

MADONNA  AT KMSKA

Taste our take on *modern classics*
at MADONNA,
based in the (KMSKA) in the heart of Antwerp
You will be dining among *the greats*

Madonna is omnipresent in Antwerp. As the subject of various works of art in KMSKA, as the city's patron saint, as 160 statues in the streets of Antwerp. And now, Madonna is also known as the grand café, fine dining restaurant and bar at KMSKA.

Madonna is for everyone who collects memorable moments. A meeting place for fine art lovers and fine food lovers. For those who enjoy a quick bite, lunch or a refined dinner, accompanied by a delicious glass of wine or a good coffee. For true Antwerp residents and those spending a day in the city.

Madonna is here. For you.

MADONNA  AT KMSKA

LUNCH MENU - WEEKDAYS

2 gangen / 2 courses € 49
Voorgerecht / Hoofdgerecht

3 gangen / 3 courses € 59
Voorgerecht / Hoofdgerecht / Dessert



LUNCH MENU - WEEKENDS

3 gangen / 3 courses € 68
Amuse
Oester
Voorgerecht / Hoofdgerecht / Dessert

4 gangen / 4 courses € 80
Amuse
Oester
Voorgerecht / Tussengerecht / Hoofdgerecht / Dessert



Madonna serves a new lunch menu each and every day, inspired by seasonal products and the creative imagination of our chefs.

Speciale wens, intolerantie of allergie? Onze kelners helpen u graag verder.
Special wish, intolerance or allergy? Our waiters are happy to assist you.



Plant Inspirations

DUMPLING

Aziatische vinaigrette - sesam - crsipy chili

Asian vinaigrette - sesame - crispy chilli

€ 7

JONGE ARTISJOK / YOUNG ARTICHOKE

Krokant gefrituurd - daslook mayonaise

Crispy fried - wild garlic mayonnaise

€ 18

GOAT CHEESE & BEETROOT

Siciliaanse toast - gepofte & gepekeld biet - geitenkaascrème

Sicilian toast - roasted & pickled beetroot - goat's cheese crème

€ 26

*GROENE ASPERGE / GREEN ASPARAGUS

Gebakken - eigeel - daslook - sesam - furikake

Roasted - egg yolk - wild garlic - sesame - furikake

€ 26

PASTA SUMMER TRUFFLE

Witte wijn - crème fraîche - parmezaan

White wine - crème fraîche - Parmesan

€ 35

OUR FAVOURITE SUMMER DISH

JONGE RABARBER / YOUNG RHUBARB

Sansho gelato - framboos caipirinha - hibiscus - witte chocolade - granaatappel

Sansho gelato - raspberry caipirinha - hibiscus - white chocolate - pomegranate

€ 15



INSPIRATIONS MENU - Vanaf 18u00 / Starting from 18h00

4 gangen / 4 courses € 82 - *5 gangen / 5 courses € 92

'This menu includes non-vegan products.

You wish a totally plant based menu? Don't hesitate to ask your waiter'





Inspirations

OESTER / OYSTER

Jalapeño granité

€ 6

RIVIERKREEFT / CRAYFISH

Lenteprei - mayonaise crustacés - radijs - limoen

Spring leeks - crustacean mayonnaise - radishes - lime

ASPERGE / ASPARAGUS

Hoeve-ei - boter - platte peterselie - jus fermenté - 'Op Vlaamse Wijze'

Farm-fresh egg - butter - flat-leaf parsley - jus fermenté - 'The Flemish Way'

* WAGYU & TRUFFLE

Kort gebakken - zomertruffel - shiitake - lente-ui

Shortly fried - summer truffle - shiitake - spring onion

*€ 29

LAMSCARRÉ / LAMB 'S CROWN

Groene asperge - zeeaster - jus fenegriek

Green asparagus - sea aster - fenugreek jus

OF/OR

ZEEBAARS / SEA BASS

Filet - boekweit noodles - zeewier - oester - miso jus

Fillet - buckwheat noodles - seaweed - oyster - miso jus

JONGE RABARBER / YOUNG RHUBARB

Sansho gelato - framboos caipirinha - hibiscus - witte chocolade - granaatappel

Sansho gelato - raspberry caipirinha - hibiscus - white chocolate - pomegranate

OF/OR

SELECTIE KAZEN / CHEESE SELECTION



INSPIRATIONS MENU - Vanaf 18u00 / Starting from 18h00

4 gangen / 4 courses € 86 - *5de gang / 5th course price *

Supplement selectie kazen: € 8

Supplement cheese selection: € 8



Voorgerechten *Starters*

OESTERS / OYSTERS	32
STILLEVEN MET OESTERS - INSPIRED BY JAMES ENSOR	
6 stuks - citroen - mignonette	
<i>6 pcs- lemon - mignonette</i>	
KONINGSKRAB & KONINGSKRUID	65
KRAB - INSPIRED BY WALTER VAES	
Zacht gegaard - peterselie lookboter - tomatillo - zeekraal	
<i>Gently cooked - parsley and garlic butter - tomatillo - samphire</i>	
MILLE FEUILLE ZWEZERIK / SWEETBREAD	40
HOOIWAGEN - INSPIRED BY LOUIS ROBBE	
Sesam krokant - curry mango dressing - witloof compote - notensla	
<i>Sesame crisp - curry mango dressing - chicory compote - nut salad</i>	
CARPACCIO HOLSTEIN	27
M OUR CHEF'S ABSOLUTE FAVOURITE	
Stracciatella - rode biet - shizo vinaigrette	
<i>Stracciatella - beetroot - shiso vinaigrette</i>	
TATAKI ZALM / SALMON	32
VISMARKT - INSPIRED BY FREDERIK VAN VALCKENBORCH	
Tapioca parels - kalamansi vinaigrette - chilli - hanori	
<i>Tapioca pearls - kalamansi vinaigrette - chilli - hanori</i>	
VITELLO TONATO	28
WANDEL PJEEROO - INSPIRED BY PIETER VLERICK	
Traag gegaard kalfsvlees - tonijnsaus - kapper salsa - gerookte mozzarella	
<i>Slow-cooked veal - tuna sauce - caper salsa - smoked mozzarella</i>	
ASPERGES / ASPARAGUS OP 'VLAAMSE WIJZE'	28
STILLEVEN MET VRUCHTEN & ASPERGES - INSPIRED BY ADRIAEN COORTE	
Hoeve-ei - boter - platte peterselie - jus fermenté	
<i>Farm-fresh egg - butter - flat-leaf parsley - jus fermenté</i>	
VERSE GARNAALKROKETTEN / FRESH SHRIMP CROQUETTES	30
GARNAALVISSERS OP DE BENEDEN-SCHELDE - INSPIRED BY RICHARD BASELEER	
Gefruite peterselie - citroen aioli	
<i>Seasoned parsley - lemon - aioli</i>	



Hoofdgerechten

Mains

KABELJAUW / COD	48
DE GRIJZE ZEE - INSPIRED BY JAMES ENSOR	
Beurre blanc - 'Zeeuwse' schelpen - gestoofde spinazie - pommes duchesse - kruidenolie	
<i>Beurre blanc - 'Zeeuwse' shells - braised spinach - duchesse potatoes - herb oil</i>	
<i>Supplement kaviaar / caviar €30</i>	
KREEFT & SCHELLEN / LOBSTER & SHELLS	58
STAD AAN ZEE - INSPIRED BY LEOPOLD SURVAGE	
'Catalaanse pasta' - zeevruchten - venkel - look aioli - zilte groenten	
<i>'Catalan pasta' - seafood - fennel - garlic aioli - briny vegetables</i>	
HOEVE KIP / HOMESTEAD CHICKEN	47
DE HERFSTJACHT - INSPIRED BY PETER PAUL RUBENS	
Nieuwe aardappel - asperge - champignon - jus vin jaune	
<i>New potatoes - asparagus - mushrooms - vin jaune sauce</i>	
ZEEBAARS / SEA BASS	48
OOSTENDSE VISSER - INSPIRED BY CONSTANTIN MEUNIER	
Filet - boekweit noodles - zeewier - oester - miso jus	
<i>Fillet - buckwheat noodles - seaweed - oyster - miso jus</i>	
FILET PUR 220 GRAM	56
STIERENGEVECHT - INSPIRED BY FRANCIS BACON	
Bearnaise of pepersaus - verse friet - groene salade	
<i>Béarnaise or pepper sauce - fresh fries - green salad</i>	
<i>Extra saus / sauce €4</i>	
PALING IN 'T GROEN / EEL IN GREEN HERBS	54
DE LAATSTE DAG - INSPIRED BY PIERRE ALECHINSKY	
Gepocheerd op de graat - tuinkruiden boeket - natuur aardappel - spirulina	
<i>Poached on the bone - bouquet of garden herbs - natural potato - spirulina</i>	
DRY AGED CÔTE À L'OS	58 p.p
DE OUDE OSSENMARKT - INSPIRED BY PETER VAN BREDAEI	
Per twee personen - gerijpte melkkoe - bearnaise & pepersaus - verse friet - groene salade	
<i>Per two persons - aged cattle - béarnaise & pepper sauce - fresh fries - green salad</i>	
STEAK TARTARE	36
GROTE ZON - INSPIRED BY OTTO PIENE	
Klassiek bereid - groene salade - verse frieten - huisgemaakte mayonaise	
<i>Traditionally prepared - green salad - fresh fries - homemade mayonnaise</i>	
<i>Supplement truffel / truffle €20</i>	



Desserten

Desserts

APPEL / APPLE & FRANGIPANE	16
INSPIRED BY THE FUTURIST JULES SCHMALZIGAUG	
Tartelette - pecan - appel siroop - crème fraîche	
<i>Tartlet - pecan - apple syrup - crème fraîche</i>	
TIRAMISU	15
KOFIEKAN - INSPIRED BY JAMES ENSOR	
Boudoirs in sterke koffie - mascarpone - amandel likeur	
<i>Boudoirs in strong coffee - mascarpone - almond liqueur</i>	
DAME BLANCHE	17
INSPIRED BY FOUQUET	
Vers vanille-ijs - pure chocolade - crème vierge	
<i>Fresh vanilla ice cream - dark chocolate - crème vierge</i>	
PAVLOVA EXOTIQUE	25
M OUR CHEF'S SWEETEST FAVOURITE	
Voor 2 personen - Griekse yoghurt - mango - ananas - witte chocolade	
<i>Passion fruit - mango - pineapple - white chocolate</i>	
MOELLEUX	18
HET DOMEIN VAN HET WATER - INSPIRED BY VICTOR SERVFRANCKX	
Hazelnot - karamel - yuzu	
<i>Hazelnut - caramel - yuzu</i>	
CRÊPE SUZETTE	18
DE STILLE MACHINE - RUDOLF MEERBERGEN	
Vanille - grand marnier - appelsiensaus	
<i>Vanilla - Grand Marnier - orange sauce</i>	
SABAYON	17
LICHTWERK - INSPIRED BY PAUL VAN HOEYDONCK	
Amaretto - vanille-ijs - luchtig eimengsel	
<i>Amaretto - vanilla ice cream - light egg mixture</i>	
SELECTIE KAZEN/ CHEESE SELECTION	25
EEN HOLLANDS ONTBLIJT - FLORIS VAN SCHOOTEN	
Mostarda - seizoensbrood - honingraat - 5 soorten	
<i>Mostarda - seasonal bread - honeycomb - 5 varieties</i>	