THE MADISON RESTAURANT

Lunchtime Mo—Fr
11:30—15:00

Starter

Beef Soup 7
with beef and vegetables

Lobster Soup 11
with fried black tiger prawn

Chipotle Lime Prawns 14
with vegetable couscous and mint

Burrata 14
with mango, arugula and lemon oil

Smoked Salmon 15,5
with hash browns, Crème fraîche
and creamed horseradish

Carpaccio «Classico» 14
Beef carpaccio with Parmesan
and arugula

Beef Tatar 15
with avocado and a crispy baked potato nest

Salad

Mixed Salad small / large 6,5 / 9
Mixed greens with tomatoes, onions
peppers, cucumbers and dressing
American / French / Italian / Sylter

Caesar Salad small / large 9 / 14
Romaine lettuce with Parmesan
croûtons and Caesar dressing

*** with roasted corn-fed chicken 21
*** with fried black tiger prawns 26
*** with grilled salmon 27

MADISON Salad 22
Large mixed salad with roasted
corn-fed chicken, bacon, egg
cheese and American dressing

Färoer Salmon Salad 27
Grilled salmon with tomato butter
on mixed leaf salad, toasted pine nuts
and Sylter dressing

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

all bugers are also available as Veggie

Veggie Burger 18
Pan-fried beefless patty with mango
salsa, cucumbers, onions and on the side
coleslaw

Asia Burger 18
Bunless beef burger with wok fried vegetables
with soy-ginger sauce and French fries

Cheeseburger 19
Beef burger with Cheddar cheese, tasty sauce
cucumber, tomato, onions and coleslaw

Spaghetti al Pesto 14
with tomato and basil pesto

*** with fried black tiger prawns 26

Chicken Singapore 22
Roasted corn-fed chicken with wok fried
vegetables, sweet-sour sauce, Basmati rice
and roasted cashew nuts

Daily Wok 26
Daily variation of a wok speciality
with fried fish

Top Sirloin Steak 180g 26
from South America with herb butter
green bean variation and French fries

*** 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).

Currywurst 15
Sausage with curry sauce and French fries

Hungarian Beef Goulash 18
with peper and potatoes

Fried Veal Liver 19
with mashed potatoes and apple-onion-ragout

Fried Salmon Fillet 20
on arugula-risotto with pine nuts

Crispy Duck 20
Pink roasted breast of duck
with sweet-sour sauce, wok fried vegetables
and Basmati rice

Dessert

Affogato 7
double Espresso with vanilla ice cream

Tartufo Nocciola 9

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

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

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

Rosé Wine

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

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White Wine

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

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

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

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

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

Lugana — 0,2 | **14** / 0,75 | **48**
Classic, with fragrant fruit.
Italy, Lombardei, Ca dei Frati

Red Wine

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

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

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

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

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

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