



Lunchtime Mo—Fr
11:30—15:00

Starter

Beef Soup with beef and vegetables	7
Smoked Salmon with hash browns, Crème fraîche and creamed horseradish	15,5
Carpaccio «Classico» Beef carpaccio with Parmesan and arugula	14
Beef Tatar with candy cane beets, chili crunch and black bread	18

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
MADISON Salad Large mixed salad with roasted corn-fed chicken, bacon, egg cheese and American dressing	22
Grilled Salmon Salad Grilled salmon with pepper butter on lettuce cashew nuts, cherry tomatoes, 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
+49 40 37 66 61 70 madisonhotel.de

Main Dishes

all bugers are also available as Veggie	
Asia Burger Bunless beef 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
BBQ Burger Beef burger with cheese, pickles, roasted onions, bacon, BBQ sauce and coleslaw	20
 Veggie Burger Pan-fried beefless patty with beetroot-currant chutney cucumbers, onions and coleslaw	18
Chicken Singapore Roasted corn-fed chicken with wok fried vegetables, sweet-sour sauce, Basmati rice and roasted cashew nuts	21
Daily Wok Daily variation of a wok speciality with fried fish	25
Top Sirloin Steak 180g 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).	
 Baked Camembert Cheese with cowberries on lamb’s lettuce with walnuts and Baguette on side	15
Potato Stew with sausage	15
Pasta „aglio olio peperoncino“ Spaghetti with garlic, peperoni and fried shrimps	20
Grilled Smoked Pork Neck with creamed savoy cabbage and boiled potatoes	19
Fried Zander Fillet with grapes-pointed cabbage, white wine sauce and beetroot-risotto	20

Dessert

Cheesecake with blueberries	7,5
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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

<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		

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	42
Germany, Rhine Hesse, Tobias Krämer		

<u>Riesling</u>	0,2	12
High degree of minerality, spicy, full of finesse	0,75	42
and beautiful balance		
Germany, Moselle, "Schlossgut Liebig"		

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

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>«Quatro»</u>	0,2	12
Cabernet Sauvignon,	0,75	40
Carmenère Malbec, Syrah		
Harmonious soft wine with beautiful fruit		
Chile, Valle de Colchagua, MontGras		

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

<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		

Rosé Wine

<u>»Saigner«</u>	0,2	12
Spicy and strong, with lively acidity	0,75	42
Germany, Palatinate, Markus Schneider		

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