



Lunchtime Mo—Fr  
11:30—15:00

## Starter

<b>Beef Soup</b> with beef and vegetables	7
<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 candy cane beets, chili crunch and black bread	18

## 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
<b>MADISON Salad</b> Large mixed salad with roasted corn-fed chicken, bacon, egg cheese and American dressing	22
<b>Grilled Salmon Salad</b> Grilled salmon with pepper butter on lettuce cashew nuts, cherrytomatoes, pomegranate 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  
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## Main Dishes

<b>Asia Burger</b> Beefless burger with wok fried vegetables with soy-ginger sauce and French fries	18
<small>all burgers are also available as Veggie</small>	
<b>Cheeseburger</b> Beef burger with cheese, tasty sauce cucumber, tomato, onions and coleslaw	19
<b>BBQ Burger</b> Beef burger with cheese, pickles, roasted onions, bacon, BBQ sauce and coleslaw	20
<b>Veggie Burger</b> Pan-fried beefless patty with beetroot-currant chutney cucumbers, onions and coleslaw	18
<b>Chicken Singapore</b> Roasted corn-fed chicken with wok fried vegetables, sweet-sour sauce, Basmati rice and roasted cashew nuts	21
<b>Daily Wok</b> Daily variation of a wok speciality with fried fish	25
<b>Top Sirloin Steak 180g</b> from South America with herb butter green bean variation and French fries	25
*** Sirloin Steak from South America 180g	30
*** Beef fillet from South America 180g	38
*** 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> Sausage with curry sauce and French fries	15
<b>Gnocchi</b> with green asparagus, cherry tomatoes Feta cheese and basil-pesto	18
<b>Roastbeed</b> slices with couscous, baby leaf spinach and pomegranate seeds	19
<b>Fried Burger</b> with Djuvec rice and Ajvar	18
<b>Fried Goatfish Fillets</b> on top of risotto with herbs and beetroot-relish	20

## Dessert

<b>Blueberry-Panna Cotta</b>	8
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# 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>	

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# 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   42
<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   42
<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   40
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   42
<b>Germany, Palatinate, Markus Schneider</b>	