

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 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

JAPCHAE DUMPLING

Ponzu - gember - crispy chili - hanori

Ponzu - ginger - crispy chili - hanori

€ 7

JONGE ARTISJOK / YOUNG ARTICHOKE

Krokant gefrituurd - emulsie van geconfijte look

Crispy fried - confit garlic emulsion

€ 18

TOMATEN TARTELETTE / TOMATO TARTELETTE

Heirloomtomaat - perzik - stracciatella - pistache - vlierbloesem

Heirloom tomato - peach - stracciatella - pistachio - elderflower

€ 26

*BLOEMKOOL / CAULIFLOWER

Massaman curry - Cévennes-ui - kokos - pinda

Massaman curry - Cévennes onion - coconut - peanut

€ 24

LINGUINE AL LIMONE CON TARTUFO

Linguine - limoen - salie - Parmezaan - zomertruffel

Linguine - lime - sage - Parmesan - summer truffle

€ 30

PANNA COTTA

Citroentijm - Amalfi-citroen - vijg - boshoning

Lemon thyme - Amalfi lemon - fig - forest honey

€ 15



INSPIRATIONS MENU - Vanaf 18u00 / Starting from 18h00

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

'This menu includes non-vegan products.

Would you prefer a fully plant-based menu? Don't hesitate to ask your waiter'





Inspirations

OESTER / OYSTER

Jalapeno granité

1 / 3 / 6

€ 6 / € 17 / € 35

TONIJN / TUNA

Saku - watermeloen - dashi ponzu - bonito furikake

Saku - watermelon - dashi ponzu - bonito furikake

AGNIOLOTTI

Lamsragout - Manchego - Barolo Jus - tuinboon

Lamb ragout - Manchego - Barolo jus - fava bean

* COQUILLE / SCALLOP

Artisjok - beurre blanc - zuring - Kaffirlimoen

Artichoke - beurre blanc - sorrel - Kaffir lime

*€ 24

ENTRECOTE

Vacapunk - knolseldercrème - dulce de leche - oesterzwam - Ratte de Touquet

Vacapunk - celeriac cream - dulce de leche - oyster mushroom - Ratte de Touquet

OF/OR

TONGSCHAR

Tomberry - courgette - tomaat-beurre blanc - girolle - Ratte de Touquet

Tomberry - courgette - tomato beurre blanc - girolle - Ratte de Touquet

PANNA COTTA

Citroentijm - Amalfi-citroen - vijg - boshoning

Lemon thyme - Amalfi lemon - fig - forest honey

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 - lamsoor	
<i>Gently cooked - parsley and garlic butter - tomatillo - sea lavender</i>	
CARPACCIO HOLSTEIN	29
HET OUDE VLEESHUIS IN ANTWERPEN - PIET VERHAERT	
 OUR CHEF'S ABSOLUTE FAVOURITE	
Dry-aged - entrecote - OG Kristal - mizuna	
<i>Dry-aged - rib-eye - OG Kristal - mizuna</i>	
+ truffel / truffle €20	
COQUILLE / SCALLOP	29
STILLEVEN MET VIS - CLARA PEETERS	
Artisjok - beurre blanc - zuring - Kaffirlimoen	
Artichoke - beurre blanc - sorrel - kaffir lime	
CAESAR SALADE	26
STILLEVEN MET HAAN - MELCHIOR d'HONDECOETER	
Softshell tempura - krabolie - arabica - hazelnoot	
<i>Soft-shell crab tempura - crab oil - arabica - hazelnut</i>	
VITELLO TONNATO	29
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>	
TONIJN / TUNA	30
STILLEVEN MET VRUCHTEN & ASPERGES - INSPIRED BY ADRIAEN COORTE	
Saku - watermeloen - dashi ponzu - bonito furikake	
<i>Saku - watermelon - dashi ponzu - bonito furikake</i>	
VERSE GARNAALKROKETTEN / FRESH SHRIMP CROQUETTES	30
GARNAALVISSERS OP DE BENEDEN-SCHELDE - INSPIRED BY RICHARD BASELEER	
Gefrituurde peterselie - paprika aioli	
<i>Fried parsley - bell pepper aioli</i>	

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



Hoofdgerechten

Mains

KABELJAUW / COD	49
DE GRIJZE ZEE - INSPIRED BY JAMES ENSOR	
Duchesse-aardappel - spinazie - lamsoor - scheermes - jus vin jaune	
<i>Duchess potato - spinach - sea lavender - razor clam - vin jaune jus</i>	
+ Supplement kaviaar / caviar €30	
LINGUINE KREEFT / LINGUINE LOBSTER AP	58
STAD AAN ZEE - INSPIRED BY LEOPOLD SURVAGE	
'Halve kreeft - pomodori - gefermenteerde citrus	
<i>Half a lobster - pomodori - fermented citrus</i>	
+ truffel / truffle €20	
COQUELET DE BRESSE / BRESSE CHICKEN AP	47
TERUGKEER NAAR DE STAL - INSPIRED BY JENNY MONTIGNY	
Doperwtten - tuinbonen - cantharel - jus nature - aardappelkroket	
<i>Peas - broad beans - chanterelle - jus nature - potato croquette</i>	
ZEETONG / SEA SOLE	69
OOSTENDSE VISSER - INSPIRED BY CONSTANTIN MEUNIER	
Champagne - bouchotmosselen - pommes château - oesterblad	
<i>Champagne - Bouchot mussels - pommes château - oyster leaf</i>	
FILET PUR 220 GRAM	56
STIERENGVECHT - INSPIRED BY FRANCIS BACON	
Bearnaise of pepersaus - verse friet - groene salade	
<i>Béarnaise or pepper sauce - fresh fries - green salad</i>	
+ Extra saus / sauce €4	
LINGUINE AL TONNO	51
DE LAATSTE DAG - INSPIRED BY PIERRE ALECHINSKY	
Bonito Ventresca - salie	
<i>Bonito Ventresca - sage</i>	
+ Supplement kaviaar / caviar €30	
DRY AGED CÔTE À L'OS	58 p.p
DE OUDE OSSENMARKT - INSPIRED BY PETER VAN BREDAEL	
Per twee personen - gerijpte melkkoe - bearnaise & pepersaus - verse friet - ratatouille	
<i>Per two persons - aged cattle - béarnaise & pepper sauce - fresh fries - ratatouille</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>	
+ Supplement truffel / truffle €20	



Desserten

Desserts

PANNA COTTA

16



OUR CHEF'S SWEETEST FAVOURITE

INSPIRED BY GORMLY

Citroentijm - Amalfi-citroen - vijg - boshoning

Lemon thyme - Amalfi lemon - fig - forest honey

PAVLOVA EXOTIQUE

17

AARDBEIEN EN CHAMPAGNE - HENRI DE BRAEKELEER

Meringue - kokos - framboos - pistache - basilicum

Meringue - coconut - raspberry - pistachio - basil

TIRAMISU

15

KOFIEKAN - INSPIRED BY JAMES ENSOR

Boudoirs in sterke koffie - mascarpone - amandellikeur

Boudoirs in strong coffee - mascarpone - almond liqueur

DAME BLANCHE

17

INSPIRED BY MADONNA - JEAN FOUQUET

Vers vanille-ijs - pure chocolade - crème vierge

Fresh vanilla ice cream - dark chocolate - crème vierge

CHOCOLATE SOUFFLÉ

18

HET DOMEIN VAN HET WATER - INSPIRED BY VICTOR SERVIRANCKX

Grand cru Manjari - vanille gelato

Grand cru Manjari - vanille gelato

CRÊPE SUZETTE

18

DE STILLE MACHINE - RUDOLF MEERBERGEN

Vanille - Grand Marnier - appelsiensaus

Vanilla - Grand Marnier - orange sauce

SELECTIE KAZEN/ CHEESE SELECTION

25

EEN HOLLANDS ONTBIJT - FLORIS VAN SCHOOTEN

5 soorten - mostarda - brioche feuilletée

5 varieties - mostarda - brioche feuilletée



Cocktails

AFTER DINNER EXPERIENCE

Apple of my Eye	18,5
Maker's mark - appel - kaneel - peer - eiwit	
Persian Queen	17,5
Bombay Sapphire - peer - kardamom - kaneel - boshoning - soda water - kardemom bitters	
Espresso Martini	17,5
Grey Goose Vodka - Mr black - Lavazza espresso	
Espresso Marti 'no	17,0
Opus 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		20,0
Noble One 2020	Australië	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 hedendaagse meesters en minder bekende artiesten te 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, the 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 Agnès 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 Agnès 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 from 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”

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

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

Collect them all and perhaps you could be the winner of an exclusive trip to Antwerp.

the-finest-artberries.hoogstraten.eu/home-en/