



Lunchtime Mo—Fr  
11:30—15:00

Starter

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

Salad

|                                                                                                                                                                                                                                      |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
|  <b>Mixed Salad small / large</b><br>Mixed greens with tomatoes, onions<br>peppers, cucumbers and dressing<br>American / French / Italian / Sylter | 6,5 / 9 |
|  <b>Caesar Salad small / large</b><br>Romaine lettuce with Parmesan<br>croûtons and Caesar dressing                                                | 9 / 14  |
| *** with roasted corn-fed chicken                                                                                                                                                                                                    | 21      |
| *** with fried black tiger prawns                                                                                                                                                                                                    | 26      |
| <b>MADISON Salad</b><br>Large mixed salad with roasted<br>corn-fed chicken, bacon, egg<br>cheese and American dressing                                                                                                               | 22      |
| <b>Grilled Salmon Salad</b><br>Grilled salmon with pepper butter on lettuce<br>cashew nuts, cherry tomatoes, pomegranate<br>and Sylter dressing                                                                                      | 26      |

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Schaarsteinweg 4                      20459 Hamburg  
+49 40 37 66 61 70                      madisonhotel.de

Main Dishes

|                                                                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| all bugers are also available as Veggie                                                                                                                                                               |    |
| <b>Asia Burger</b><br>Bunless beef burger with wok fried vegetables<br>with soy-ginger sauce and French fries                                                                                         | 18 |
| <b>Cheeseburger</b><br>Beef burger with cheese, tasty sauce<br>cucumber, tomato, onions and coleslaw                                                                                                  | 19 |
| <b>BBQ Burger</b><br>Beef burger with cheese, pickles, roasted<br>onions, bacon, BBQ sauce and coleslaw                                                                                               | 20 |
|  <b>Veggie Burger</b><br>Pan-fried beefless patty<br>with beetroot-currant chutney<br>cucumbers, onions and coleslaw | 18 |
| <b>Chicken Singapore</b><br>Roasted corn-fed chicken with wok fried<br>vegetables, sweet-sour sauce, Basmati rice<br>and roasted cashew nuts                                                          | 21 |
| <b>Daily Wok</b><br>Daily variation of a wok speciality<br>with fried fish                                                                                                                            | 25 |
| <b>Top Sirloin Steak 180g</b><br>from South America with herb butter<br>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<br>either a side salad or a small dessert<br>as well as one alcohol free soft drink (0,2l or 0,25l). |    |
| <b>Lentils Soup</b><br>with sausage and Balsamico                                                                                  | 15 |
| <b>Stuffed Cabbage Roll</b><br>with minced meet and mashed potatoes                                                                | 17 |
| <b>Pickled Herring</b><br>with beetroot, remoulade sauce<br>beans with bacon and dill-potatoes                                     | 18 |
| <b>Curley Cale</b><br>with smoked pork, sausage<br>and boiled potatoes                                                             | 20 |
| <b>Pink Roasted Breast of Duck</b><br>with orange sauce, red cabbage<br>und Bavarian dumplings                                     | 20 |

Dessert

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>Pistachio-Parfait</b><br>and fruits marinated with rum | 8,5 |
|-----------------------------------------------------------|-----|

# 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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