

RESTAURANTS

Plats conventionnés (déjeuner) semaine du 21 juin

Fixed price main courses (lunch) week of 21 June

	No 1 – COOP				No 2 – DSR ^{tel. 74082/73855}				No 3 – Gén. de Rest.			
	Bât. 501 – Site Meyrin	Bât. 504 – Site Meyrin	Bât. 866 – Site Prévessin		Bât. 501 – Site Meyrin	Bât. 504 – Site Meyrin	Bât. 866 – Site Prévessin		Bât. 501 – Site Meyrin	Bât. 504 – Site Meyrin	Bât. 866 – Site Prévessin	
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 b) 25.00 FF	Heures d'ouverture: 07h00 – 18h00 Fermé Repas servis: 11h30-14h00 Prix (FF): a) 21.50 FF b) 25.00 FF		Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF	Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF	Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF		Heures d'ouverture: 07h00 – 01h00 07h00 – 23h00 07h00 – 23h00 Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF	Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF	Heures d'ouverture: 06h30 – 18h00 Fermé sauf groupes Fermé Repas servis: 11h30-14h00 18h00-20h00 Prix (CHF): a) 7.50 CHF b) 8.80 CHF	
Lundi	a) Curry de dinde Riz épicé Navets sautés b) Escalope de porc panée Pommes frites Haricots verts TOUS LES JOURS GRILLADES	a) Riz exotique Pommes rissolées Tomate b) Sauté de bœuf aux oignons Pâtes au beurre Petits pois	a) Tarte à l'oignon b) Cœq au vin Polenta Courgettes sautées Julienne de légumes TOUS LES JOURS GRILLADES ET PIZZA		a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL	a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL	a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL		a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL	a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL	a) Curry de dinde Spiced rice Sautéed turnips b) Breaded slice of pork French fried potatoes Green beans EVERY DAY GRILL	
Mardi	a) Schüblig grillée Salade de pomme de terre - Petits pois b) Poitrine de veau rôtie Cornettes - Salsifis ROUTE DES VACANCES MENU ÉTAPE	a) Filet de julienne aux amandes Riz vert Broccoli b) Tranche de porc poêlée au citron Pommes sautées Ratatouille	a) Quenelles de brochet b) Rôti de porc forestier Riz pilaf Printanière de légumes Choux de Bruxelles		a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK	a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK	a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK		a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK	a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK	a) Grillé sausage Potatoes salad Peas b) Roast breast of veal Pasta Salsify HOLYDAY LUNCH BREAK	
Mercredi	a) Croustilles de poisson sauce tartare Riz - Carottes b) Emincé de porc chasseur Pommes lyonnaises Chou ROUTE DES VACANCES MENU ÉTAPE	a) Cordon bleu de volaille Pommes lyonnaises Chou b) Sauté de lapin à la moutarde Polenta Carottes à l'aneth	a) Filet de hoki pané b) Sauté d'agneau printanier Semoule Flageolets Légumes orientaux		a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK	a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK	a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK		a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK	a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK	a) Fish fritters with tartar sauce Rice - Carrots b) Hunter-style sliced pork Potatoes with onions Cabbage HOLYDAY LUNCH BREAK	
Jeudi	a) Rôti de bœuf haché Pommes mousseline Gratin de choux-fleurs b) Cordon bleu de poulet Penne - Légumes d'été ROUTE DES VACANCES MENU ÉTAPE	a) Steak haché de bœuf sauce au poivre Pâtes au beurre Épinards à la crème b) Rôti de dinde aux herbes Riz créole Maïs et poivrons	a) Filet de lieu au citron b) Emincé de bœuf bourguignon Pâtes Panaché de haricots Choux-fleurs		a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK	a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK	a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK		a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK	a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK	a) Minced roast beef Mashed potatoes Baked cauliflower b) Slice of chicken "Cordon bleu" - Pasta Summer vegetables HOLYDAY LUNCH BREAK	
Vendredi	a) Langue de bœuf sauce tortue Spirettes - Tomate b) Menu étape: Brochette de truite au chasselas Pommes nature - Broccoli	a) Cuisse de poulet orientale Semoule de couscous Courgettes sautées b) Steak de saumon aux croques-légumes Pommes vapeur Fenouil	a) Calamars à l'américaine b) Sauté de dinde au curry Riz au beurre Petits pois à la française Salsifis		a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli	a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli	a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli		a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli	a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli	a) Beef tongue Pasta - Tomato b) Trout kebab with chasselas Boiled potatoes Broccoli	

Calendrier hebdomadaire

1999

Weekly Calendar

Lundi Monday	Mardi Tuesday	Mercredi Wednesday	Jeudi Thursday	Vendredi Friday
21.6	22.6	23.6	24.6	25.6
09.00 ➤ ACADEMIC TRAINING LECTURE SERIES ON HEAVY ION PHYSICS (1/5) bldg 40/S2-A01	09.00 ➤ ACADEMIC TRAINING LECTURE SERIES ON HEAVY ION PHYSICS (2/5) Conference room, bldg 40/S2-A01 10.00 ➤ CERN LINUX USERS GROUP MEETING 11.00 IT NEUTRINO SUMMER Neutrino mass spectrum and neutrino mixing from neutrino oscillation data oscillation by W. GRIMUS / Vienna 11.30 C LHCC COMPUTING BOARD [LCB] Open Session 14.00 TH COSMOLOGY WORKSHOP Squeezed Relic Gravitons and Their Detection by L.P. GRISHCHUK / Cardiff	09.00 ➤ ACADEMIC TRAINING LECTURE SERIES ON HEAVY ION PHYSICS (3/5) Conference room, bldg 40/S2-A01 09.00 ➤ MEETING Commercial-Off-The-Shelf (COTS) compo- nents in the LHC radiation environment Conference room, bldg 13/2-005 14.00 TH THURSDAY SEMINAR Mirror Matter MACHOs by V. TEPLITZ / SMU Dallas 16.00 SL SL SEMINAR ELFE - an electron accelerator for nuclear physics by Guenther GESCHONKE / CERN 16.30 A CERN PARTICLE PHYSICS SEMINAR Neutrino mass : What has been accom- plished, and what do we need to do? by Boris KAYSER / National Science Foundation, Arlington, USA	09.00 ➤ ACADEMIC TRAINING LECTURE SERIES ON HEAVY ION PHYSICS (4/5) Conference room, bldg 40/S2-A01 11.00 TH COSMOLOGY WORKSHOP Pion production and cosmic-ray muons: implications for atmospheric neutrinos by T. GAISSER / Bartol 14.00 TH MEETING ON PARTICLE PHYSICS PHENOMENOLOGY Mass spectra and decays of heavy hadrons in the relativistic quark model by D. EBERT / CERN - TH	ACADEMIC TRAINING LECTURE SERIES ON HEAVY ION PHYSICS (5/5) Conference room, bldg 40/S2-A01 COSMOLOGY WORKSHOP Pion production and cosmic-ray muons: implications for atmospheric neutrinos by T. GAISSER / Bartol MEETING ON PARTICLE PHYSICS PHENOMENOLOGY Mass spectra and decays of heavy hadrons in the relativistic quark model by D. EBERT / CERN - TH
28.6	29.6	30.6	1.7	2.7
16.30 A CERN EP SEMINAR Review of recent structure function results by Arnulf QUADT / CERN-EP	14.00 IT IT INFORMATICS TUTORIAL The Java Series: Java RMI and Corba by Raul RAMOS POLLAN / CERN-IT			

A	Auditorium / bld. 500 Amphithéâtre / bld. 500	IT	IT Auditorium - bldg 31/3-004 & 5 Amphithéâtre IT - bld. 31/3-004 & 5	SL	SL Auditorium - Prévessin / bldg 864, 1st fl. Amphithéâtre SL - Prévessin / bld. 864, 1er ét.	Deadline for insertion : Tuesday 12.00 hrs Dernier délai pour insertions : mardi 12.00 h
C	Council Chamber / bld. 503 Salle du Conseil / bld. 503	LHC	LHC Auditorium / bldg 30, 7th floor Amphithéâtre LHC / bld. 30, 7e étage	TH	Theory Conference Room / bldg 4 Salle Théorie / bld. 4	Media & Publications (AS) : bldg 510/R-014, tel. 73475 Media & Publications (AS) : bld. 510/R-014, tel. 73475 e-mail : jeanette.melin@cern.ch
DG	6th Floor Conference Room, bldg 60 Salle de conférence au 6e étage, bld. 60	PS	PS Auditorium / bldg 6, 2-024 Amphithéâtre PS / bld. 6, 2-024	➤	place as indicated lieu selon indication	Staff Association : bldg 64/R-002, tel. 72819 Association du Personnel : bld. 64/R-002, tel. 72819 e-mail : StaffBulletin@cern.ch