



Lunchtime Mo—Fr
11:30—15:00

Starter

Beef Soup with beef and vegetables	7
Lobster Soup with fried black tiger prawn	11
Chipotle Lime Prawns with vegetable couscous and mint	14
 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 buggers are also available as Veggie	
 Veggie Burger Pan-fried beefless patty with mango salsa, cucumbers, onions and on the side coleslaw	18
Asia Burger Bunless beef burger with wok fried vegetables with soy-ginger sauce and French fries	18
Cheeseburger Beef burger with Cheddar 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).

 Marinated Tempeh on wok fried vegetables with black bean-Teriyaki sauce and cashew nuts	16
Fried Iberico Sausages on peperonata, olives, rosemary-potatoes and basil-pesto	18
Parmesan Chicken Salad Fried chicken breast with Grana Padano and Parma ham on romaine lettuce with French dressing	19
Fried Pikeperch Filet on potato-cucumber salad and leek-oil	19
Thai-Beef-Curry with coconut-milk, kaffir lime and Basmati rice	20

Dessert

Affogato double Espresso with vanilla ice cream	7
Cocos-Panna Cotta with chia seeds and passion fruit-sauce	6

Beverages

BEER		
König Pilsener from the tap	0,25	3,8
König Pilsener from the tap	0,4	6
Th. König Zwickel bottle	0,33	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

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

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

Rosé Wine

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

White Wine

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

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

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

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

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

<u>Lugana</u>	0,2	14
Classic, with fragrant fruit.	0,75	48
Italy, Lombardei, Ca dei Frati		

Red Wine

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

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

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

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

<u>Escuda Rojo Gran Reserva</u>	0,2	13
Cabernet Sauvignon, Carmenère	0,75	52
Cabernet Franc, Syrah		
Harmonious, smooth wine with lovely fruit.		
Chile, Valle Central, Baron Philippe de Rothschild		

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

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