MOIR
RESTAURANT | TERRACE | LOUNGE

MONTHLY SCHOOL MENU

NOVEMBER 2026

LYCÉE FRANÇAIS LOUIS PASTEUR DE LAGOS

WEEK 01

2 NOV — 6 NOV

Each Menu is Served with Daily Fresh Bread

MONDAY 2ND NOVEMBER	TUESDAY 3RD NOVEMBER	WEDNESDAY 4TH NOVEMBER	THURSDAY 5TH NOVEMBER	FRIDAY 6TH NOVEMBER
STARTER LENTIL SOUP	STARTER CUCUMBER CABBAGE SALAD | VINAIGRETTE	STARTER TABOULE SALA	STARTER SALAD RUSSE	STARTER COLESLOW SALAD | MINESTRONE SOUP
MAIN COURSE BEEF CARROT BOURGUIGON	MAIN COURSE ROASTED CHICKEN LAP | NAPOLITANA SAUCE	MAIN COURSE CHICKEN SHAWARMA SANDWICH IN PITA BREAD	MAIN COURSE SLOW COOKED BEEF CARROT ZICHINI CASSEROLE	MAIN COURSE BEEF ESCALOPPE SERVED WITH GRAVY
SIDE DISH COCONUT RICE | TOMATO RADDISH SAUCE | FRIED PLANTAIN | SAUTEED VEG	SIDE DISH SWEET POTATO MASH |SAUTEED BOKCHOY IN GARLIC	SIDE DISH HUMMUS DIP | SPINACH DIP | SAUTEED VEG	SIDE DISH STEAMED RICE | LINGUINI TOMATO SAUCE	SIDE DISH HASH BROWN POTATO | FUSSILI GREEN PEAS IN PERSTO CREAM
DESSERT CARROT CAKE	DESSERT CREPE AU CHOCOLAT	DESSERT CHOCOLATE CAKE	DESSERT BANANA AND APPLE SLICE	DESSERT STRAWBERRY JELLOW | BANANA SLICE

MONTHLY SCHOOL MENU

NOVEMBER 2026

LYCÉE FRANÇAIS LOUIS PASTEUR DE LAGOS

WEEK 02

9 NOV — 13 NOV

Each Menu is Served with Daily Fresh Bread

MONDAY 9TH NOVEMBER	TUESDAY 10TH NOVEMBER	WEDNESDAY 11TH NOVEMBER	THURSDAY 12TH NOVEMBER	FRIDAY 13TH NOVEMBER
STARTER CREAMY CARROT SOUP	STARTER GREEN SALAD | MINCE MEAT PIE	STARTER GREEK SALAD | FETA CHEESE	STARTER YOGHURT CUCUMBER SALAD	STARTER VEGETABLE PIE | MIXED LETTUCE SALAD
MAIN COURSE CHICKEN SUYA SKEWERS	MAIN COURSE BEEF CUBES CASSEROLE	MAIN COURSE CHICKEN CURRY	MAIN COURSE BEEF BURGER	MAIN COURSE BEEF STROGANOFF | MUSHROOM SAUCE
SIDE DISH YAM CHIPS | SPAGHETTI IN BECHAMEL SAUCE | SAUTEED VEG	SIDE DISH FRIED RICE | SAUTEED VEG	SIDE DISH PORRIGE YAM | CREAMY PENNE PASTA | SAUTEED VEG	SIDE DISH POTATO WEDGES | MAC & CHEESE | SAUTEED VEG	SIDE DISH STEAMED RICE | FUSSILI PESTO SAUCE | SAUTEED VEG
DESSERT BANANA TARTE	DESSERT FRUITS SALAD	DESSERT PARFAIT CUPS	DESSERT STRAWBERRY JELLO | SLICED BANANA	DESSERT LAZY CAKE

NOVEMBER 2026

LYCÉE FRANÇAIS LOUIS PASTEUR DE LAGOS

WEEK 03

16 NOV — 20 NOV

Each Menu is Served with Daily Fresh Bread

MONDAY 16TH NOVEMBER	TUESDAY 17TH NOVEMBER	WEDNESDAY 18TH NOVEMBER	THURSDAY 19TH NOVEMBER	FRIDAY 20TH NOVEMBER
STARTER RED CABBAGE & CORN SALAD	STARTER PASTA TUNA SALAD	STARTER TOMATO CHICK PEAS SALAD	STARTER SAUSAGE ROLL | GREEN LETTUCE	STARTER COLESLAW SALAD
MAIN COURSE BREADED GRILLED GROUPER FISH FILLET	MAIN COURSE CAJUM CHICKEN STEW	MAIN COURSE SPAGHETTI BOLOGNESESE	MAIN COURSE KAFTA BALLS IN TOMATO SAUCE	MAIN COURSE CHICKEN BURGER
SIDE DISH ROASTED SWEET POTATO | FRIED RICE | SAUTEED GREEN VEG	SIDE DISH SWEET MASH POTATO | VEGETABLE GRATIN	SIDE DISH LEEK & POTATO SOUP | SAUTEED VEG	SIDE DISH VERMICELLE RICE | VEGETABLE RATATOUILLE	SIDE DISH HOME MADE FRENCH FRIES | SAUTEED VEG | LENTIL & RICE POT
DESSERT APPLE CAKE	DESSERT FRUIT SALAD	DESSERT PAIN AU CHOCOLAT	DESSERT PARFAIT CUPS	DESSERT MANGO PAWPAW PINEAPPLE SLICES

MOIR
RESTAURANT | TERRACE | LOUNGE

MONTHLY SCHOOL MENU

NOVEMBER 2026

LYCÉE FRANÇAIS LOUIS PASTEUR DE LAGOS

WEEK 04

23 NOV — 27 NOV

Each Menu is Served with Daily Fresh Bread

MONDAY 23RD NOVEMBER	TUESDAY 24TH NOVEMBER	WEDNESDAY 25TH NOVEMBER	THURSDAY 26TH NOVEMBER	FRIDAY 27TH NOVEMBER
STARTER SWEET CORN SOUP	STARTER WATER MELON FETA SALAD	STARTER SWEET POTATO & SPRING ONION SALAD	STARTER OMELETTE	STARTER TOMATO CUCUMBER ONION SALAD
MAIN COURSE CHICKEN JALFREZI	MAIN COURSE CHICKEN & BEEF FAHITA	MAIN COURSE BEEF STEW IN BLACK BEAN SAUCE	MAIN COURSE BEEF LAZAGNA	MAIN COURSE CHICKEN CREAMY PASTA POT
SIDE DISH EGG FRIED RICE | VEGGY PIZZA	SIDE DISH SAUTEED VEG | HOME MADE TORTILLA WRAP	SIDE DISH BBQ CHICKEN WINGS | STEAMED RICE | SAUTEED VEG	SIDE DISH GREEN CABBAGE & COUSCOUS POT | SAUTEED VEG	SIDE DISH HOT DOGS | LENTIL & RICE POT WITH CARAMELIZED ONION
DESSERT PARFAIT CUPS	DESSERT LAZY CAKE	DESSERT PANCAKES | MAPLE SYRUPS	DESSERT FRUIT SALAD	DESSERT TARTE TATIN

NOVEMBER 2026

LYCÉE FRANÇAIS LOUIS PASTEUR DE LAGOS

WEEK 05

30 NOV — 30 NOV

Each Menu is Served with Daily Fresh Bread

MONDAY

30TH NOVEMBER

STARTER

SALAD NICOISE WITH BOILED EGGS

MAIN COURSE

FISH & CHIPS

SIDE DISH

TOMATO SAUCE | FRIED RICE | SAUTEED VEG | PESTO FUSSILI

DESSERT

FRESH FRUIT SALAD