

3rd – 6th March 2004 in Freising-Weihenstephan, Germany

*1st International qPCR Symposium &
Application Workshop*



Substantial Welfare
Balancing your mind and body

Coffee Break

Would you care of a cup of coffee?



Under offer

- coffee & tea in self-service
- non alcoholic drinks offered by students
- buttered pretzels and pastries

Location

Aula

Dates

Wednesday 3 March 2004

14:30 – 15:00

Thursday 4 March 2004

10:20 – 10:50

15:10 – 15:40

Friday 5 March 2004

10:00 – 10:30

15:30 – 16:00



Lunch Break

What's for eats?

At the registration desk you'll get per day and lunch a sales slip with which you can pay **1 main dish** and **4 trimmings** in the mensa.

Under offer

Wednesday 3 March 2004

11: 30 – 12:30

Thursday 4 March 2004

12:30 – 13:30

Friday 5 March 2004

12:30 – 13:30

Location

Main dishes

Kalbsfrikadelle – Hamburger of calf

Countrykartoffel+Quark – Potatoes with curd cream

Holzfallersteak (Schwein) – Woodcutter steak (pork)

Schlachtschüssel – Butcher's plate

Polenta mit Blattspinat – Polenta with spinach leaves

Truthahnsteak – Steak of turkey

Esterhazygulasch - Goulash Esterhazy

Millirahmstrudel mit Äpfeln – Milk cream apple strudel

Seelachsfilet mit Gemüse und Früchten –

Filet of Pollock with vegetables and fruits

Mensa

Mensa Bavarian Dinner Buffet

Get-together with the Companies

During the Buffet the industries fair will be open, thus you will be able to link socializing and professional discussions with your substantial welfare. Have a good time!

Under offer

Verschiedene Salate - Various Salads

Gefüllte Putenbrust, Schinken, verschiedene Käse -
Breast of turkey hen, gammon, various cheese

Schweinebraten und -lende, Putengeschnetzeltes -
Roast pork, launch of pork, strips of turkey hen

Spätzle, Kartoffelknödel, Gemüsegratin -
Homemade noodles, potato dumplings, gratin potatos

Location

Aula (foyer and ground-floor)

Date

Wednesday 3 March 2004
18:00 – 22:00



Buffet, the vampire slayer.

Lunch Buffet

For workshop participants!

Vorspeisen: Pastasalat, Mozzarellabällchen, Auberginenröllchen, Blätterteigröllchen, Reissalat mit Hähnchenbrust
Starters: pasta salad, small mozzarella balls, small aubergine rolls, small flaky – pastry rolls, rice salad with chicken breast
Hauptgerichte: Lasagne mit Ricotta, Schwertfischrouladen auf Pesto, Toskanisches Huhn, geschmort, mit Kartoffelgratin
Main dishes: lasagne with ricotta, swordfish roulades on rucola pesto, Tuscany chicken, braised, with potatos baked in the oven
Nachspeise: Mascarponecreme mit frischen Früchten
Dessert: Mascarpone cream with fresh fruits

Aula

Saturday 6 March 2004
12:30 – 13:30

Under offer

Location

Date

Dinner is served

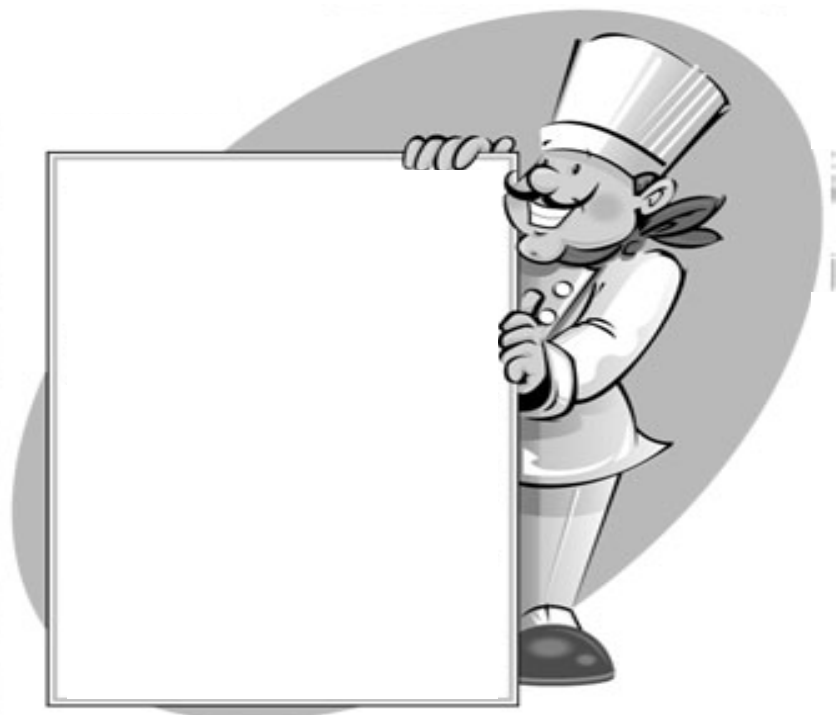
As you please!

Two Gala Dinners will be arranged at Thursday evening and you are spoilt for choice.

A Bavarian Gala Dinner will take place in the oldest brewery in the world which invite you to come along to enjoy Bavarian delicacies.
feel the origin of beer... The Brewery has a capacity of 280 persons.

A Mediterranean Gala Dinner is arranged in a famous site which can be called cultural focus of Freising. They will spoil you with Italian fancy foods.

To facilitate your decision the next page will show you the menus in detail. In order to avoid any logistic trouble we kindly ask you to inform the registration desk already Wednesday afternoon about your preference. You will get a respective sales slip authorizing you for the chosen Dinner.





Bavarian Gala Dinner

Under offer

Verschiedene Brotaufstriche – various spreads
 Aufgeschmolzene Brotsupp'n - Bread soup
 ½ gegrillte Schweinshaxe mit Sauerkraut und Knödel –
 ½ grilled knuckle of pork with sauerkraut and dumpling
 Münchner Tellerfleisch mit Kren und Kartoffelsalat –
 Munich boiled beef, horseradish and potato salad
 Portion Bauernente mit Blaukraut und Knödel –
 Quarter of roast duck with red cabbage and dumpling
 Allgäuer Käsespätzle mit gemischtem Salat –
 Allgaeu homemade noodles with cheese and mixed salad
 Salatteller mit gebackenem Schafskäse –
 A dish of salad with baked ewe's milk cheese
 Apfelstrudel mit Sahne oder Vanilleeis mit heißen Himbeeren –
 Apple strudel with cream or vanilla ice cream with hot raspberries

Location**Bräustüberl Weihenstephan****Date**

Thursday 4 March 2004
 19:00 – 22:00



Mediterranean Gala Dinner

Vorspeisen: Meeresfrüchtesalat, Pastasalat, Blätterteighäppchen, Bohnensalat mit Salami und Zwiebeln, Parmaschinken, Mini-Pizza
 Bunte Blattsalate mit Tomaten, Oliven, Parmesan, Tomaten mit Mozzarella, Auberginen mit Zwiebelfüllung, gebratene Austernpilze

Starters: seafood salad, pasta salad, flaky-pastry tibits, haricot beans salad with salami and onions, Parma harm, mini pizza
 mixed salad with tomatoes, olives and Parmesan, tomatoes with mozzarella, aubergines filled with onions, baked oyster mushrooms

Hauptgerichte: Hausgemachte Cannelloni, Involtini von der Hähnchenbrust, Gebratene Spieße v. Steinbeißerfilet, Nudelpfanne Malloreddus

Main dishes: homemade cannelloni, involtini – chicken breast filled, fried Skewers with Spined loach, pasta pan Malloreddus

Nachspeisen: Erdbeer Tiramisu, Cappuccinocreame mit Amaretti, Panna Cotta auf Walderdbeeren

Dessert: Strawberry Tiramisu, Cappuccinocream with Amaretti, Panna cotta on wild berries

Under offer**Lindenkeller**

Thursday 4 March 2004
 19:00 – 22:00

Location**Date**