

CONSORTIUM MEETING BLIZAAR
Luxembourg 18th, 19th and 20th October 2017

18th October Wednesday

09:00-09:30 Welcome Coffee
09:30-11:00 LIST Recap / POC / Demos / Sketches / Feedback
11:00-12:30 UBdx Recap / POC / Demos / Sketches / Feedback
12:30-14:00 Lunch at LIST
14:00-15:30 EISTI Recap / POC / Demos / Sketches / Feedback
15:30-15:45 Coffee Break
15:45-16:45 Deliverables Review (e.g., Project Vision, Architecture & Integration, API, Papers)
16:45-17:00 Day Recap

19:00-22:00 Dinner at Bay of Bengal (Luxembourg - Bonnevoie)

Address of the Restaurant: 79 Rue de Bonnevoie, L-1260 Luxembourg, Luxembourg

Transport: A shuttle will be organised for people accommodated at the Hôtel de La Poste. For people living in Luxembourg and around, please organise your own transport.

08:40: Hôtel de La Poste > LIST

17:20: LIST > Hôtel de La Poste

18:30: Hôtel de La Poste > Restaurant

21:15: Restaurant > Hôtel de la Poste

19th October Thursday

9:00 Welcome Coffee
9:00-10:30 Revisiting the User Vision [Biology use case] (e.g., user stories, concrete use cases, validating the Backlog)
10:30-12:00 Implementing the User Vision in Small Groups (e.g., Use case Realization)
12:00-13:30 Lunch at LIST
13:30-14:30 Revisiting the User Vision [DH use case] (e.g., user stories, concrete use cases, validating the Backlog)
14:30-15:30 Implementing the User Vision in Small Groups (e.g., Use case Realization)
15:30 Coffee Break
15:30-16:00 Day + Meeting Recap

19:00-22:00 Dinner at La Maison Lefèvre (Esch-sur-Alzette)

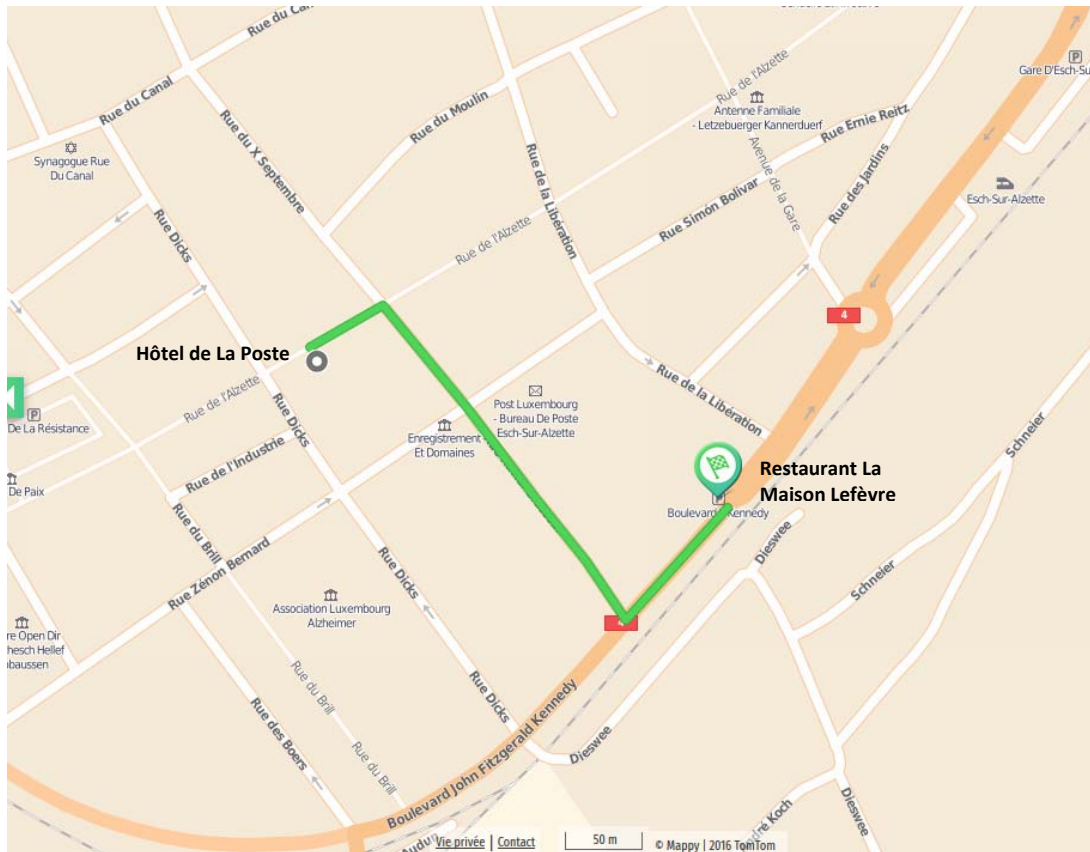
Address of the Restaurant: 138 Boulevard J.F. Kennedy, L-4171 Esch-sur-Alzette, Luxembourg

Transport: A shuttle will be organised for people accommodated at the Hôtel de La Poste. For people living in Luxembourg and around, please organise your own transport.

08:40: Hôtel de La Poste > LIST

16:20: LIST > Hôtel de La Poste

Please note that no shuttle has been organised to go to Maison Lefèvre as the restaurant is located at 6 min walk from the hotel (see plan below)



20th October Friday

9:00-10:00 Detailed Work Planification and Responsibilities (e.g., Sprints Planning, Integration, User Validation, Scientific Contributions, Visits)
10:00-10:30 Coffee Beak
10:30-12:00 Consortium Meeting [Bruno, Mohammad, Sébastien, Marten]
12:00-13:30 Lunch at LIST

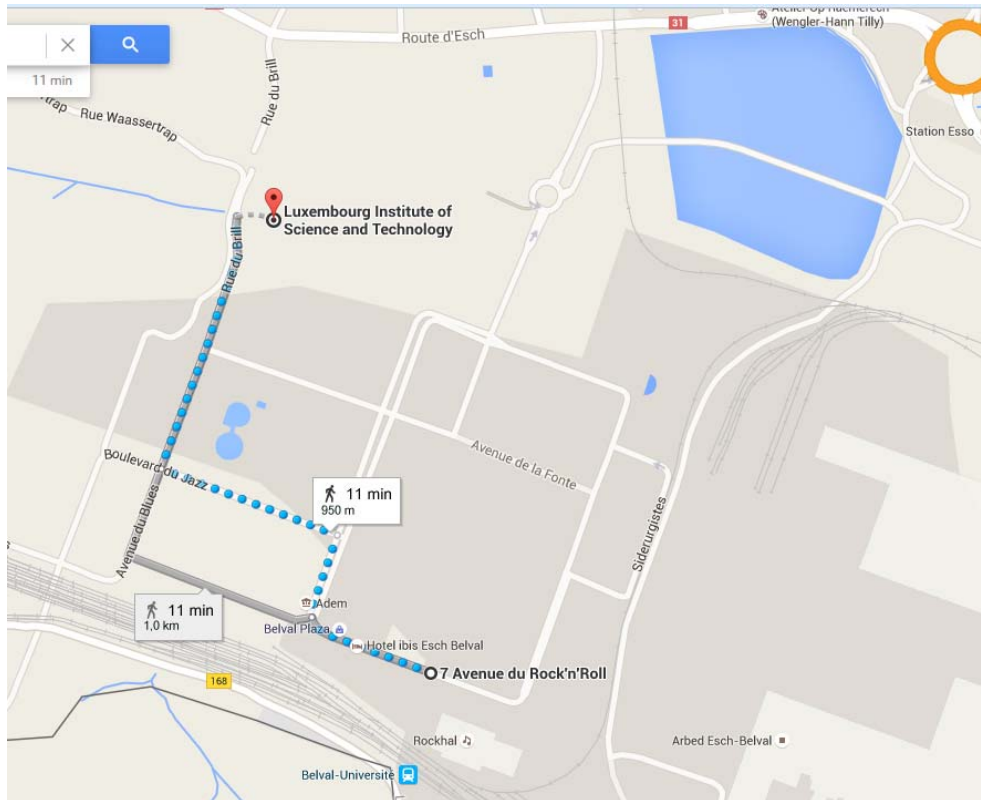
Transport: A shuttle will be organised for people accommodated at the Hôtel de La Poste. One way trip to LIST.

08:40: Hôtel de La Poste > LIST

If you need any information to organise your way back to the airport / train station don't hesitate to contact me.

LOCATION OF THE MEETING

Luxembourg Institute of Science and Technology (LIST)
41, Rue du Brill
L-4422 Belvaux (Luxembourg)



How to reach LIST?

Train from Luxembourg: stop at Belval-Université (about 30 min) + Walk for 11 min (see map)

Car: Arrival from A4 highway, at the roundabout take Route d'Esch/N31 and turn left at Rue du Brill. The LIST is at the end of the no-through road (visitor parking available).

Please note that a shuttle will be organised every morning for people accommodated at the Hôtel de La Poste in Esch-sur-Alzette (departure is fixed at 8.40 in front of the hotel)

Useful links:

Train network: <http://www.cfl.lu/en>

Bus network: <http://www.mobiliteit.lu/>

LUNCH MENUS

Wednesday

Starter

Pasta salad (mozzarella, smoked ham and pesto)

OR

Mixed vegetable salad

Main course

Turkey cutlet, mushroom sauce and potato gratin

OR

Asparagus risotto with parmesan petals and arugula

Desert

Apple pie with custard sauce

OR

Fruit salad

Thursday

Starter

Plate of Italian Charcuterie

OR

Vegetable Tian

Main Course

Grilled salmon with rice and vegetables

OR

Mushrooms Pie

Desert

Floating Island

OR

Fruit salad

Friday

Starter

``Assiette Lorraine`` (regional specialities)

OR

Greek salad

Main Course

Filet mignon of pork with mashed potatoes and vegetable

OR

Potato patties with Brie cheese

Desert

Chocolate Cream

OR

Fruit salad

EVENING MENUS

Wednesday evening: Bay of Bengal

Indian Buffet (with vegetarian and non-vegetarian options)

Thursday evening: La Maison Lefèvre

Starter

Citrus red tuna tartare with citrus fruits with spring onions coulis

OR

Pumpkin cream with chestnuts chips and crunchy bacon cubes (also available without the bacon cubes on demand)

Main course

Wild salmon fillet unilateral cooked, cream of lettuce and parmentier tatin

OR

Veal Roast with carrots and red onion confit

OR

Vegetable Risotto

Desert

Malaga rice pudding, roasted pineapple

OR

Chocolate and nuts Cheesecake