

RESTAURANTS							
Plats conventionnés (déjeuner) semaine du 26 avril				Fixed price main courses (lunch) week of 26 April			
	No 1 – COOP Bât. 501 – Site Meyrin	No 2 – DSR Bât. 504 – Site Meyrin	No 3 – Gén. de Rest. Bât. 866 – Site Prévessin		No 1 – COOP Bldg. 501 – Meyrin Site	No 2 – DSR Bldg. 504 – Meyrin Site	No 3 – Gén. de Rest. Bldg. 866 – Prévessin 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 Rep is 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) Escalope de porc sauce charcutière Pommes lyonnaises Tomate au four b) Émincé de bœuf aux petits légumes Comettes - Haricots verts TOUS LES JOURS GRILLADES	a) Saucisse de porc rôtie Penne Épinards à la crème b) Sauté de bœuf créole Riz pilaf Haricots verts TOUS LES JOURS PIZZA	a) Boulettes de bœuf aux poivrons b) Escalope de dinde à la crème Pâtes au beurre Ratatouille niçoise Gratin de poireaux	Monday	a) Slice of pork with meat sauce Potatoes with onions Baked tomato b) Sliced beef with vegetables Pasta - Green beans EVERY DAY GRILL	a) Roast pork sausage Pasta Creamed spinach b) Creole-style beef stew Pilaf rice Green beans EVERY DAY PIZZA	a) Beef meat balls with sweet peppers b) Creamed slice of turkey Buttered pasta Nice-style ratatouille Baked leeks EVERY DAY GRILL & PIZZA
Mardi	a) Filet de plie pané Riz pilaf Carottes - Petits pois b) 1/2 coquelet aux raisins Pommes frites Gratin de courgettes LES MARCHÉS DU MONDE CHILI CON CARNE	a) Filet de pangasius vapeur aux salicornes Riz pilaf Gratin de choux-fleurs b) Hamburger d'agneau à la menthe Courgettes au cumin Pommes au four	a) Saumonette provençale b) Sauté de bœuf aux olives Polenta au fromage Tomate grillée Haricots verts TOUS LES JOURS GRILLADES ET PIZZA	Tuesday	a) Breaded fillet of plaice Pilaf rice Peas & Carrots b) Half chicken with raisins French fried potatoes Baked courgettes WORLD MARKET CHILI CON CARNE	a) Fillet of pangasius (fish) with samphire Pilaf rice Baked cauliflower b) Minced lamb with mint Courgettes with cumin Baked potatoes	a) Provençal-style rock salmon b) Beef stew with olives Polenta (cornmeal) with cheese Grilled tomato Green beans
Mercredi	a) Steak de bœuf haché sauce bordelaise Spätzli - Choux-fleurs b) Filet de flétan sauce hollandaise Riz - Fenouil LES MARCHÉS DU MONDE COUSCOUS	a) Blanc de poulet braisé aux raisins Riz à la cannelle Choux chinois b) Piccata de porc à la milanaise Pommes en cube Poivrons et maïs	a) Oeufs à la florentine b) 1/2 coquelet grillé au cognac Gratin dauphinois Épinards Navets	Wednesday	a) Minced beef steak with red wine sauce Swiss potato pasta Cauliflower b) Netherlands-style fillet of halibut - Rice - Fennel COUSCOUS WITH MEAT & VEGETABLES	a) Breast of chicken with raisins Rice with cinnamon Chinese cabbage b) Milanese-style pork "Piccata" - Sautéed potatoes - Sweet peppers & sweet corm	a) Eggs with spinach b) Gilled half chicken with cognac Baked sliced potatoes with cream sauce Spinach Turnips
Jeudi	a) Langue de bœuf sauce aux câpres Pommes mousseline Légumes d'été b) Sauté de veau aux olives Pâtes Choux de Bruxelles NASI GORENG	a) Moussaka à l'orientale Riz à l'aneth b) Poitrine de veau rôtie aux olives Gratin de pommes de terre Carottes Vichy	a) Filet de lieu au citron b) Carré de porc forestière Pommes vapeur ou risolées Poêlée de champignons Choux de Bruxelles	Thursday	a) Beef tongue with caper sauce Mashed potatoes Summer vegetables b) Veal stew with olives Pasta - Brussels sprouts WORLD MARKET NASI GORENG	a) Moussaka Rice with dill b) Roast breast of veal with olives Baked potatoes Vichy carrots	a) Fillet of coal-fish with lemon b) Roast pork on the bone with mushrooms Boiled or sautéed potatoes Sautéed mushrooms Brussels sprouts
Vendredi	a) Émincé de dinde aux champignons Risi bisi - Navets b) Filet de truite meunière Pommes nature Gratin de poireaux	a) Rösti montagnards Pâtes au beurre Flan de céleri b) Filet de lieu poché Pommes vapeur Tomates persillées	a) Cordon bleu b) Filet de dorade provençale Riz Carottes Vichy Côtes de bettes	Friday	a) Sliced turkey with mushrooms Rice with peas Turnips b) Fillet of trout Boiled potatoes Baked leeks	a) Mountain-style swiss hash brown potatoes Buttered pasta Celery flan b) Poached fillet of coal-fish Boiled potatoes Parsley tomato	a) "Cordon bleu" b) Provençal-style fillet of daurade Rice Vichy carrots Swiss chards

Calendrier hebdomadaire

1999

Weekly Calendar

Lundi Monday	26.4	Mardi Tuesday	27.4	Mercredi Wednesday	28.4	Jeudi Thursday	29.4	Vendredi Friday	30.4
09.15 ➤ CERN HEAVY ION FORUM Charm production in heavy ion collisions <i>Conference Room, bldg 40/S2-A01</i>		10.00 IT TECHNICAL PRESENTATION Macromedia Presents Dreamweaver by Martin RIEFENST AHL / Technical Sales Manager, Macromedia Northern Europe		09.30 IT 5 th ORACLE DEVELOPERS FORUM		10.00 IT IT INFORMATICS TUTORIAL An Introduction to Configuration Management by Arash KHODABANDEH / CERN-IT			
11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (1/5)		11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (2/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (3/5)	11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (4/5)		11.00 A ACADEMIC TRAINING LECTURE SERIES Muon Colliders (5/5)			
	14.00 TH DUALITY WORKSHOP String Networks, U-duality and Worldvolume Theories by Alok KUMAR / CERN-TH	14.00 TH DUALITY WORKSHOP String Networks, U-duality and Worldvolume Theories by Alok KUMAR / CERN-TH	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 (5/5)			
14.00 TH COSMOLOGY WORKSHOP Falsifying Inflation by Pedro G. FERRERA / CERN-TH	15.30 IT LIBRARY SCIENCE TALK Communicating Science in the Next Generation: New Implications for the Evolving Digital Library and the Library Without Walls at Los Alamos by Richard E. LUCE / LWW Project Leader and Research Library Director <i>Conference room, bldg 40/SS-C01</i>	14.00 TH THEORETICAL SEMINAR A new cure of unitarity from the QCD forest by Harry LAM / McGill University				14.00 IT MEETING ON PARTICLE PHYSICS PHENOMENOLOGY Heavy quarkonium and non-relativistic effective field theories by Antonio PINEDA / CERN-TH			
	16.30 A CERN PARTICLE PHYSICS SEMINAR The highest energy cosmic rays by Masahiro TESHIMA / Institute for Cosmic Ray Research, Tokyo Univ.			16.00 SL SL SEMINAR Critical Issues in Large Hadron Colliders by Eberhard KEIL / CERN					
3.5		4.5		5.5		6.5		7.5	
14.00 C ISOLDE EXPERIMENTS COMMITTEE Open session	14.00 COMPUTING SEMINAR Distributed Object-Oriented Programming using the ADAPTIVE Communication Environment by Johannes Gutleber / Vienna University of Technology <i>Salle DIRAC, bldg 40/SS-D01</i>			14.00 A COMPUTING COLLOQUIUM GNOME - a free desktop for GNU/Linux and other UNIX systems by Miguel DE ICAZA / Instituto de Ciencias Nucleares, UNAM, Mexico		10.00 IT IT INFORMATICS TUTORIAL Introduction to CGI Scripting by Kiran PATEL / CERN-IT			
14.00 ➤ CERN HEAVY ION FORUM Selected Topics in p-p, p-A and A-A interactions by Hans Gerhard FISCHER / CERN <i>Conference Room, bldg. 160/1-009</i>	16.30 A CERN PARTICLE PHYSICS SEMINAR Measurement of sin 2β and future prospects at CDF by Franco BEDESCHI / INFN, Sezione di Pisa	16.00 IT COMPUTING SEMINAR TSLA: The Third Advance in Application Support by Burkhard BUIROW				14.00 ➤ CERN HEAVY ION FORUM Hadronic probes show QGP in 158 A GeV Pb+Pb interactions by Johann RAPELSKI / University of Arizona, Tucson <i>Conference Room, bldg 160/1-009</i>			

Deadline for insertion : Tuesday 12.00 hrs
Dernier délai pour insertions : mardi 12.00 h

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A Auditorium / bld. 500
Amphithéâtre / bât. 500

IT IT Auditorium - bldg 31/3-004 & 5
Amphithéâtre IT - bât. 31/3-004 & 5

C Council Chamber / bld. 503
Salle du Conseil / bât. 503

LHC LHC Auditorium / bldg 30, 7th floor
Amphithéâtre LHC / bât. 30, 7e étage

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

TH Theory Conference Room / bldg 4
Salle Théorie / Bât. 4

SL SL Auditorium - Prévestin / bldg 864, 1st fl.
Amphithéâtre SL - Prévestin / bât. 864, 1er ét.

SL SL Auditorium - Prévestin / bldg 864, 1st fl.
Amphithéâtre SL - Prévestin / bât. 864, 1er ét.

TH Theory Conference Room / bldg 4
Salle Théorie / Bât. 4

➤ place as indicated
lieu selon indication