



Please register before 11th November 2016

Phone: +49 711 685-63763

Fax: +49 711 685-63491

E-Mail: aaron.fuller@ifk.uni-stuttgart.de

BIOXYSORB FINAL WORKSHOP – November 22-23, 2016

Name	
Firstname	
Title	
Company	
Department	
Address	
Email	
Phone	
Fax	

I will take part at:

Final Workshop:	<input type="checkbox"/>	Dinner, - November 22nd:	Attending (Y/N)	<input type="checkbox"/>	Excursion:	<input type="checkbox"/>
		Starter 1	<input type="checkbox"/>	Menu 2	<input type="checkbox"/>	For menus, please see 2nd and 3rd pages
		Starter 2	<input type="checkbox"/>	Menu 3	<input type="checkbox"/>	
		Menu 1	<input type="checkbox"/>	Vegetarian a) or b)	<input type="checkbox"/>	

We will confirm the registration by e-mail. You will receive your ticket at the conference office.





BIOXYSORB FINAL WORKSHOP– Stuttgart, Germany 22nd-23rd November 2016

REMARKS:

HOTEL RESERVATION

We recommend the “BusinessHotel & Apartments Stuttgart-Vaihingen” with a special fee for conference participants from 22nd to 23rd of November. For your hotel reservation please contact the Hotel and refer to „BiOxySorb“ contingent. Additional hotels will be provided with the invitation.

Tel: +49 711 78390

Email: info@hotel-vaihingen.de

<http://www.hotel-vaihingen.de/>

MENUS Dinner 22nd November: Guests can choose from the following menus:

Starter 1

Maultaschensuppe

Filled Swabian Ravioli Soup with homemade beef broth with delicate ravioli stripes

Starter 2

Tomatencremesuppe

Creamy Tomato Soup with farmers bread croutons and grated cheese

MENU 1

Das große Brauhaus Schnitzel

Large pork chop coated with crunchy bread crumbs and fried in butter lard served with Brauhaus-French fries

MENU 2

Schwabenpfännle

Swabian skillet with pork tenderloin and a small grilled veal chop with black beer gravy, served with Swabian ravioli and cheese-spätzle



BIOXYSORB FINAL WORKSHOP– Stuttgart, Germany 22nd-23rd November 2016

REMARKS:

HOTEL RESERVATION

We recommend the “BusinessHotel & Apartments Stuttgart-Vaihingen” with a special fee for conference participants from 22nd to 23rd of November. For your hotel reservation please contact the Hotel and refer to „BiOxySorb“ contingent. For your convenience, additional hotels are provided on the next page.

Tel: +49 711 78390

Email: info@hotel-vaihingen.de

<http://www.hotel-vaihingen.de/>

MENUS Dinner 22nd November: Guests can choose from the following menus:

Menu 3

Schwäbisches Putenrahmgeschnetzeltes

Swabian Turkey Ragout with fresh mushrooms in a light creamy gravy, served with delicious egg spätzle

Vegetarian a)

Hausgemachte Kässpätzle im Pfännle (vegetarian)

Swabian noodles served with three malted cheeses and fried onions in the skillet

Vegetarian b)

Salatschüssel (vegetarian)

Market fresh seasonal leafy lettuce with fresh cucumbers, sun ripened tomatoes and carrots, served with roasted mushrooms and crunchy beer-bred croutons



BIOXYSORB FINAL WORKSHOP– Stuttgart, Germany 22nd-23rd November 2016

REMARKS:

Additional Hotels

Hotel Azenberg GmbH (Stuttgart)

<http://www.hotelazenberg.de/>

Rega Hotel Stuttgart (Stuttgart city center)

<http://www.rega-hotel.de/>

Hotel Am Feuersee (Stuttgart city center)

<http://hotel-am-feuersee.de/>

Hotel Royal (Stuttgart city center)

www.royalstuttgart.de

arcona MO.Hotel (Stuttgart-Vaihingen)

www.stuttgart.arcona.de

Pullman Hotel and Resorts (Stuttgart-Vaihingen)

<http://www.pullmanhotels.com/de/home/index.shtml>

Holiday Inn Express, Stuttgart airport

<http://www.express-stuttgart.de/>