



Lunchtime Mo—Fr  
11:30—15:00

## Starter

<b>Beef Soup</b> with beef and vegetables	7
<b>Lobster Soup</b> with fried black tiger prawn	11
<b>Matjes</b> with rye bread, pickled red onions and cucumber relish	12
<b>Burrata</b> with mango, arugula and lemon oil	14
<b>Smoked Salmon</b> with hash browns, Crème fraîche and creamed horseradish	15,5
<b>Carpaccio «Classico»</b> Beef carpaccio with Parmesan and arugula	14
<b>Beef Tatar</b> with avocado and a crispy baked potato nest	15

## Salad

<b>Mixed Salad small / large</b> Mixed greens with tomatoes, onions peppers, cucumbers and dressing American / French / Italian / Sylter	6,5 / 9
<b>Caesar Salad small / large</b> Romaine lettuce with Parmesan croûtons and Caesar dressing	9 / 14
*** with roasted corn-fed chicken	21
*** with fried black tiger prawns	26
*** with grilled salmon	27
<b>MADISON Salad</b> Large mixed salad with roasted corn-fed chicken, bacon, egg cheese and American dressing	22
<b>Färoer Salmon Salad</b> Grilled salmon with tomato butter on mixed leaf salad, toasted pine nuts and Sylter dressing	26

All prices are quoted in Euro and include sales tax and service.

Restaurant in THE MADISON Hotel Hamburg  
Schaarsteinweg 4 20459 Hamburg  
+49 40 37 66 61 70 madisonhotel.de

## Main Dishes

all burgers are also available as Veggie

<b>Veggie Burger</b> Pan-fried beefless patty with beetroot-currant chutney cucumbers, onions and coleslaw	18
<b>Asia Burger</b> Beefless burger with wok fried vegetables with soy-ginger sauce and French fries	18
<b>Cheeseburger</b> Beef burger with cheese, tasty sauce cucumber, tomato, onions and coleslaw	19
<b>Spaghetti al Pesto</b> with tomato and basil pesto	14
*** with fried black tiger prawns	26
<b>Chicken Singapore</b> Roasted corn-fed chicken with wok fried vegetables, sweet-sour sauce, Basmati rice and roasted cashew nuts	22
<b>Daily Wok</b> Daily variation of a wok speciality with fried fish	26
<b>Top Sirloin Steak 180g</b> from South America with herb butter green bean variation and French fries	26
*** Rib Eye Steak from South America 330g	37
*** Beef fillet from South America 180g	39
*** Iberico Pork Loin Steak 250g	28

## Business Lunch

Each dish will be served with  
either a side salad or a small dessert  
as well as one alcohol free soft drink (0,2l or 0,25l).

<b>Currywurst</b> with French fries	15
<b>Wild Garlic-Gnocchi</b> with cherry tomatoes	17
<b>Königsberger Klopse</b> Meat balls in creamy caper sauce with boiled potatoes and beetroot salad	18
<b>Marinated Belly of Pork</b> with honey-soy sauce, Basmati rice and creamed cucumber salad	19
<b>Baked Redfish</b> with a mix of mashed potatoes and wild garlic and cherry tomato ragout	20

## Dessert

<b>Affogato</b> double Espresso with vanilla-ice cream	7
<b>Almond-Nougat Soufflee</b> with pistachio-orange ice cream	7

# Beverages

## BEER

König Pilsener from the tap	0,25   3,8
König Pilsener from the tap	0,4   6
Th. König Zwickel from the tap	0,3   5
„Alsterwasser“ Shandy	0,25   3,5
„Alsterwasser“ Shandy	0,4   5,5
Benediktiner Wheat beer	0,5   6,5

## NON ALCOHOLIC

Bitburger 0,0 Pils	0,33   4
Bitburger 0,0 Shandy, naturally cloudy	0,33   4
Benediktiner wheat beer	0,5   6,5

## SOFT DRINKS

Gerolsteiner medium water	0,25   3,5
Gerolsteiner still water	0,25   3,5
Gerolsteiner medium water	0,75   8,5
Gerolsteiner still water	0,75   8,5
Coca Cola, Coke Zero, Fanta, Sprite	0,2   3,5
Spezi (Coca Cola & Fanta)	0,4   6
Sparkling apple juice	0,2   3
Sparkling apple juice	0,4   5
Sparkling rhubarb juice	0,33   4,5
Apple juice, naturally cloudy	0,2   3,5
Tomato-, grapefruit-, passion fruit juice	0,2   3,5

## HOT BEVERAGES

Coffee creme	3,5
Espresso	3,5
Double espresso	5
Cappuccino	5
Latte macchiato	5,5
Café au lait	5
Pot of tea	6
Pot of hot cocoa milk	6

# Sparkling Wine

<b>Sekt Carte Blanche Sec</b>	0,1   7
Invigorating perlage and notes of white fruits	0,75   42
<b>Germany, Baden, Geldermann</b>	

<b>Champagner Brut Réserve</b>	0,1   15
Lively, fresh and harmonious with delicate fruit	0,75   95
<b>France, Champagne, Charles Heidsieck</b>	

# White Wine

<b>Chardonnay</b>	0,2   8
Fresh wine with a beautiful fruit note	0,75   29
<b>France, Gascogne, Domaine Tariquet</b>	

<b>Pinot Gris »Eins zu Eins«</b>	0,2   9,5
Fruity, tangy and a mineral bouquet	0,75   34
<b>Germany, Palatinate, Andreas Diehl</b>	

<b>Pinot Blanc</b>	0,2   9,5
Soft with low acidity and inviting aroma	0,75   34
<b>Germany, Palatinate, Tina Pfaffmann</b>	

<b>Sauvignon Blanc »Straight«</b>	0,2   12
Finely spiced fruit, full of finesse, a long finish	0,75   41
<b>Germany, Rhine Hesse, Tobias Krämer</b>	

<b>Riesling</b>	0,2   12
High degree of minerality, spicy, full of finesse and beautiful balance	0,75   41
<b>Germany, Moselle, "Schlossgut Liebig"</b>	

<b>Lugana</b>	0,2   14
Strong, spicy mineral nuances on the finish	0,75   48
<b>Italy, Veneto, Alberto Zenato</b>	

# Red Wine

<b>Côtes du Rhône</b>	0,2   8
<b>Mourvèdre, Grenache, Syrah</b>	0,75   29
Aromatically complex, without being complicated	
<b>France, Rhône, La Rocaille</b>	

<b>«Quatro»</b>	0,2   12
<b>Cabernet Sauvignon, Carmenère Malbec, Syrah</b>	0,75   41
Harmonious soft wine with beautiful fruit	
<b>Chile, Valle de Colchagua, MontGras</b>	

<b>Primitivo - Organic</b>	0,2   11
Soft and full-bodied with a fine fruity sweetness	0,75   38
<b>Italy, Apulien, Foresta Ombrosa</b>	

<b>Shiraz</b>	0,2   13,5
Harmonious, spicy concentrated fruit aromas	0,75   46
<b>Australia, Langhorne Creek, Heartland Wines</b>	

<b>Chianti Classico</b>	0,2   14
Elegant fruit, soft, velvety	0,75   48
<b>Italy, Toscana, Fattoria Le Corti</b>	

<b>Black Print</b>	0,2   16
<b>St. Laurent, Syrah, Merlot, Cabernet Sauvignon</b>	0,75   55
Intense aroma, fruity and spicy	
<b>Germany, Palatinate, Markus Schneider</b>	

# Rosé Wine

<b>»Saigner«</b>	0,2   12
Spicy and strong, with lively acidity	0,75   41
<b>Germany, Palatinate, Markus Schneider</b>	

All prices are quoted in Euro and include sales tax and service.

Restaurant in THE MADISON Hotel Hamburg  
Schaarsteinweg 4 20459 Hamburg  
+49 40 37 66 61 70 madisonhotel.de