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

PANI PURI
Hummus - krokante kikkererwt
Hummus - crispy chickpea
€ 8

JONGE PREI / YOUNG LEEK
Gemberolie - hazelnoot
Ginger oil - hazelnut
€ 18

BLOEMKOOL / CAULIFLOWER
Massaman curry - Cévennes-ui - bloemkool - kokos - pinda
Massaman curry - Cévennes onion - cauliflower - coconut - peanut
€ 26

* TARTELLETTE
Aardpeer - bospaddenstoelen - cavolo nero - herfsttruffel
Jerusalem artichoke - wild mushrooms - cavolo nero - autumn truffle
€ 24

PASTA ROSETTA
Cappelletti - walnoot - geitenkaas - butternut
Cappelletti - walnut - goat's cheese - butternut squash

€ 30

FIOR DI LATTE
Manjari - gezouten karamel - arabica - muscovado - zwarte kers
Manjari - salted caramel - arabica - muscovado - black cherry
€ 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
Jalapeño granité
1 / 3 / 6
€ 6 / € 17 / € 33

GELAKTE MAKREEL / GLAZED MACKEREL
Chioggia-biet - Granny Smith - nashipeer
Chioggia beetroot - Granny Smith - nashi pear

BLOEMKOOL / CAULIFLOWER
Massaman curry - Cévennes-ui - bloemkool - kokos - pinda
Massaman curry - Cévennes onion - cauliflower - coconut - peanut

* COQUILLE / SCALLOP
Champagne-beurre blanc - knolselder - herfsttruffel - hazelnoot
Champagne beurre blanc - celeriac - autumn truffle - hazelnut
*€ 24

KALFS ENTRECOTE / VEAL ENTRECOTE
Aardpeer - rozenbottel - braambes - cavolo nero
Jerusalem artichoke - rosehip - blackberry - cavolo nero

OF/OR

ZEEBAARS / SEA BASS
Cèpesconsommé - krokante prei - schorseneer - garum
Cèpes consommé - crispy leek - salsify - garum

FIOR DI LATTE
Manjari - gezouten karamel - arabica - muscovado - zwarte kers
Manjari - salted caramel - arabica - muscovado - black cherry

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 / KING CRAB 65

KRAB - INSPIRED BY WALTER VAES

Gele curry - Buddha's hand - druif

Yellow curry - Buddha's hand - grape

CARPACCIO HOLSTEIN 29

HET OUDE VLEESHUIS IN ANTWERPEN - PIET VERHAERT

OUR CHEF'S ABSOLUTE FAVOURITE

Dry-aged - entrecote - OG Kristal - mizuna

Dry-aged - rib-eye - OG Kristal - mizuna

+ truffel / truffle €20

COQUILLE / SCALLOP 29

STILLEVEN MET VIS - CLARA PEETERS

Champagne-beurre blanc - knolselder - herfsttruffel - hazelnoot

Champagne beurre blanc - celeriac - autumn truffle - hazelnut

FOIE GRAS 45

STILLEVEN MET HAAN - MELCHIOR d'HONDECOETER

Foie gras - brioche feuilletée - mostarda - kastanje

Foie gras - brioche feuilletée - mostarda - chestnut

MAKREEL / MACKEREL 30

STILLEVEN MET VRUCHTEN & ASPERGES - INSPIRED BY ADRIAEN COORTE

Chioggia-biet - Granny Smith - nashipeer

Chioggia beetroot - Granny Smith - nashi pear

VERSE GARNAALKROKETTEN / FRESH SHRIMP CROQUETTES 30

GARNAALVISSERS OP DE BENEDEN-SCHELDE - INSPIRED BY RICHARD BASELEER

Gefrituurde peterselie - paprika aïoli

Fried parsley - bell pepper aioli

KAVIAAR / CAVIAR 38

VOGELS - INSPIRED BY MELCHIOR D'HONDECOETER

10 gram - brioche feuilletée - crème d'Isigny

10 gram - brioche feuilletée - crème d'Isigny

KAVIAAR / CAVIAR 98

VOGELS - INSPIRED BY MELCHIOR D'HONDECOETER

30 gram - brioche feuilletée - crème d'Isigny

30 gram - brioche feuilletée - crème d'Isigny

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 - beurre blanc
Duchess potato - spinach - sea aster - razor clam - beurre blanc
+ Supplement kaviaar / caviar €30

LINGUINE KREEFT / LINGUINE LOBSTER — 58
STAD AAN ZEE - INSPIRED BY LEOPOLD SURVAGE

Halve kreeft - pomodori - gefermenteerde citrus
Half a lobster - pomodori - fermented citrus
+ truffel / truffle €20

COQUELET DE BRESSE / BRESSE CHICKEN — 47
TERUGKEER NAAR DE STAL - INSPIRED BY JENNY MONTIGNY

Doperwten - tuinbonen - cantharel - jus nature - aardappelkroket
Peas - broad beans - chanterelle - jus nature - potato croquette

ZEETONG / SEA SOLE — 69
OOSTENDSE VISSER - INSPIRED BY CONSTANTIN MEUNIER

Champagne - bouchotmosselen - pommes château - oesterblad
Champagne - Bouchot mussels - pommes château - oyster leaf

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

EEND / DUCK — 45
DE LAATSTE DAG - INSPIRED BY PIERRE ALECHINSKY

Dumpling - cassoulet - mandarijnjus - sanshopeper - pompoen
Dumpling - cassoulet - mandarin jus - sansho pepper - pumpkin
+ 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- béarnaise & pepersaus - verse friet - ratatouille
Per two persons - aged cattle - béarnaise & pepper sauce - fresh fries - ratatouille

STEAK TARTARE — 36
GROTE ZON - INSPIRED BY OTTO PIENE

Klassiek bereid - groene salade - verse frieten - huisgemaakte mayonaise
Traditionally prepared - green salad - fresh fries - homemade mayonnaise
+ Supplement truffel / truffle €20

SUPPLEMENT KROKETTEN €7
SUPPLEMENT CROQUETTES €7

SUPPLEMENT GEBAKKEN GROENTEN €6
SUPPLEMENT SAUTÉED VEGETABLES €6

SUPPLEMENT VERSE FRIETEN €9
SUPPLEMENT FRESH FRIES €9

Desserten
Desserts

FIOR DI LATTE 17

OUR CHEF'S SWEETEST FAVOURITE

INSPIRED BY GORMLY

Manjari - gezouten karamel - arabica - muscovado - braambes

Manjari - salted caramel - arabica - muscovado - blackberry

PAVLOVA EXOTIQUE 17

AARDBEIEN EN CHAMPAGNE - HENRI DE BRAEKELEER

Meringue - chantilly - passievrucht - citrus

Meringue - Chantilly cream - passion fruit - citrus

TIRAMISU 16

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 SERVRANCKX

Grand cru Manjari - vanille gelato

Grand cru Manjari - vanilla 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

Espresso Martini 17,5
Grey Goose Vodka - Mr Black - Lavazza espresso

Espresso Marti ‘no 17,0
Opius Nigredo - espresso - simple syrup - snufje zout

Spirits

OUR FAVOURITES

Appleton 12Y		17
Appleton Estate 15Y	Jamaican Rum	19
Appleton Estate 21 Y		26
D.O.M Bénédicte	Frankrijk	11
Elixir d’Anvers		8,5
Elixir d’Anvers Reserve	Antwerpen	11
Buss Amaretto	België	11
Chartreuse Yellow	Frankrijk	17
Hierbas de las Dunas	Cadzand	11,5
Knob Creek Bourbon	American Bourbon	14
Hibiki		23
Tokinoka	Japanse whisky	18
Nobushi		19

Sweet Wines

SWEET MEMORIES

Tawny Anvers 20 Y	Australië	20
Noble One 2020		14

TEA

A FINE SELECTION

Earl Grey 5
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 zorgvuldigst 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 evenzeer 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/