



Lunchtime Mo—Fr
11:30—15:00

Starter

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

Salad

Mixed Salad small / large Mixed greens with tomatoes, onions peppers, cucumbers and dressing American / French / Italian / Sylter	6,5 / 9
Caesar Salad small / large 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
MADISON Salad Large mixed salad with roasted corn-fed chicken, bacon, egg cheese and American dressing	22
Färoer Salmon Salad Grilled salmon with tomato butter on mixed leaf salad, toasted pine nuts and Sylter dressing	27

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

Veggie Burger Pan-fried beefless patty with beetroot-currant chutney cucumbers, onions and coleslaw	18
Asia Burger Beefless burger with wok fried vegetables with soy-ginger sauce and French fries	18
Cheeseburger Beef burger with cheese, tasty sauce cucumber, tomato, onions and coleslaw	19
Spaghetti al Pesto with tomato and basil pesto	14
*** with fried black tiger prawns	26
Chicken Singapore Roasted corn-fed chicken with wok fried vegetables, sweet-sour sauce, Basmati rice and roasted cashew nuts	22
Daily Wok Daily variation of a wok speciality with fried fish	26
Top Sirloin Steak 180g 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).

Chicken Fricassee with asparagus, peas and rice	15
Fried Merguez Sausage with a salad made of tomatoes, avocado black rice with mint-yoghurt and balsamic	15
Fresh local Asparagus with potatoes and melted butter or Sauce Hollandaise	21
*** with boiled or smoked dry ham	26
*** with baked Schnitzel Viennese	29
*** with 180g fried salmon fillet	31

Dessert

Affogato double Espresso with vanilla ice cream	7
Rhubarb-Panna Cotta with almonds-cookies	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

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

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

White Wine

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

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

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

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

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

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

Red Wine

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

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

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

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

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

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

Rosé Wine

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

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