

RESTAURANTS							
Plats conventionnés (déjeuner) semaine du 19 avril				Fixed price main courses (lunch) week of 19 April			
	No 1 – COOP Bât. 501 – Site Meyrin	No 2 – DSR Bât. 504 – Site Meyrin	No 3 – Gén. de Rest. Bât. 866 – Site Préveessin		No 1 – COOP Bldg. 501 – Meyrin Site	No 2 – DSR Bldg. 504 – Meyrin Site	No 3 – Gén. de Rest. Bldg. 866 – Préveessin Site
Lundi-vendredi Samedi Dimanche	Heures d'ouverture: 07h00 – 01h00 07h00 – 23h00 07h00 – 23h00 Repas servis: 11h30–14h00 18h00–20h00 Prix (FS): a) 7.50 FS b) 8.80 FS	Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30–14h00 Prix (FS): a) 8.80 FS	Heures d'ouverture: 07h00 – 18h00 Fermé Fermé Repas servis: 11h30–14h00 Prix (FF): a) 21.50 FF b) 25.00 FF	Monday-Friday Saturday Sunday	Opening times: 07h00 – 01h00 07h00 – 23h00 07h00 – 23h00 Meals served: 11h30–14h00 18h00–20h00 Prices (CHF): a) 7.50 CHF b) 8.80 CHF	Opening times: 06h30 – 18h00 Closed except for groups Closed Meals served: 11h30–14h00 Prices (CHF): a) 8.80 CHF	Opening times: 07h00 – 18h00 Closed Closed Meals served: 11h30–14h00 Prices (FRF): a) 21.50 FRF b) 25.00 FRF
Lundi	a) Nuggets de poulet Pommes en dés Courgettes aux herbes b) Osso buco de porc "Cremolata" Spirettes - Haricots verts TOUS LES JOURS GRILLADES	a) Sautisse de veau grillée Pâtes au beurre Petits pois b) Escalope de dinde au fromage Riz aux petits légumes Tomate au basilic TOUS LES JOURS GRILLADES	a) Tripes à la mode de Caen b) Steak au fromage Pommes vapeur Pommes frites - Salsifis Côtes de bette TOUS LES JOURS GRILLADES ET PIZZA	Monday	a) Chicken nuggets Sautéed potatoes Courgettes with fine herbs b) Pork knuckle "Cremolata" Pasta - Green beans EVERY DAY GRILL	a) Grilled veal sausage Buttered pasta - Peas b) Slice of turkey with cheese Rice with diced vegetables Tomato with basil EVERY DAY GRILL	a) Caen-style tripe b) Steak with cheese Boiled potatoes - Salsify French fried potatoes - Salsify Swiss chards EVERY DAY GRILL & PIZZA
Mardi	a) Sauté de porc au curry Madras - Riz aux raisins Carottes Vichy b) Filet de merlan aux amandes Pommes nature Gratin de poireaux MAH MEE	a) Blanquette de poisson au curry Riz pilaf Carottes vapeur b) Rôti de veau haché à l'aneth Pommes au four Fenouil braisé	a) Boudin aux pommes b) Sauté de bœuf à l'oignon Pommes purée Choux-fleurs à la polonaise Épinards au beurre	Tuesday	a) Curried pork Rice with raisins Vichy carrots b) Fillet of whiting with almonds Boiled potatoes Baked leeks MAH MEE	a) Curried fish Pilaf rice Boiled carrots b) Minced roast veal with dill Baked potatoes Braised fennel	a) Black pudding sausage with apple b) Beef stew with onions Mashed potatoes Polish-style cauliflower Buttered spinach
Mercredi	a) Quenelles de brochet sauce normande Riz - Épinards b) Cuisse de lapin chasseur Polenta Choux de Bruxelles MOUSSAKA	a) Chili con carne b) Sauté de porc aux poivrons sauce piquante Riz exotique Courgettes aux épices	a) Filet de colin dugléré b) Poulet aux champignons Pâtes Fenouil braisé Printanière de légumes	Wednesday	a) Pike dumplings with norman-style sauce Rice Spinach b) Hunter-style leg of rabbit Polenta (Cornmeal) Brussels sprouts MOUSSAKA	a) Chili con carne b) Pork stew with sweet peppers & spicy sauce Exotic rice Spiced courgettes	a) Fillet of hake "Dugléré" b) Chicken with mushrooms Pasta Braised fennel Spring vegetables
Jeudi	a) Vol au vent sauce charcutière Cornettes - Petits pois b) Côte d'agneau provençale Pommes berrichonnes Ratatouille COUSCOUS DE POISSON	a) Couronne financière au poulet et champignons b) Goulash de cheval Pommes mousseline Broccoli	a) Omelette aux fines herbes b) Couscous Semoule de couscous Légumes orientaux	Thursday	a) Pork meat "Vol au vent" Pasta Peas b) Provençal-style lamb chops Berry-style potatoes Ratatouille FISH COUSCOUS	a) Rice ring with chicken & mushrooms b) Horse meat "Goulash" Mashed potatoes Broccoli	a) Omelet with fine herbs b) Couscous with meat & vegetables Couscous Oriental-style vegetables
Vendredi	a) Fricassée de poulet au vinaigre Macaroni Jardinière de légumes b) Filet de sole à la dieppoise Riz pilaf - Broccoli	a) Cuisse de poulet à la vénitienne Pommes risolées Gratin de poireaux b) Filet d'églefin poêlé au citron - Riz aux herbes Épinards au beurre	a) Quenelles de volaille b) Truite meunière Riz créole Julienne de légumes Haricots verts	Friday	a) Chicken with vinegar sauce Pasta Diced vegetables b) Dieppe-style fillet of sole Pilaf rice Broccoli	a) Venice-style chicken leg Sautéed potatoes Baked leeks b) Roast fillet of haddock with lemon Rice with fine herbs Buttered spinach	a) Chicken dumplings b) Trout Creole rice Diced vegetables Green beans

Calendrier hebdomadaire

1999

Weekly Calendar

Lundi Monday	19.4	Mardi Tuesday	20.4	Mercredi Wednesday	21.4	Jeudi Thursday	22.4	Vendredi Friday	23.4
11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (1/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (2/5)	10.00 ➤ 11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (3/5)	11.00 PS PS SEMINAR An explanation for gravity by W. SCHNELL / CERN	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (4/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (5/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (5/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (5/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (5/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Deterministic Chaos by J.-P. ECKMANN / Geneva University (5/5)
11.00 ➤ DETECTOR SEMINAR Assembly, Alignment and Magnetic Measurements of KLOE at DAΦNE by S. DELL'ACNELLO / INFN-LNF, Research Division Conference room, bldg 13/2-005	14.00 IT IT INFORMATICS TUTORIAL The Java Series: I/O, Object Serialization and Persistence by Raul RAMOS POLLAN / CERN-IT	11.00 PS PS SEMINAR An explanation for gravity by W. SCHNELL / CERN	14.00 TH THEORETICAL SEMINAR Quark and Lepton Flavors: Why and How Do They Mix? by Harald FRITZSCH / Munich Univ.	14.15 SL LHC PROJECT SEMINAR Doses and dose rates at Point 2 due to ALICE and LHC operation by Stefan ROESLER / CERN-EST	14.00 TH MEETING ON PARTICLE PHYSICS PHENOMENOLOGY Looking for the charged Higgs boson in top quark decay and beyond by D.P. ROY / Tata Institute, Mumbai				
26.4	27.4	28.4	29.4	30.4					
09.15 ➤ CERN HEAVY ION FORUM Charm production in heavy ion collisions Conference Room, bldg 40/S2-A01	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (2/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (3/5)	09.30 IT 5th ORACLE DEVELOPERS FORUM	10.00 IT IT INFORMATICS TUTORIAL An Introduction to Configuration Management by Gabriele PAWLITZEK, Arash KHODABANDEH / CERN-IT					
11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (1/5)	14.00 IT IT INFORMATICS TUTORIAL Introduction to DreamWeaver 2 by Peter JURCSO / CERN-IT	11.00 PS PS SEMINAR WinAGILE, Windows Alternating Gradient Interactive Lattice design: The Program, Philosophy, Techniques and Implications by P.J. BRYANT / CERN-PS	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (4/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (5/5)					
	15.30 LIBRARY SCIENCE TALK Integrating the Digital Library Puzzle: The Library Without Walls at Los Alamos by Richard E. LUCE / LWW Project Leader and Research Library Director Conference room, bldg 40/SS-C01	16.00 SL SL SEMINAR Critical Issues in Large Hadron Colliders by Eberhard KEIL / CERN							
	➤ 16.30 A CERN PARTICLE PHYSICS SEMINAR The highest energy cosmic rays by Masahito TESHIMA / Institute for Cosmic Ray Research, Tokyo Univ.								
A Auditorium / bld. 500 Amphithéâtre / bât. 500	IT IT Auditorium - bldg 31/3-004 & 5 Amphithéâtre IT - bât. 31/3-004 & 5	SL SL Auditorium - Préveassin / bldg 864, 1st fl. Amphithéâtre SL - Préveassin / bât. 864, 1er ét.							
C Council Chamber / bld. 503 Salle du Conseil / bât. 503	LHC LHC Auditorium / bldg 30, 7th floor Amphithéâtre LHC / bât. 30, 7e étage	TH Theory Conference Room / bldg. 4 Salle Théorie / bât. 4							
DG 6th Floor Conference Room, bldg 60 Salle de conférence du 6e étage, bât. 60	PS PS Auditorium / bldg 6, 2-024 Amphithéâtre PS / bât. 6, 2-024	➤ place as indicated lieu selon indication							

Deadline for insertion : Tuesday 12.00 hrs
Staff Association : bldg 64/R-002, tel. 72819
Media & Publications (AS) : bldg 510/R-014, tel. 73475
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Dernier délai pour insertions : mardi 12.00 h
Association du Personnel : bât 64/R-002, tél. 72819
Media & Publications (AS) : bât. 510/R-014, tel. 73475