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 - WEEKEND EXPERIENCE

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.

Garden Inspirations

DUMPLING
Aziatische vinaigrette - sesam - crispy chili
Asian vinaigrette - sesame - crispy chili
€ 7

JONGE ARTISJOK / YOUNG ARTICHOKE
Krokant gefrituurd - daslook mayonaise
Crispy fried - wild garlic mayonnaise
€ 18

GEITENKAAS TARTELETTE / GOAT CHEESE TARTELETTE
Tartelette - tuinbonen - erwten - Cevenne ui - geitenkaas - dukkah
Tartelette - broad beans - peas - Cévennes onion - goat cheese - dukkah
€ 26

*GROENE ASPERGE / GREEN ASPARAGUS
Gebakken - eigeel - daslook - sesam - furikake
Roasted - egg yolk - wild garlic - sesame - furikake
€ 26

LINGUINI AL LIMONE
Linguini - limoen - salie - Parmezaan
Linguini - lime- sage - Parmesan
€ 35
OUR FAVOURITE SUMMER DISH

AARDBEI / STRAWBERRY
Zanddeeg - aardbei - basilicum gelato - yoghurt
Shortcrust pastry - strawberry - basil gelato - yoghurt
€ 16

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

Start your Madonna Experience

OESTER / OYSTER
Jalapeño granité
1 / 3 / 6
€6 / €17 / €35

HAMACHI
Kumquat ferment - venkel - daslook kappers en limoen
Kumquat ferment - fennel - wild garlic capers and lime

KALFSTARTAAR / VEAL TARTARE
Beurre noisette - stracciatella - mosterdzaad - sumac
Beurre noisette - stracciatella - mustard seed - sumac

* LANGUSTINE
Strandkrabben jus - wortel - duindoorn bes
Crab jus - carrot - sea buckthorn berries
*€ 19

LAMSKROON / LAMB'S CROWN
Tarte tatin zilver ui - aubergine - granaatappel
Silver Onion Tarte Tatin - eggplant - pomegranate
OF/OR
KABELJAUW / COD
Met dijonaise - polderpuree - miso - groene asperge en postelein
With dijonaise - mashed potatoes - miso - green asparagus and purslane

AARDBEI / STRAWBERRY
Zanddeeg - aardbei - basilicum gelato - yoghurt
Shortcrust pastry - strawberry - basil gelato - yoghurt
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

6 pcs- lemon - mignonette

KONINGSKRAB & KONINGSKRUID 65

KRAB - INSPIRED BY WALTER VAES

Zacht gegaard - peterselie lookboter - tomatillo - zeekraal

Gently cooked - parsley and garlic butter - tomatillo - samphire

HAMACHI 30

Kumquat ferment - venkel - daslook kappers en limoen

Kumquat ferment - fennel - wild garlic capers and lime

CARPACCIO AUSTRALIAN WAGYU 29

OUR CHEF'S ABSOLUTE FAVOURITE

Cremeux OG Cristal - bottarga - mizuna

Cremeux OG Cristal - bottarga - mizuna

+ truffel / truffle €20

TATAKI ZALM / SALMON 32

VISMARKT - INSPIRED BY FREDERIK VAN VALCKENBORCH

Tapioca parels - kalamansi vinaigrette - chilli - hanori

Tapioca pearls - kalamansi vinaigrette - chilli - hanori

SPEENVARKEN / WEANED PIGLET 26

VARKEN VOOR AMERSFOORT - INSPIRED BY RIK WOUTERS

Zilte groenten - karnemelk dressing - Gochujang

Seaside vegetables - buttermilk dressing - Gochujang

VITELLO TONATO 28

WANDEL PJEEROO - INSPIRED BY PIETER VLERICK

Traag gegaard kalfsvlees - tonijnsaus - kapper salsa - gerookte mozzarella

Slow-cooked veal - tuna sauce - caper salsa - smoked mozzarella

VERSE GARNAALKROKETTEN / FRESH SHRIMP CROQUETTES 30

GARNAALVISSERS OP DE BENEDEN-SCHELDE - INSPIRED BY RICHARD BASELEER

Gefruite peterselie - citroen aïoli

Seasoned parsley - lemon -aioli

Speciale wens, intolerantie of allergie? Onze kelners helpen u graag verder.

Special wish, intolerance or allergy? Our waiters are happy to assist you.

Hoofdgerechten
Mains

KABELJAUW / COD 49

DE GRIJZE ZEE - INSPIRED BY JAMES ENSOR

Met dijonaise - polderpuree - miso - groene asperge en postelein

With dijonaise- mashed potatoes - miso - green asparagus and purslane

+ kaviaar / caviar €30

LINGUINI KREEFT / LINGUINI LOBSTER 58

STAD AAN ZEE - INSPIRED BY LEOPOLD SURVAGE

Halve kreeft - pomodori - gefermenteerde citrus

Half a lobster - pomodori - fermented citrus

+ zomer truffel / summer truffle €20

COQUELETTE DE BRESSE / BRESSE CHICKEN 47

TERUGKEER NAAR DE STAL - INSPIRED BY JENNY MONTIGNY

Mousseline vin jaune - doperwten- tuinbonen- jus nature

Mousseline vin jaune - peas - broad beans - plain broth

ZEEBAARS / SEA BASS 48

OUR CHEF'S ABSOLUTE FAVOURITE

OOSTENDSE VISSER - INSPIRED BY CONSTANTIN MEUNIER

Filet - Tom kha kai - venkel - aardappel millefeuille - jonge prei

Fillet - Tom kha kai - fennel - potato millefeuille - baby leeks

FILET PUR 220 GRAM 56

STIERENGEVECHT - INSPIRED BY FRANCIS BACON

Bearnaise of pepersaus - verse friet - groene salade

Béarnaise or pepper sauce - fresh fries - green salad

Extra saus / sauce €4

LINGUINI TONIJN / LINGUINI TUNA 51

DE LAATSTE DAG - INSPIRED BY PIERRE ALECHINSKY

Bonito Ventresca - salie

Bonito Ventresca - sage

+ kaviaar / caviar €30

DRY AGED CÔTE À L'OS TO SHARE 58 p.p

DE OUDE OSSENMARKT - INSPIRED BY PETER VAN BREDAEL

Gerijpte melkkoe- bearnaise & pepersaus - verse friet - groene salade

Aged cattle - béarnaise & pepper sauce - fresh fries - green salad

STEAK TARTARE 36

GROTE ZON - INSPIRED BY OTTO PIENE

Klassiek bereid met groene salade, verse frieten en huisgemaakte mayonaise

Traditionally prepared with a green salad, fresh fries and homemade mayonnaise

+ truffel / truffle €20

SUPPLEMENT KROKETTEN €7
SUPPLEMENT CROQUETTES €7

SUPPLEMENT FRISSE SLA €6
SUPPLEMENT FRESH SALAD €6

SUPPLEMENT VERSE FRIETEN €9
SUPPLEMENT FRESH FRIES €9

Desserten
Desserts

AARDBEI / STRAWBERRY 16

AARDBEIEN EN CHAMPAGNE - INSPIRED BY HENRI DE BRAEKELEER

Zanddeeg - aardbei - basilicum gelato - yoghurt

Shortcrust pastry - strawberry - basil gelato - yoghurt

+ Champagne €13

PAVLOVA EXOTIQUE TO SHARE 28

OUR CHEF'S SWEETEST FAVOURITE

Meringue - aardbei - crème légère - aardbei gelato - citroen verbena

Meringue - strawberry - light cream - strawberry gelato - lemon verbena

TIRAMISU 15

KOFFIEKAN - INSPIRED BY JAMES ENSOR

Boudoirs in sterke koffie - mascarpone - amandel likeur

Boudoirs in strong coffee - mascarpone - almond liqueur

DAME BLANCHE 17

INSPIRED BY Gormley

Vers vanille-ijs - pure chocolade - crème vierge

Fresh vanilla ice cream - dark chocolate -crème vierge

CHOCOLATE SOUFFLE 18

HET DOMEIN VAN HET WATER - INSPIRED BY VICTOR SERVRANCKX

Grand cru Manjari - crème Anglaise

Grand cru Manjari - crème Anglaise

CRÊPE SUZETTE 18

DE STILLE MACHINE - RUDOLF MEERBERGEN

Vanille - Grand Marnier - appelsiensaus

Vanilla - Grand Marnier - orange sauce

CHOUX CRAQUELIN 17

LICHTWERK - INSPIRED BY PAUL VAN HOEYDONCK

Hazelnoot - koffie - crème Anglaise

Hazelnut - coffee -crème Anglaise

SELECTIE KAZEN/ CHEESE SELECTION 25

EEN HOLLANDS ONTBIJT - FLORIS VAN SCHOOTEN

Mostarda - seizoensbrood - honingraat - 5 soorten

Mostarda - seasonal bread - honeycomb - 5 varieties

DESSERT & KOFFIE / DESSERT & COFFEE 22

Kies uw favoriete dessert met koffie om uw Madonna Experience met een hoogtepunt te eindigen.

Choose your favoriete dessert with a coffee to finish your Madonna Experience on a high note.

Cocktails

AFTER DINNER EXPERIENCE

Sunset in Tokyo 19,0
Haku Vodka - Midori - Buss Amaretto - Veenbes - Sinaasappel - Limoen

Pisco Punch 19,0
Pisco - Ananas - Sinaasappel - Citroen - Kruidnagel - Pommery Brut

Espresso Martini 18,0
Grey Goose Vodka - Kahlua - Lavazza espresso

Espresso Marti'no 17,0
Opius Nigredo - Espresso - Simple syrup - Snufje zout

Spirits

OUR FAVOURITES

Appleton 12Y		17,0
Appleton Estate 15Y	Jamaican Rum	19,0
Appleton Estate 21 Y		26.0
D.O.M Benedicte	Frankrijk	11.0
Elixir d'Anvers		8,5
Elixir d'Anvers Reserve	Antwerpen	11,0
Buss Amaretto	België	11,0
Chartreuse Yellow	Frankrijk	17,0
Hierbas de las Dunas	Cadzand	11,5
Knob Creek Bourbon	American Bourbon	14,0
Hibiki		23,0
Tokinoka	Japanse Whiskey	18,0
Nobushi		19,0

Sweet Wines

SWEET MEMORIES

Tawny Anvers 20 Y	Australië	20,0
Noble One 2020		14,0

TEA

A FINE SELECTION

Earl grey 5,0
Zwarte thee - vleugje bergamot

Sweet Royal Green 5,5
Groene thee - bloembladeren - perzik

Madonna Blend 5,5
Griekse bergthee - zacht en fris

Sunset Glow 5,5
Infusie van exotisch fruit - appel tint - goudsbloem - zeste van citroen

Verse munt / Verse Gember 5,5

Inspired by
the KMSKA collection

Het KMSKA heeft één van de grootste en zorgvuldige gecultiveerde collecties in België. Een reflectie van onze rijke cultuur vol bekende schatten, maar eveneens onbekende parels. Het is makkelijk om enkel verleid te worden door de Grootmeesters van Weleer, echter durft Madonna ook naar hedendaagste meesters en minder bekende artiesten kijken. Of het nu kleur, compositie, titel of het verhaal is dat achter het werk schuilt; onze kaart is een eigenwijze wandeling door het KMSKA. Het abstracte inspireert ons even zeer als een bevallige Rubens schone dat doet.
Madonna, dat is dineren tussen het schoonste van onze cultuurgeschiedenis, maar nog meer tussen het mogelijke mooie van onze culturele toekomst.

The KMSKA boasts one of the largest and most carefully curated collections in Belgium. It reflects our rich cultural heritage, brimming with well-known treasures as well as hidden gems. It is easy to be seduced solely by the Great Masters of Yesteryear, yet Madonna also dares to look towards contemporary masters and lesser-known artists. Whether it is colour, composition, title or the story behind the work; our menu is a unique stroll through the KMSKA. The abstract inspires us just as much as a graceful Rubens beauty does.
Madonna: dining amidst the finest of our cultural history, but even more so amidst the potential beauty of our cultural future.

JEAN FOUQUET MADONNA

Velen zeggen dat de Madonnafiguur gebaseerd is op Agnes Sorel, een maîtresse van Karel VII. Waarschijnlijk klopt deze overlevering. Fouquets Madonna lijkt namelijk op Sorels grafportret in Loches. Bovendien lijkt ook Maria's kledij aan Sorel te refereren. Normaal werd de Madonna afgebeeld in een gewaad, maar hier draagt ze een jurk met ontblote schouders. Sorel's innovatieve en onthullende kledij trok de aandacht van zowel tegenstanders als bewonderaars.

An old tradition has it that the figure of the Madonna is based on Agnes Sorel, a mistress of Charles VII. That tradition is probably true, since Fouquet's Madonna resembles Sorel's tomb portrait in Loches. The Madonna's attire also appears to be a reference to Sorel. She was usually depicted in a gown, but here she is wearing a dress with bared shoulders. Sorel's innovative and revealing clothing caught the eye of both critics and admirers.

Don't forget to share your experience

Ontdek onze instagram gallery @madonna_antwerp en deel uw ervaring met ons.
Discover our instagram gallery @madonna_antwerp and share your experience with us.

Hoogstraten x KMSKA

“ Coöperatie Hoogstraten Strawberries and the KMSKA are joining forces to unite art and great taste. This unique collaboration has emerged the restoration of Henri De Braekeleer’s evocative painting ‘Strawberries & Champagne’ - an ode to Belgian and regional products. This symbolic collaboration brings together craftsmanship from the fields of art and horticulture and is a tribute to the product that unites us all: the strawberry.” - From the Hoogstraten Website ‘The Finest Artberries”.

Try out our strawberry dessert, it is delicious.

Madonna salutes Coöperatie Hoogstraten for their contiuned contribution to cultural heritage and products of the highest quality.

For this happy occassion they have also organised a collection competition with curated containers, not only filled with the best strawberries, but decorated with 9 different artworks.

Collect them all and perhaps you are the winner of an exclusive trip to Antwerp.
the-finest-artberries.hoogstraten.eu/home-en/