts. For a tasting experience that is both unique and memorable, discover a refined selection of classic cocktails and original creations.

Our Favorites

Swiss Origin

Opening Hours: Every day from 11:30 AM to 1:00 AM
+41 79 682 46 44
moments@marriott.com

OUR CREATIONS

Flavors of our neighborhoods

FLORISSANT

Gin, Cranberry,
Apple, Strawberry

Floral, cloudy, and light, inspired by the blooming gardens of Geneva.

22

NATIONS

Rum, Peach, Apricot, Mezcal,
Shot of Geneva sparkling wine

Exotic, refined, and local, just like Geneva and its international connections.

22

ROUSSEAU

Mezcal, Cognac VS, Peach,
Ginger & Spices

Rich in flavors, bold, and inspired by the provocative spirit of the philosopher.

22

BAINS DES PÂQUIS

Gin, Cucumber, Jasmine, Ginger

Immerse with refreshing and floral flavors, embedded for a friendly atmosphere.

22

All our prices are in CHF, including service and VAT at 8.1%.

BASTIONS

Espresso, Rum,
Amaro, Vanilla
Let's reform a classic with a subtle fruity twist.

22

JET D'EAU

Aperol, Rosemary, Vodka,
Geneva sparkling wine
Elegant and powerful, a dynamism that propels you to 140m high.

23

CAROUGE

Cherries, Dry vermouth,
Alpine herbs Kombucha
A nod to the Bohemian city next door and the alpine nature of Swiss herbs.

22

CLÉMENCE

Swiss Beetroot Spirit,
Rhubarb, Vegetale egg white
Local, robust, and sparkling, like the most powerful bell in Geneva.

22

Classic Cocktails are available upon request

20

All cocktails are handcrafted using freshly squeezed lemon and lime juice.

All our prices are in CHF, including service and VAT at 8.1%.

SPRITZ PARTY

Discover our selection of Spritz, sparkling and elegant cocktails, reinvented to satisfy all your cravings.

APEROL

Dive into the spirit of the Dolce Vita with this iconic cocktail

18

LILLET

Let yourself be seduced by the modernity and elegance of Lillet Blanc

18

HUGO

The elderflower presents you with sweetness and delicacy

18

SWISS

The apricots from our region make this cocktail original and refined

18

SPICY

Fresh and energizing, enhanced by the liveliness of a local ginger

18

LIMONCELLO

A sunny Spritz with a delicate sweetness and lovely lemon acidity

18

PIMM'S

A burst of spicy richness and citrus to create a vibrant experience

18

CAMPARI

The bitter and intense character of this liqueur challenges the bold

18

All cocktails are handcrafted using freshly squeezed juices.

All our prices are in CHF, including service and VAT at 8.1%.

NEW FASHIONNED

Rediscover the iconic Old Fashioned through
our bold and elegant reinterpretations.

SWISS

**Swiss Beetroot Spirit,
Swiss Vermouth**
21

SMOKY

**Lagavulin, Bourbon,
Angostura**
21

SPICY

**Bourbon, Chili,
Maple**
20

FANCY

**Cognac VS, Amaretto,
Peach**
20

FLORAL

**Cachaca, Rosemary,
Rhubarb**
20

All cocktails are handcrafted using freshly squeezed juices.

All our prices are in CHF, including service and VAT at 8.1%.

OUR SELECTION 0%

OUR CREATIONS

alcohol-free

16

GENEVA MULE

0% Gin, Cucumber, Lemongrass, Ginger Beer

GIN'ELLE TONIC

Quince, Ginger, 0% Gin, Swiss Tonic

LE COUPABLE

0% Gin, Apricot, Peach, Sparkling wine 0%

PALOMINO

Peach, Cranberry, Grapefruit

OUR SPIRITS

10

0% Gin (Botanical), *Bel Nada*
0% Gin (Cucumber Lemongrass), *G'Nuine*
0% Gin (Ginger Yuzu), *Botaniets*
0% Whisky, *Teasons Ceylon Tea*
0% Tequila, *Teasons White Tea*
0% Rum, *Havaniets*
0% Amaretto, *Adriatico*
0% Vermouth, *Jsotta*
0% Bitter, *Aperiniets*
0% Aperitif (Quince Ginger), *Giselle*

All cocktails are handcrafted using freshly squeezed juices.

All our prices are in CHF, including service and VAT at 8.1%.

OUR SELECTION 0%

alcohol-free

OUR CLASSICS

16

PALOMA

0% Tequila, Grapefruit, Acid solution, Salt

SPRITZ

0% Bitter, 0% Sparkling wine, Sparkling water

NEGRONI

0% Gin, 0% Vermouth, 0% Bitter

AMARETTO SOUR

0% Amaretto, Pear, Pineaple, Vegetable egg white, Acid solution

OLD FASHIONED

0% Whisky, Fig, Worcestershire sauce

WHISKY SOUR

0% Whisky, Vegetable egg white, Acid solution

APPLE DAÏQUIRI

0% Rum, Apple, Acid solution, Simple Syrup

All cocktails are handcrafted using freshly squeezed juices.

All our prices are in CHF, including service and VAT at 8.1%.

OUR BEER SELECTION

LA NÉBULEUSE

A craft brewery from the Romandy region, founded in 2014 in Renens.

On tap (25cl) - 8 / (50cl) - 12
LAGER 4.7% **- WHEAT** 5% **- IPA** 6.7% **- SEASONAL BEER**

Bottle - *Alcohol free* (33cl) - 11
DIVERSION IPA 0.5%
DIVERSION WHITE 0.5%

BRASSERIE DE LA PIÈCE

A brewery located in Meyrin that uses over 95% Geneva-sourced malt.

Bottle (33cl) - 10
WHEAT MOBY KID 4.5%
AMBER VERMEILLEUSE 5%

CLASSICS

Choose a classic beer, beloved by all.

Bottle (33cl) - 11
GUINNESS 4,5%
CORONA 4,2%

All our prices are in CHF, including service and VAT at 8.1%.

Wine by the Glass

Our wine is the perfect example that innovation can enhance even the most established traditions. ***Bibarium*** *revolutionizes service in a practical and sustainable way.*

	10cl	17,5cl
WHITE		
Sauvignon Blanc, Domaine de Chafalet, **AOC Geneva**	10	17
Chardonnay, Domaine des Pendus, **AOC Geneva**	10	17
Chasselas, Domaine Delaharpe, Vaud, AOC La Côte, BIO	8	13
Pinot Gris, Domaine Dugerdil, **AOC Geneva**	11	18
RED		
Pinot Noir, Stéphane Gros, Dardagny, **AOC Geneva**	12	20
Gamaret - Garanoir, Domaine de Chafalet, **AOC Geneva**	8	13
Merlot, Domaine de la Mermière, **AOC Geneva**	12	20
Syrah, Domaine des Crêtes, AOC Valais	9	15
ROSÉ		
Rosé de Gamay, Cave de Genève, **AOC Geneva**	8	13

	17cl
SPARKLING	15
Baccarat, Blanc de Blancs Brut, Chardonnay, **Geneva**	24
Champagne, Perrier-Jouët Grand Brut	28
Champagne, Perrier-Jouët Blason Rosé	
SPARKLING 0%*alc*	12
Sauvignon - Viognier 0%, Arjolle, France	

All our prices are in CHF, including service and VAT at 8.1%.

Wine by Bottle 75cl

WHITE - *GENEVA*

Pinot Blanc, Domaine du Paradis, 2023	54
Chasselas, Vieilles Vignes, La Cave de Genève, 2023	62
Sauvignon Blanc, Domaines des Perrières, 2023	69
Chardonnay, Domaine de la Devinière, 2022	70
Kerner Saturnales, Domaine du Centaure, 2023, *70cl*	75
Chasselas - Sauvignon Blanc - Viognier, Empreinte Blanche, 2023	80

WHITE - *VALAIS*

Fendant, Maison Gilliard, 2022	72

WHITE - *VAUD*

Chasselas, Clos du Roussillon Grand Cru Tartegnin, 2022	52

WHITE - *OTHER CANTONS*

Riesling - Madeleine Royale, Lüthi Weinbau, AOC Zurich, 2022	95
Merlot Blanc, Paolo Basso Rosso di Chiara, AOC Tessin, 2020	105

SPARKLING - *GENEVA*

Baccarat, Blanc de Blancs Brut, Chardonnay, Genève	60

All our prices are in CHF, including service and VAT at 8.1%.

Wine by Bottle 75cl

RED - *GENEVA*

Gamay, Rouge Amour, Berthaudin, 2022	49
Gamaret, Cave des Rothis, 2023	58
Gamay, Domaine de la Devinière, 2022	64
Pinot Noir - Gamay, Empreinte Rouge, Grand Clos Novelles, 2023	82
Merlot, Nom de Zeus, Domaine du Centaure, 2023, *70cl*	85
Syrah, Diable Rouge, Domaine du Paradis, 2021	90
Merlot - Malbec, M2, Domaine des Abeilles, 2021	110

RED - *VAUD*

Gamaret - Garanoir - Pinot Noir, Clos du Roussillon Grand Cru Tartegnin, 2022	80
Gamaret, Henri Cruchon, AOC La Côte, 2022	99
Pinot Noir, Les Romaines, Les Frères Dutruy 2021	99

RED - *OTHER CANTONS*

Merlot - Cabernet Franc - Cabernet Sauvignon, Paolo Basso Rosso di Chiara, AOC Tessin, 2020	120

ROSÉ - *GENEVA*

Rosé de Gamay, L'Instant Rosé, 2023	58
Rosé de Gamay, Domaine de Beauvent, 2024	62

Our vintages are subject to change.

All our prices are in CHF, including service and VAT at 8.1%.

Wine by Bottle 75cl

WHITE - *FRANCE*

Chateau Grand Village Blanc, Chateau Grand Village, AOC Bordeaux Superieur, 2023	59
Chablis, Domaine des Malandes, AOC Chablis, 2023	63
Sancerre Blanc, Domaine Daniel Crochet, AOC Sancerre, 2021	69
Rosumarinu Blanc, Domaine Sant Armettu, AOP Corse Sartene, 2022	66
Saint Joseph Blanc, Domaine Hugo et Pauline Villa, AOC Saint Joseph, 2024	83
Meursault Vieilles Vignes, Domaine Paul Garaudet, AOC Meursault, 2022	148
Morgeot les Petits Clos, Domaine Bachey-Legros, AOC Chassagne-Montrachet 1er Cru, 2023	160

WHITE - *ITALY*

Pinot Grigio, Livio Felluga, DOC Friuli Colli Orientali, 2023	92
Gavi del Comune di Gavi, Tenuta Olim Bauda, DOCG Gavi, 2022	59

SPARKLING & 0%*alc* SPARKLING - *FRANCE*

Champagne, Perrier-Jouët Grand Brut, France	185
Champagne, Perrier-Jouët Blason Rosé, France	195
Champagne, Perrier-Jouët Belle Epoque, France	260
Sauvignon - Viognier 0%, Arjolle, France	50

Our vintages are subject to change.

All our prices are in CHF, including service and VAT at 8.1%.

Wine by Bottle 75cl

RED - *FRANCE*

Bonne Pioche, Domaine Clavel, AOC Pic Saint Loup, 2019	59
Savigny les Beaune, Domaine Jean Marc Pillot, AOC Savigny les Beaune, 2022	79
Saumur Champigny Rouge Haut Poyeux, Fabien Duveau, AOC Saumur Champigny, 2020	78
Saint Joseph Vieilles Vignes, Domaine Géraud Courbis, AOC Saint Joseph, 2022	72
Chateauneuf du Pape, Domaine Font de Courtedune, AOC Chateauneuf du Pape, 2021	94
Gevrey-Chambertin Vieilles Vignes, Domaine Bernard Coillot, AOC Gevrey-Chambertin, 2023	135
Saint Emilion Grand Cru Clos de Sarpe, Chateau la Tour Figeac, AOC Saint Emilion Grand Cru, 2016	160

RED - *ITALY*

Rosso di Montalcino, Scopone, DOC Rosso di Montalcino, 2021	84
Barolo – Reverdito, DOCG Barolo, 2020	95

ROSÉ - *FRANCE*

Bleu de Minuit Rose - Domaine l'Heure Bleue, AOC Cotes de Provence, 2024	57
Rosumarinu Rose - Sant Armettu, AOP Corse Sartene, 2024	61

Our vintages are subject to change.

All our prices are in CHF, including service and VAT at 8.1%.

SWISS SPIRITS

Soft drink pairing +3

APERITIF *4cl*
(17% to 48% vol.)

LVX Coffee Liqueur, ***Geneva*** - 12
Pastis Roue Libre, ***Geneva*** - 16
Jsotta Rouge - 14
Jsotta Blanc - 14
Amaro Italico Citrolle - 14
Gran Classico Bitter - 14

FRUITY DIGESTIF *4cl*
(28% to 43% vol.)

Our Homemade Digestif - 12
Apricot Brandy Morand - 14
Williamine Brandy Morand - 14
Kirsch Brandy Morand - 14
Plum Brandy Morand - 14
Williamine Liqueur Morand - 14
Apricot Liqueur Morand - 14
Raspberry Liqueur Morand - 14
Thai Basil Liqueur Citrolle - 14
Limoncello Citrolle - 14

OUR 0% PRODUCTS *4cl*

Bel Nada Gin Botanical - 10
G'Nuine Gin Cucumber Lemongress - 10
Jsotta Vermouth - 10
Jsotta Aperitivo - 10
Giselle Aperitif Quince Ginger - 10

VODKA *4cl*
(40% vol.)

LVX, ***Geneva*** - 18

GIN *4cl*
(40% to 46% vol.)

LVX, ***Geneva*** - 20
Sutton's - 20
Deux Frères - 20
Nakal - 22
G'Nuine, Alpine Herbs - 20

HERBAL & SPICED DIGESTIF *4cl*
(20% to 50% vol.)

Appenzeller - 12
Mint Liqueur Morand - 12
Absinthe Morand- 16

BEET DISTILLATE *4cl*
(43% vol.)

B-Swiss Roots Distillate - 20

All our prices are in CHF, including service and VAT at 8.1%.

SPIRITS

Soft drink pairing +3

APERITIF *4cl*

(11% to 40% vol.)

Suze, *France* - 12
Campari, *Italy* - 12
Cointreau, *France* - 13
Lillet Blanc, *France* - 12
Pimm's, *England* - 12
Martini Extra Dry, *Italy* - 12
Martini Fiero, *Italy* - 12
Graham's Red Port, *Portugal* - 12
Graham's White Port, *Portugal* - 12
Aperol, *Italy* - 12
Pastis Ricard, *France* - 12

AMARO *4cl*

(16.5% to 39% vol.)

Fernet Branca, *Italy* - 14
Cynar, *Italy* - 14
Jagermeister, *Germany* - 14

TEQUILA *4cl*

(38% to 40% vol.)

Altos Blanco, *Mexico* **- 16**
Patron Silver, *Mexico* **- 18**
Altos Reposado, *Mexico* **- 20**
Patron Anejo, *Mexico* **- 32**
Barajas Extra Anejo, *Mexico* **- 65**

FRUITY DIGESTIF *4cl*

(28% to 50% vol.)

Cherry Heering, *Denmark*- 14
Grappa Nardini, *Italy* - 16
Amaretto Disaronno, *Italy* - 16

HERBAL & SPICED DIGESTIF *4cl*

(17% to 55% vol.)

Chartreuse Verte, *France* - 18
Chartreuse Jaune, *France* - 16
Sambuca, *Italy* - 14
Baileys, *Ireland* - 12
Drambuie, *Scotland* - 14

VODKA *4cl*

(40% to 43% vol.)

Grey Goose, *France* - 22
Titos, *USA* - 18
Absolut, *Sweden* - 16

PISCO *4cl*

(40% vol.)

Capel, *Chile* - 18

MEZCAL *4cl*

(42% vol.)

Del Maguey Vida, *Mexico* - 21

All our prices are in CHF, including service and VAT at 8.1%.

SPIRITS

Soft drink pairing +3

SINGLE MALT SCOTCH *4cl*

(40% to 60% vol.)

Glenfiddich 12, *Scotland* - 18
Talisker Storm, *Scotland* - 18
Glenlivet Founder's Reserve, *Scotland* - 18
Glenlivet 12, *Scotland* - 20
Macallan 12, *Scotland* - 23
Lagavulin 16, *Scotland* - 22
Aberlour A'bunach, *Scotland* - 30

BLENDED SCOTCH *4cl*

(40% vol.)

Chivas Regal 12, *Scotland* - 16
Chivas Regal 18, *Scotland* - 20
Royal Salute 21, *Scotland* - 40

IRISH WHISKEY *4cl*

(40% vol.)

Jameson, *Ireland* - 14
Redbreast, *Ireland* - 18

JAPANESE WHISKY *4cl*

(43% to 51.4% vol.)

Nikka From The Barrel, *Japan* - 22
Hibiki harmony, *Japan* - 40
Hakushu 12, *Japan* - 44

BOURBON WHISKEY *4cl*

(40% to 43.2% vol.)

Four Roses, *USA* - 16
Maker's Mark, *USA* - 18
Woodford, *USA* - 20

RYE WHISKEY *4cl*

(50% vol.)

Rittenhouse, *USA* - 18

RUM *4cl*

(37,5% to 69% vol.)

WHITE

Bacardi Carta Blanca - 16
Cuba
Wray & Nephew 63% - 18
Jamaica

OLD

Bacardi Carta Negra - 18
Cuba
Bacardi Reserva Ocho Anos - 20
Cuba

AGRICOLE

3 Rivière Hors Age 12 ans - 25
Martinique
3 Rivières Blanc - 19
Martinique
3 Rivières Cuvée Océan - 22
Martinique

All our prices are in CHF, including service and VAT at 8.1%.

SPIRITS

Soft drink pairing +3

COGNAC *4cl*
(40% vol.)

Martell VS
Grande Champagne / Petite Champagne
Fin Bois / Borderies, France - 22

Rémy Martin Accord Royal 1738
Fine Champagne, France - 26

Rémy Martin XO
Fine Champagne, France - 50

Martell Cordon Bleu
Grande Champagne / Petite Champagne
Fin Bois / Borderies, France - 60

COGNAC LOUIS XIII
(40% vol.)
Fine Champagne, France

The Apprentice 1cl - 75

The Adventurer 2cl - 140

The Connoisseur 3cl - 205

The Expert 4cl - 270

GIN *4cl*
(29% to 47% vol.)
Monkey 47, *Germany* - 20
Beefeater, *England* - 16
Bombay Sapphire, *England* - 18
Citadelle, *France* - 18
Hendricks, *Scotland* - 20
Drunken Horse, *Belgium* - 20
Kinobi, *Japan* - 20

CALVADOS *4cl*
(40% vol.)
Château Du Breuil VSOP, *France* - 22

CACHAÇA *4cl*
(39% vol.)
Abehla, *Brazil* - 16

ARMAGNAC *4cl*
(40% to 42% vol.)
Laubade Blanche d'Armagnac,
Bas Armagnac, France - 22

Laubade XO,
Bas Armagnac, France - 30

All our prices are in CHF, including service and VAT at 8.1%.

SOFTS

WATER

Perrier - 33cl	7
Still Filtered or **Sparkling Water** - 50cl	4
Still or **Sparkling Henniez** - 75cl	9
Syrup-flavoured Water - 20cl	5

HOMEMADE ICED TEAS 20cl

Peppermint	8
Our Seasonal Flavor	8

SWISS SODAS 7

Tonic Water - 20cl
Ginger Beer - 20cl
Ginger Ale - 20cl
Alpin Bitter - 20cl
Grapefruit Soda - 20cl
Sparkling Lemonade - 20cl
Sparkling Apple Juice - 33cl
Alpine Herb Kombucha - 33cl

FRUIT NECTARS 20cl

Williams Pear	8
Valais Apricot	8

FRUIT JUICES 20cl

Apple	8

SODAS 7

Red Bull - 25cl
Pepsi / Pepsi Max - 33cl

FRUIT JUICES 20cl

Orange	7
Tomato	7
Lemon	5

All our prices are in CHF, including service and VAT at 8.1%.

COFFEE & CO

COFFEE 4,5

Espresso
Coffee
Americano
Ristretto
Espresso Macchiato

6

Double espresso
Cappuccino
Latte Macchiato
Flat White

MILK & PLANT-BASED ALTERNATIVES 3

GLASS - 20cl: Milk
Almond drink / Soy drink / Oat drink

UTOPIA
Les explorateurs du grain

All our coffees are sourced from sustainable and organic farming. Each bean is freshly roasted by hand in Gland, Switzerland. The coffee packages are aluminum-free, and the labels are made from recycled paper.

HOT CHOCOLATES

Hot Chocolate 6
Hot Chocolate & Baileys / Amaretto 20

OUR CREATIONS

MOMENCCINO: ESPRESSO, ALMOND DRINK, MAPLE SYRUP, CINNAMON 8
MATCHA LATTE: SOY DRINK, MATCHA GREEN TEA 8
AFFOGATO: VANILLA ICE CREAM IN ESPRESSO 9
GROG: DARK RUM, EARL GREY BLACK TEA, HONEY 19

Extra Syrup - 3cl 2
These drinks are also available iced.

All our prices are in CHF, including service and VAT at 8.1%.

TEAS & INFUSIONS

TEAS - PALAIS DES THÉS 7

Sencha Ariake: Fresh and tonic organic green tea
Mint: Moroccan-style organic green tea with mint
Brazilian Maté: Organic green tea and scented maté
Thé du Hamam: Green tea, flowers, and red fruit
Grand Jasmin Impérial: Organic green tea with jasmine
Blue of London: Yunnan black tea with bergamot
Big Ben: Breakfast, organic black tea from Assam and Yunnan

PALAIS DES THÉS

Combining excellence and ethical commitment, the brand selects exceptional teas from the best terroirs and fosters sustainable and responsible partnerships with producers.

INFUSIONS - PALAIS DES THÉS 7

Verbena: Organic verbena leaves
Chamomile: Organic chamomile flowers
Tahitian Rooibos: Rooibos, vanilla, almond
N°108 Organic: Verbena, orange, mint
N°46 Organic: Chamomile, apple, and spices

These drinks are also available iced.

All our prices are in CHF, including service and VAT at 8.1%.

SHALL WE SNACK?

FINGER CROQUE MONSIEUR / 18
Toasted bread, organic veal ham, Gruyère AOP

HOUMOUS / 13
Chickpeas, cumin oil, breadsticks

CHICKEN WINGS / 19
Marinated chicken wings, homemade barbecue sauce

SAUSAGE / 15
Sliced artisanal sausage, pickles

TEMPURA / 13
Vegetable tempuras, chimichurri mayonnaise

FRENCH FRIES / 6

BREADSTICKS / 5

Origins
Chicken : Switzerland / Bread : France

Please inform our team of any food allergies or intolerances.

All our prices are in CHF, including service and VAT at 8.1%.

Scan and become a Marriott Bonvoy member

Get exclusive rates, earn points towards free nights and more.

Stay connected

Wi-Fi : MarriottBonvoy_Public
Connect via phone or with the code GVAMC2024!

MOMENTS
- SOCIAL EATERY -

Hours: Every day from 11:30 AM to 1:00 AM.
+41 79 682 46 44
moments@marriott.com