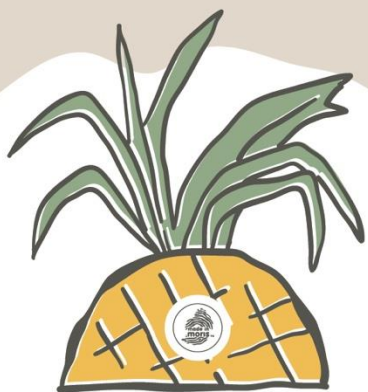




LORDISAB
LUNCH BUFFET

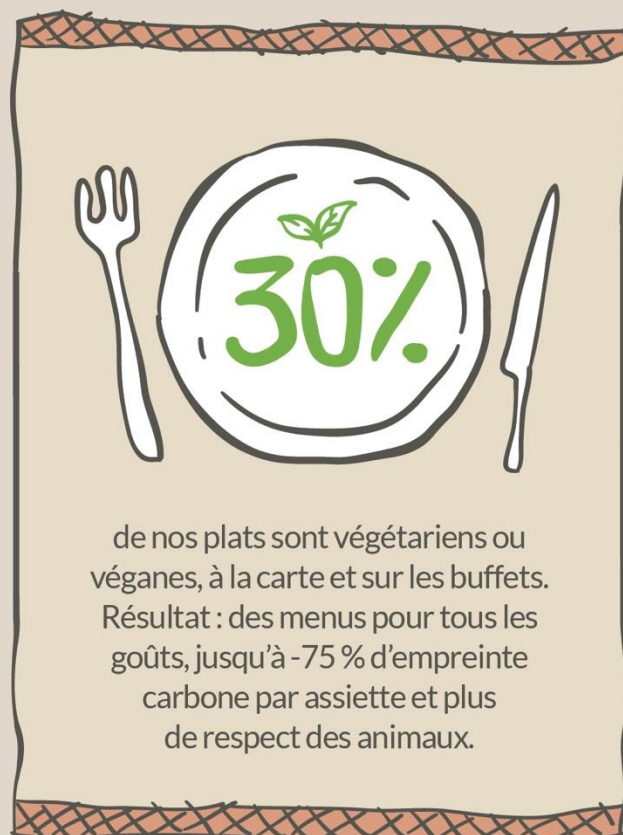
Engagé·es jusque dans l'assiette

En tant qu'entreprise à mission certifiée B Corp, nous cuisinons de manière responsable, avec cœur et bon sens.





52%

des aliments et boissons de nos cartes sont sourcés auprès de producteurs locaux, labellisés **Made in Moris**.



de nos plats sont végétariens ou véganes, à la carte et sur les buffets. Résultat : des menus pour tous les goûts, jusqu'à -75 % d'empreinte carbone par assiette et plus de respect des animaux.

Suivez ces symboles :  100% VÉGÉTAL  VÉGÉTARIEN

Moins de gaspillage

Estimation des couverts, suivi et analyse des déchets avec poubelles intelligentes, cuisine minute, utilisation des surplus pour la cantine du personnel. *P.S. : au buffet, servez-vous selon votre appétit, quitte à revenir.*

Fini le saumon


Trop de traitements chimiques, trop d'impacts écologiques. Nous privilégions les espèces locales, fraîches et plus durables.




STARTERS

Grilled beef and glass noodle salad
[BEF, GLU, SSE, SOY]

Calamari salad with lime leaves
[MLS]


Artichoke salad 
[PLANT-BASED, VEG]

Red bean salad with tomato and peppers 
[PLANT-BASED, VEG]

Couscous salad 
[GLU]
[PLANT-BASED, VEG]


Seafood cocktail salad
[CRU, MLS, MTD, SOY, MLK, EGG]

Chicken ham platter
[SOY, GLU, MLK]

Garlic-thyme roasted vegetable salad 
[PLANT-BASED, VEG]

SALAD BAR

Make your own salad
BBQ chicken sausage with condiments
[SOY, GLU]

Lettuce, carrot, cucumber, 
beetroot, lemon wedges, white cabbage, red cabbage, tomato
[PLANT-BASED, VEG]

Condiments

Black olives, green olives, gherkins, garlic pickle, crushed chilli, ketchup, mayonnaise, [EGG, MTD]

Cocktail sauce
[EGG, MTD]

Selection of vinaigrettes

French dressing [MTD]
Barbecue dressing [SOY, GLU, MTD]
Tandoori dressing [MTD]
Raspberry dressing [MTD]


MAIN COURSE

PIZZA

Chicken tandoori pizza
[GLU, MLK]

Margherita 
[GLU, MLK]
[VEG]


PASTA - LIVE


Penne with Napolitana sauce 
[GLU]
[PLANT-BASED, VEG]

Plain Penne with butter 
[GLU, MLK]
[VEG]

HOT DISHES

Thai basil fish with coconut milk
[FSH]

Sautéed broccoli with onions and
garlic 
[PLANT-BASED, VEG]

Sautéed teokon with vegetables

[GLU, SOY]
[PLANT-BASED, VEG]

Roasted Pork loin, BBQ sauce
[PRK, SOY, GLU]

Fried rice Mauritian-style 
[SOY, GLU]
[PLANT-BASED, VEG]

Potato mash 
[MLK]
[VEG]

Butter bean fricassée 
[PLANT-BASED, VEG]

Steamed rice 
[PLANT-BASED, VEG]

CHEF'S LIVE STATION

Marinated fish with lemon butter
sauce
[FSH, MLK]

Grilled chicken, BBQ sauce
[GLU, SOY]

DESSERT

Chocolate tart
[EGG, GLU, MLK, SOY]

Rice pudding
[MLK]

Apple puff
[EGG, MILK, GLU]

Semolina pudding
[MLK, GLU]

Fruit salad 
[PLANT-BASED, VEG]

Ice cream selection

Strawberry
[MLK]

Almond
[MLK, NUT]

Vanilla
[MLK]



Passion fruit sorbet 
[PLANT-BASED, VEG]

Hot dessert

Pineapple caramel

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]