LHCP 2023 Large Hadron Collider Physics Conference Belgrade, 22-26 May 2023

Daíly News Monday 20th May

добродошли

The organisers of LHCP2023 are happy to welcome you to Belgrade, Serbia and the first in person LHCP since 2019 WIFI: LHCP2023

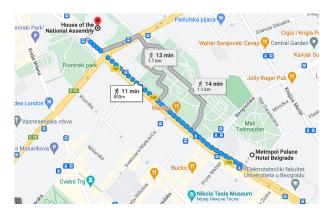
Password: Belgrade

Today's Events

Come and meet people from Industry & Innovation in the coffee area - you'll also find colleagues from CERN's KT & procurement offices.

19:00 - Welcome reception National Assembly Building

Welcome address by: Prof. Dr. Marko Atlagić, National Assembly (Science/Education) Prof. Dr. Vladan Đokić, rector of Belgrade University



Programme

Opening of the conference Dr. Joachim Mnich, CERN Director of Research & computing Dr. Jelena Begovic, Minister of MoSTDI Plenary sessions: Morning: 9:00–13:00 and Afternoon: 17:00 – 18:30 (Ivo Andric room) Parallel Sessions: 14:30-16:00 Beyond SM 2 (Lavender room) Heavy Ion Physics (Plato room) Joint EFT (Ivo Andric room) Outreach, Diversity and Education (Aristotle room) QCD Physics (Elytis 7th floor)

Our conference venue:

Located next to the Tasmajdan Park, just a few minutes' walk from Belgrade's city centre. The Metropol Palace Hotel was Originally opened in 1957. In the 1960s and 1970s the Metropol was one of the most popular and elite venues in Belgrade and the president of Yugoslavia, Josip Broz Tito, organized his New Year's Eve celebrations in the hotel. (dnahotels.com)

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Your local organisers have kindly suggested a few restaurants and dishes you may like to try during the week

Restaurants nearby:

- Madera
- •Pavle Korčagin
- •Lorenzo & Kakalamba (Italian)
- •Walter Sarajevski cevap
- Mezestoran dvorište
- •Kafana Zlatni opanak
- •Tranquilo bar
- •Furuna (Libanese)
- •Orasac
- •Cevabdzinica Savcic
- •La Rumba (Cuban)



If you like to dine with sheep where the furnature is art, Lorenzo & KakalamBa.... (Lots to see inside)





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Food to try while you are here

<u>Breakfast</u> Prženice (bread in smashed egg fried) Uštipci (type of pastry)

<u>Appetisers</u> Ćevapčići (finger shape minced meat) Pršuta od mangulice (mangulica prosciutto) Duvan čvarci (tobaco pork scratchings) Kajmak (Serbian butter) Sjenički or Zlatarski sir (white cheese from Sjenaica or Zlatar) Ajvar

<u>Salads</u> Kiseo kupus (sour cabbage salad) Šopska salata (Šopska salad) Pečena paprika sa belim bukom (roasted peppers with garlic)

<u>Glavna jela</u>

Užička komplet lepinja (bread, kajmak, fried egg, pretop - fat and sauce of lamb or pork roast) Kuvan kiseo kupus (traditional sour cabbage) Prebranac (Serbian baked beans) Serbian sarma Mućkalica (a stew made of barbecued meat and vegetables) Karadjordjeva snicla (Karadjordje's steak) Dimljena pastrmka na žaru (grilled smoked trout) Šaran / carp fish Punjene suve paprike (dry peppers stuffed)

<u>Deserts</u>

Doboš cake Reforma cake Poppy seed strudel Sitni kolači / small cakes of different kind (rozen torta, bajadera, grilijaš štanglice, londonske štanglice, žerbo kocke,...)