



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).		
Fried Meat Loaf with 2 fried eggs and mashed potatoes		16
 Herb-Risotto and grilled green asparagus with confid-tomatoes		16
*** with 5 king prawns		26
Grilled Merguez on vegetable-quinoa, curry, pumpkin seeds and mint-yoghurt		18
Scorched Salmon on potato-cucumber salad, chili crunch and curley-beetroot		19
Tenderloin-Skewer (120g) „Chimichurri“ on a large mixed salad with Italian dressing		20

Dessert

Affogato double Espresso with vanilla ice cream	7
Tiramisu	7

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		

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