

RESTAURANTS							
Plats conventionnés (déjeuner) semaine du 1 février				Fixed price main courses (lunch) week of 1 February			
	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) 7.60 FS b) 8.70 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 Medis served: 11h30-14h00 18h00-20h00 Prices (CHF): a) 7.50 CHF b) 8.80 CHF	Opening times: 06h30 – 18h00 Closed except for groups Closed Medis served: 11h30-14h00 Prices (CHF): a) 7.60 CHF b) 8.70 CHF	Opening times: 07h00 – 18h00 Closed Closed Medis served: 11h30-14h00 Prices (FRF): a) 21.50 FRF b) 25.00 FRF
Lundi	a) Émincé de bœuf à la flamande - Nouillettes Haricots verts b) Côtes d'agneau à la provençale - Flageolet Tomate au four TOUS LES JOURS GRILADES	a) Langue de veau sauce aux câpres Garniture ou salade verte b) Fricassée de poulet au vin rouge Pommes mousseline Haricots verts SEMAINE PIZZA	a) Filet de colin pané b) Spaghetti bolognaise Spaghetti Choux -fleurs Ratatouille niçoise TOUS LES JOURS GRILADES ET PIZZA	Monday	a) Flemish-style sliced beef Pasta Green beans b) Provençal-style lamb chops White beans Baked tomato EVERY DAY GRILL	a) Veal tongue with caper sauce Garnish or green salad b) Chicken with red wine sauce Mashed potatoes Green beans PIZZA WEEK	a) Breaded fillet of hake b) Spaghetti bolognese Spaghetti Cauliflower Nice-style ratatouille EVERY DAY GRILL & PIZZA
Mardi	a) Boudin aux 2 pommes Pommes fruits Pommes mousseline b) Calamars à l'américaine Riz DÈS MARDI SEMAINE CRÊPES	a) Anneaux de calamars à la romaine Garniture ou salade verte b) Sauté d'agneau au curry Semoule de blé Carottes Vichy	a) Aile de raie à la grenobloise b) Beefsteak à l'ail Pommes sautées Haricots verts Carottes nouvelles	Tuesday	a) Black pudding Stewed apple Mashed potatoes b) American-style squids Rice FROM TUESDAY PANCAKE WEEK	a) Rome-style squid rings Garnish or green salad b) Curried lamb Couscous Vichy carrots	a) Grenoble-style skate wing b) Beef steak with garlic Sautéed potatoes Green beans Carrots
Mercredi	a) Nuggets de crevettes sauce piquante Riz b) Bœuf braisé bourgeoise Spirettes	a) Poêlée de foies de volaille persillés Garniture ou salade verte b) Saucisse de porc rôtie Pâtes au basilic Choux-fleurs	a) Beignets de poisson b) Poulet basquaise Pâtes Printanière de légumes Choux de bruxelles	Wednesday	a) Shrimp nuggets with spicy sauce Rice b) Braised beef Pasta	a) Parsley chicken liver Garnish or green salad b) Roast pork sausage Pasta with basil Cauliflower	a) Fish fritters b) Basque-style chicken Pasta Spring vegetables Brussels sprouts
Jeudi	a) Saucisse à rôtir sauce à l'oignon 2 garnitures b) Cuisse de lapin chasseur Spätzli	a) Gratin de penne au jambon et champignons Salade verte b) Escalope de dinde à la sauge Pommes sautées Tomate provençale	a) Brandade de morue b) Jambon d'york sauce au madère Riz au beurre Poireaux au jus Salade verte	Thursday	a) Roast sausage with onion sauce 2 garnishes b) Hunter-style leg of rabbit Swiss potato pasta	a) Baked pasta with ham & mushrooms Green salad b) Slice of turkey with sage Sautéed potatoes Provençal-style tomato	a) Salt fish "Brandade" b) Ham with madeira sauce Buttered rice Leeks Green salad
Vendredi	a) Fricassée de poulet au citron Nouillettes + 1 légume b) Médailon de sole tropicale sauce niçoise Pommes nature Pois mangetout	a) Tripes à la milanaise Garniture ou salade verte b) Filet de St-Pierre à l'oseille Riz safrané Broccoli	a) Moules marinières b) Steak œuf à cheval Pommes frites Épinards Navets à la crème	Friday	a) Chicken with lemon Pasta 1 vegetable b) Slice of tropical sole with Nice-style sauce Boiled potatoes Snow peas	a) Milanese-style tripe Garnish or green salad b) Fillet of John Dory with sorrel Saffron rice Broccoli	a) Mussels b) Beef steak with egg French fried potatoes Spinach Creamed turnips

Calendrier hebdomadaire

1999

Weekly Calendar

Lundi Monday	1.2	Mardi Tuesday	2.2	Mercredi Wednesday	3.2	Jeudi Thursday	4.2	Vendredi Friday	5.2
11.00 DETECTOR SEMINAR Status of the binary readout electronics development in Radiation-Hard Technologies for the ATLAS Silicon Tracker by F. ANGHINOLETTI / CERN-EP <i>Conference room, bldg 13/2-005</i>	10.30 TIS SEMINAR Global Safety Management Concepts by A. MASTELLI & A. PASCHE / Safety Management Systems S.A, CH <i>Introduction by M. STREIT-BIANCHI bldg 593, Room 11</i>	14.00 DUALITY WORKSHOP Phenomenology of low quantum gravity scale models by Karin BENAKLI / TH Division	14.00 SCIENCE, TECHNOLOGY & INDUSTRY SEMINAR Creative interventions through European Science Parks and incubators by Bob HODGSON / Segal Quince Wicksteed Ltd., UK <i>Auditorium bldg 40, SS/D-01</i>	14.00 THEORETICAL SEMINAR Branes and the dynamics of gauge theories by Yaron OZ / CERN-TH	14.00 THURSDAY SEMINAR Strings with hyperfine structure by Carlo A. TRUGENBERGER / University of Geneva	14.00 MEETING ON PARTICLE PHYSICS PHENOMENOLOGY Predicting quark and lepton masses and mixings by Carl H. ALBRICHT / Northern Illinois University & Fermilab	10.00 IT IT INFORMATICS TUTORIAL The Java Tutorials Programme: Basic Concepts in Object Oriented Programming		
8.2		9.2		10.2		11.2		12.2	
11.00 ACADEMIC TRAINING LECTURE SERIES Superfluid Helium : Physics and applications (1/5) – The Physics of Superfluid Helium-4 by W. F. VINEN, Birmingham Univ., GB	11.00 ACADEMIC TRAINING LECTURE SERIES Superfluid Helium : Physics and applications (2/5) – The Physics of Superfluid Helium-4 by W. F. VINEN, Birmingham Univ., GB	11.00 ACADEMIC TRAINING LECTURE SERIES Superfluid Helium : Physics and applications (3/5) – The Physics of Superfluid Helium-4 by W. F. VINEN, Birmingham Univ., GB	11.00 ACADEMIC TRAINING LECTURE SERIES Superfluid Helium : Physics and applications (4/5) – The Technology of Superfluid Helium by P. LEBRUN, LHC Division	11.00 ACADEMIC TRAINING LECTURE SERIES Superfluid Helium : Physics and applications (5/5) – The Technology of Superfluid Helium by P. LEBRUN, LHC Division					
14.00 ISOLDE EXPERIMENTS COMMITTEE Open session									
16.30 CERN EP SEMINAR The last on-line level trigger and the physics at H1 by Vincent LEMAITRE / EP Division									

A

Auditorium / bld. 500
Amphithéâtre / bât. 500

TH

Theory Conference Room / bld. 4
Salle Théorie / bât. 4

DG

6th Floor Conference Room, bld. 60
Salle de conférence du 6e étage, bât. 60

IT

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

Deadline for insertion : Tuesday 12.00 hrs
Staff Association : bld. 64/R-002, tel. 72819
Media & Publications (AS) : bld. 510/R-014, tel. 73475
e-mail : iafinitiv.Melin@cern.ch
Doreen.Klein@cern.ch

C

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

LHC

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

PS

PS Auditorium / bld 6 2-004
Amphithéâtre PS / bât. 6, 2-004

SL

SL Auditorium – Préessin / bld. 864, 1st fl.
Amphithéâtre SL – Préessin / bât. 864, 1er ét.

place as indicated
lieu selon indication

Dernier délai pour insertions : mardi 12.00 h
Association du Personnel : bât. 64/R-002, tel. 72819
Media & Publications (AS) : bât. 510/R-014, tel. 73475