

BISTROLOGY @ CORDA



## GIN & TONICS

Bombay London Dry Gin ~ <i>Fever-Tree Indian Tonic</i>	13.00
Botaniets Gin 0.0% ( <i>non-alcoholic</i> ) ~ <i>Fever-Tree Raspberry &amp; Rhubarb</i>	13.50
Copperhead Elixir 0.0% ( <i>non-alcoholic</i> ) ~ <i>Fever-Tree Mediterranean Tonic</i>	13.50
Bulldog ~ <i>Fever-Tree Indian Tonic</i>	14.00
Bombay 'Citron Pressé' ~ <i>Fever-Tree Indian Tonic</i>	14.00
Copperhead ~ <i>Fever-Tree Mediterranean Tonic</i>	15.00
S72 Gin ( <i>violet based</i> ) ~ <i>Fever-Tree Mediterranean Tonic</i>	15.00
Wilderer Double You ~ <i>Fever-Tree Indian Tonic</i>	15.00
Gin Mare Capri ~ <i>Fever-Tree Indian Tonic</i>	15.00
Cordaat Gin ( <i>very exclusive</i> ) ~ <i>Fever-Tree Indian Tonic</i>	15.00
Cordaat Lady Gin ( <i>very exclusive</i> ) ~ <i>Fever-Tree Mediterranean Tonic</i>	15.00

🌿 = vegetarian dish

🌱 = vegan dish

🔥 = spicy dish

## BITES TO SHARE

### IBERICO

50g ~ 13.50  
100g ~ 24.00

### BONCHON CHICKEN 🌶️

chicken, chili, sesame, pepper  
16.50

### NAAN BREAD 🌱

hummus, olive oil, sesame, labneh, tahini  
13.00

### NACHOS 🌱

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado  
16.50

### NACHOS PULLED PORK

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado  
20.50

### DEEP-FRIED AVOCADO 🌱

panko breadcrumbs, curry, honey  
16.50

### PAN CON CHAMPINONES 🌱

crystal bread, mushrooms, garlic, parsley  
16.50

*Tip: Supplement Truffle ~ 3g ~ 10.00*

### DUCK SPRING ROLL

atjar, plum  
6 pieces ~ 19.50

### ARROSTICINI

chili, sea salt  
10 pieces ~ 23.50

### COURGETTE FLOWER 🌱

rocket  
6 pieces ~ 15.00

## COCKTAILS

Italian Negroni	12.50
~ <i>Bombay Gin, Campari, Martini Vermouth Rosso</i>	
Lady Negroni	14.00
~ <i>Bombay Gin, Campari, Martini Vermouth Rosso, sweet &amp; sour, egg white</i>	
Mexican Mule	14.00
~ <i>Tequilla Don Patron, Fever-Tree Ginger Beer, Lime</i>	
Red Mojito	14.00
~ <i>Fryns RED, Bacardi Añejo Cuatro, Simple syrup, Lime juice, Mint</i>	
Cuba Libre	14.00
~ <i>Bacardi Añejo Cuatro, Lime juice, Cola</i>	
Lazy Red Cheeks	14.00
~ <i>Fryns Premium Vodka, Violet, Raspberry</i>	
Whisky Sour	14.00
~ <i>Dewar's Scotch White label, Lime</i>	

## SPECIALS

Vermouth Reserva "Bianco"	9.00
~ <i>On The Rocks</i>	
Vermouth Reserva "Rosso"	9.00
~ <i>On The Rocks</i>	
Cordaat Spritz	9.00
~ <i>Select Aperitivo, Prosecco</i>	
Tonicello	9.50
~ <i>Limoncello, Fever-Tree Refreshingly Tonic Water, Lemon zest</i>	

## MOCKTAILS

Martini Floreale & Tonic	12.50
~ <i>Fever-Tree Naturally Light</i>	
Passion Mule	12.50
~ <i>Passion fruit, Fryns Spice 0.0%</i>	
Crazy Red Cheeks	12.50
~ <i>Raspberry, Violet, Fryns Spice 0.0%</i>	
Mango Nojito	12.50
~ <i>Mango, Lemon, Fryns Spice 0.0%</i>	
Botaniets Gin 0.0%	13.50
~ <i>Fever-Tree Aromatic Tonic Water</i>	
Copperhead Elixir 0.0%	13.50
~ <i>Fever-Tree Mediterranean Tonic</i>	
Crodino Orange	6.00
~ <i>On The Rocks</i>	
Crodino Orange Ginger Beer	9.00
~ <i>On The Rocks</i>	

## APERITIFS

Campari	7.50
Martini ~ <i>Bianco or Rosso</i>	7.50
Sherry La Guita	7.50
Porto Quinta de Noval ~ <i>white or red</i>	7.50
Ricard	8.50
Bellini Original	9.00
Aperol ~ <i>with prosecco</i>	9.50
Kirr Royal ~ <i>with prosecco</i>	10.00

## BUBBLES

Prosecco "Brut" Azienda Agricola Ai Galli ~ 100% Prosecco	glass ~ 8.50	bottle ~ 42.50
Prosecco "Rosé" Azienda Agricola Ai Galli ~ 100% Pinot Nero	glass ~ 8.50	bottle ~ 42.50
Franciacorta "Brut" Ca' Del Bosco ~ 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc		bottle ~ 70.00

## CHAMPAGNE

Monthuys Père & Fils "Brut Réserve"	glass ~ 13.00	bottle ~ 65.00 magnum ~ 130.00
Moët & Chandon "Brut Impérial"	glass ~ 17.00	bottle ~ 85.00
Ruinart Brut "Blanc de Blancs"		bottle ~ 115.00
Ruinart Brut "Rosé"		bottle ~ 115.00

## HOUSE WINES

### *white*

Bio Trebbiano d'Abruzzo Lupi Reali ~ 100% Trebbiano	glass ~ 7.00	bottle ~ 35.00
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### *red*

Bio Montepulciano d'Abruzzo Lupi Reali ~ 100% Montepulciano	glass ~ 7.00	bottle ~ 35.00
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### *rosé*

Château de l'Escarelle "Palm" Rosé ~ Grenache, Syrah, Cinsault	glass ~ 7.00	bottle ~ 35.00
Miraval Rose Côtes de Provence AOC ~ Syrah, Grenache, Cinsault, Rolle	glass ~ 8.00	bottle ~ 40.00

### *dessert*

Côtes de Gascogne «Été Gascon» Dom. Pellehaut ~ 70% Gros Manseng, 20% Chardonnay, 10% Petit Manseng	glass ~ 7.00	bottle ~ 35.00
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## SUGGESTED WHITE WINES

Pinot Grigio "Grivo" Volpe Pasini ~ Friuli ~ 100% Pinot Griogio	glass ~ 8.50 bottle ~ 41.00
Vale da Mata Branco ~ Lisboa ~ Arinto, Vital, Viosinho	glass ~ 9.00 bottle ~ 45.00
Riesling "Kabinett Trocken" ~ Mosel ~ 100% Riesling	glass ~ 9.50 bottle ~ 48.00
Pouilly-Fumé Dom. J.D. Pabiot ~ Loire ~ 100% Sauvignon	glass ~ 10.00 bottle ~ 50.00
Rully Montagne "La Folie" Dom. C. Jobard ~ Bourgogne ~ 100% Chardonnay	glass ~ 10.50 bottle ~ 51.00
Langhe Chardonnay "Elioro" ~ Piemonte ~ 100% Chardonnay	glass ~ 12.50 bottle ~ 61.00
Chorey Lès Beaune "Poirier Malchausé" ~ Bourgogne ~ 100% Chardonnay	glass ~ 18.00 bottle ~ 90.00

## SUGGESTED RED WINES

"Le Moulin Rose" Ch.Malescasse ~ Haut-Médoc ~ 55% Merlot, 49% Cabernet Sauvignon, 1% Petit Verdot	glass ~ 9.00 bottle ~ 45.00
"Gabaxo" Olivier Rivière Vinos ~ Rioja ~ 50% Tempranillo, 50% Garnacha	glass ~ 9.50 bottle ~ 48.00
"Milliane" ~ Bourgogne ~ 100% Pinot Noir	glass ~ 10.50 bottle ~ 51.00
Gigondas Dom. La Bouïssière ~ Vallée du Rhône ~ 75% Grenache Noir, 25% Syrah	glass ~ 11.00 bottle ~ 54.00
G.D'Estournel ~ Bordeaux ~ 86% Merlot, 13% Cabernet Sauvignon, 1% Cabernet Franc	glass ~ 13.50 bottle ~ 67.50
Herdade Do Rocim "Clay Aged" ~ Alentejo ~ Alicante Bouschet, Petit Verdot, Trincadeira, Tannat	glass ~ 16.00 bottle ~ 80.00
Barbaresco "Gallina" Ugo Lequio ~ Piemonte ~ 100% Nebbiolo	glass ~ 17.50 bottle ~ 88.00



## MENUS

### LUNCH MENU

*Monday to Friday from 12:00 to 14:00*

starter ~ main dish ~ mocha

32.00

### 3-COURSE MEAL

starter ~ main dish ~ dessert

43.00

### 4-COURSE MEAL

starter ~ entremets ~ main dish ~ dessert

49.00

### 5-COURSE MEAL

starter ~ soup ~ entremets ~ main dish ~ dessert or cheese

55.00

### KIDS' MENU

*children up to 12*

starter ~ main dish ~ dessert

25.00

### *Supplement Cheeses*

*instead of dessert ~ 14.00*



### DRINKS PACKAGE

glass of prosecco ~ house wine ~ waters ~ soft drinks ~ beer (Cristal) ~ coffee


*3-courses ~ 25.00 | 4-courses ~ 27.00 | 5-courses ~ 30.00*

### ALCOHOL-FREE FORMULA

non-alcoholic aperitif ~ waters ~ soft drinks ~ coffee

*3-courses ~ 20.50 | 4-courses ~ 23.50 | 5-courses ~ 27.50*

*drinks formulas only valid with our menus,  
formulas per person*



## SALAD

### SALAD GOAT CHEESE 'FLORENCE'

*cheese from Lummen by Karditsel Cheese Factory*

apple, honey, nuts, raspberry, chicory

24.50

### SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives, potato

29.50

### TOMATO SHRIMP

cocktail sauce, lettuce, egg, tomato

36.00

### SALAD FOLLE

foie gras, salmon, shrimp, raspberry, pickle, vegetables

36.50



 = vegetarian dish

 = vegan dish

 = spicy dish



## ITALIAN

### **RAVIOLI SCRIGNI CON BURRATA**

grilled vegetables, olive oil, Parmesan cheese

23.50

### **PASTA BURRATA**

cherry tomato, shallot, basil, pappardelle

23.50

### **ACHEL BLUE**

*Achelse Blauwe*

linguine, nuts, cream

23.50

### **CASSARECE TUNA**

pea, dill, cream

27.00

### **LINGUINE VONGOLE**

cherry tomatoes, white wine, parsley

27.50

### **SEAFOOD CALAMARATA**

squid, scampi, clams, mussels

27.50

### **SCAMPI SCALLOP RAVIOLI**

bouillabaise, mussels, clams, scampi

29.00



*Truffle is also available as a supplement to every dish*

*Truffle ~ 3 g ~ 10.00*



## STARTERS

*cold*

### CARPACCIO

tenderloin, truffle ice cream, capers, rocket

22.00

*supplement Truffle ~ 3 g ~ 10.00*

### CEVICHE SEA BASS

leche de tigre, cucumber, radish

22.00

### SMOKED EEL

pea, mint, horseradish, sourdough

22.00

### VEAL TARTARE

oyster, avocado, puffed quinoa

24.00

### FOIE GRAS TERRINE

fig, brioche, sea salt

25.00

### TATAKI WAGYU

sesame, beech mushroom, edamame

29.00

### RAW OYSTERS *or* ASIAN STYLE *or* BLOODY MARY

*3 pieces ~ 9.50 | 6 pieces ~ 17.50 | 12 pieces ~ 32.50*

### OYSTERS GRATIN

bacon, worcestershire sauce, mousseline

*6 pieces ~ 17.50*

 = vegetarian dish

 = vegan dish

 = spicy dish

## STARTERS

*hot*

### CHEESE CROQUETTE ✓

Parmesan cheese, lemon, mousseline

1 piece ~ 10.00 | 2 pieces ~ 15.00

### SHRIMP CROQUETTE

parsley, bisque, rouille

1 piece ~ 16.00 | 2 pieces ~ 21.00

### SCAMPI

garlic butter, tomato, shallot, spring onion

7 pieces ~ 22.50

### ESCARGOTS

shiitake, garlic, parsley, shallot

23.00

### FROG LEGS

panko breadcrumbs, garlic, herbs, butter

5 pieces ~ 23.50 | 8 pieces ~ 33.00

### OLD CHEESE ✓

slow cooked egg, ibérico pata negra

26.00

## CAVIAR

### PURE CAVIAR

*Supplement Caviar Oscietra*

10 g

blini, sour cream, parsley

39.00

### MOSCOVITE POTATO

*Supplement Caviar Oscietra*

10 g

garden cress, sour cream,  
mashed potato

41.00

### CAVIAAR CORDAAT

*Supplement Caviar Oscietra*

10 g

egg, mousseline sauce,  
mashed potatoes

41.00

*Caviar is also available as a supplement to every dish*

*Belgian Caviar Oscietra*

10 g ~ 25.00

## FISH DISHES

### SEA DEVIL

beurre rouge, romanesco, potato, chanterelle

29.50

### SOLE MEUNIÈRE

boiled potatoes, butterhead lettuce and tomato side salad, butter sauce, lime

47.00



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## EUROPEAN LOBSTER

± 500 grams

### LOBSTER 'BELLE VUE'

egg, tomato, butterhead lettuce, cocktail sauce

54.00

### GRILLED LOBSTER

baby carrot, green asparagus, spaghetti aglio e olio

54.00

 = vegetarian dish

 = vegan dish

 = spicy dish

## MEAT DISHES

### **VOL-AU-VENT**

La Belle Flamande chicken, meatballs, mousseline sauce, butterhead lettuce, tomato, chips  
23.00

### **VOL-AU-VENT 'CORDAAT'**

La Belle Flamande chicken, meatballs, grey shrimps, sweetbread, mousseline sauce, garden cress, chips  
36.00

### **STEAK TARTARE**

*Blanc Bleu ~ hand cut*

Belgian endive, Granny Smith apple, mustard, onion, capers, chips  
25.00

### **PORK JOWL**

red wine, onion, thyme, chestnut, mushroom, creamy puree, sage oil  
29.00

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## BURGERS

### **BEEF BREMBERG BURGER**

endive, tomato, onion, cheddar cheese, black garlic, small chips  
26.50

### **VEGETARIAN BURGER**

endive, tomato, avocado, veganaise, small chips  
24.50

## ROBATA GRILL

*Robata is a Japanese style of grilling, comparable to barbecuing, where dishes with various cooking times are grilled over hot charcoal.*


*fish*

**DORADE**  
*in its entirety*  
29.00

**TUNA FILLET**  
29.50

**GAMBA**  
*8/12*  
*5 pieces ~ 32.00*

*veggie*

**ROASTED CARROTS**   
creamy hummus, nuts, chili  
22.00

## SIDE DISHES

*salads*

butterhead lettuce, tomato, Belgian endive, dressing ~ 3.50

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Belgian endive salad ~ 3.50

~

warm seasonal vegetables ~ 6.00

~

fried mushrooms ~ 5.00

~

tomato, shallot, olive oil ~ 3.50

 = vegetarian dish

 = vegan dish

 = spicy dish

## ROBATA GRILL

*meat*

### LADY STEAK

*Hereford*

180 g ~ 21.00

### STEAK

*Blanc Bleu ~ grain-fed ~ dark red*

250 gr ~ 24.00

### PRESA

*Batallé el Unico ~ slow-cooked ~ chimichurri*

23.50

### ENTRECOTE

*Ireland ~ grass fed ~ 21 days matured ~ angus*

250 gr ~ 33.00

### FILET PUR BREMBERG

*Masters in Meat*

*Tielt-Winge ~ matured ~ Blanc Bleu  
grass-fed with passion ~ dark red*

250 g ~ 37.00

### RIB ROAST BREMBERG

*Old School Meat*

*Tielt-Winge ~ matured ~ Blanc Bleu  
grass-fed with passion ~ dark red*

1 kg ~ 2 people ~ 79.00

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## SIDE DISHES

*potato and pasta sides*

chips or croquettes ~ 3.00

potatoes with sour cream, pasta aglio e olio or potatoes al forno ~ 4.00

pommes dauphine ~ 5.00

truffle chips ~ 7.50

*sauces*

jus, freshly made Bearnaise, pepper,

mushroom or home-made herb butter ~ 4.00



## KIDS' MENU

*up to 12 years*

### FISH STICK

chips, tartar sauce

13.00

### BREMBERG HACHÉ BURGER

chips, salad

15.00

### VOL-AU-VENT

chips, salad

17.00

### CHICKEN FILLET

chips, salad

18.50

### STEAK

chips, salad

21.00







## DESSERTS

### CHILD'S PORTION OF ICE CREAM

6.00

### DAME BLANCHE

*vegan ~ 12.50 | home-made ~ 12.50*

### VIOLET SORBET

yoghurt foam, crunchy topping, lime, mint

12.50

### CAFÉ GLACÉ DULCE DE LECHE 'HAZELNUT'

13.50

### PINEAPPLE ROBATTA

passion fruit, white chocolate

14.00

### PAVLOVA 'HET CORDAAT'

meringue, red fruit, crème suisse of hay

14.00

### CRÊPE SUZETTE

orange, vanilla, ice cream, Cointreau

16.00



## CHEESE

### SELECTION OF BELGIAN CHEESES

brioche, jam, nuts

20.00

*Always request a receipt when settling your bill. One bill per table. Allergens: Info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.*

## BEERS

	<i>draft</i>		<i>bottled</i>	
Cristal ~ 25cl		3.00	Cristal Xtra	3.60
Grimbergen Blond		4.90	Brugs Tarwe ~ <i>wheat beer</i>	3.90
Grimbergen Brown		4.90	Vedett Blond	3.90
			Ter Dolen Blond	4.80
			Ter Dolen Dark	4.80
			Ter Dolen Tripel	4.80
			Wilderen Gold	4.80
			Wilderen Kriek	4.80
			Wilderen Cuvée Clarisse	4.80
			Hapkin	4.90
			Duvel	4.90
			Omer	4.90
			La Chouffe	4.90
			Karmeliet	4.90
			Westmalle Brown	4.90
			Westmalle Tripel	4.90
			Geuze Oud Beersel ~ 37,5cl	6.50



### *alcohol-free*

Cristal 0.0%	3.90
Affligem 0.0%	4.90
Force Majeur Tripel 0.0%	5.90
Force Majeur Kriek 0.0%	5.90



## WATERS

San Pellegrino ~ 25cl	3.40
San Pellegrino ~ 50cl	5.50
San Pellegrino ~ 1l	9.90
Acqua Panna ~ 25cl	3.40
Acqua Panna ~ 50cl	5.50
Acqua Panna ~ 1l	9.90

## LOW IN SUGAR

Tönissteiner Orange	3.80
Tönissteiner Lemon	3.80
Tönissteiner Blood Orange	3.80
Tönissteiner Multi-fruit	3.80

## FRUIT JUICE

Minute Maid Orange	3.80
Minute Maid Apple	3.80
17 Juices Tomato Juice	5.60

### *Fresh*

Fresh-squeezed Orange Juice	5.90
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## SOFT DRINKS

Coca-Cola	3.30
Coca-Cola Zero	3.30
Fanta	3.30
Sprite	3.30
Gini	3.50
Lipton Ice Tea Regular	3.50
Lipton Ice Tea Green	3.50
Finley Lemon-Elderflower	3.60
Finley Grapefruit-Blood Orange	3.60

## MILK DRINKS

Fristi	3.50
Cécémel	3.50

## FEVER-TREE

Mediterranean Tonic	4.80
Indian Tonic	4.80
Clementine	4.80
Ginger Ale	4.80
Ginger Beer	4.80
Raspberry & Rhubarb	4.80



## HOT BEVERAGES

Espresso	3.60
Decaffeiné	3.60
Mokka	3.60
Mokka Dubbel	4.10
Mokka Cappuccino ~ <i>steamed milk / whipped cream</i>	3.90
Cappuccino ~ <i>steamed milk / whipped cream</i>	3.90
Café au lait	3.90
Latte Macchiato	3.90
Hot Chocolate	3.90

## SOMETHING STRONGER

Hasselt Coffee ~ <i>jenever</i>	8.00
Irish Coffee ~ <i>whisky</i>	11.00
French Coffee ~ <i>cognac</i>	11.00
Italian Coffee ~ <i>amaretto</i>	11.00

## TEA

Black Tea Darjeeling	3.90
White Tea China Pai Mu Tan	3.90
Green Tea Japan Bancha	3.90
Aroma Tea My Lady	3.90
Aroma Tea Mint Chocolat	3.90
Aroma Sencha Multi Fruit	3.90
Fruit Infusion Granny's Garten	3.90
Fruit Infusie Cinnamon Apple	3.90
Fruit Infusie Winter Time	3.90
Herbal Tea	3.90
~ <i>Lemongrass, Chamomile, Nettle, Linden</i> <i>Rosehip or Herb Garden</i>	
Fresh Mint Tea	4.90
Fresh Ginger Tea	4.90



## GLÜHWEIN

Homemade Glühwein	6.50
~ <i>supplement: Shot Whisky, Rum or Amaretto</i>	4.00

## DIGESTIFS

Limoncello Bongiorno	6.50
Baileys	6.90
Licor 43	6.70
Porto Quinta de Noval ~ <i>white or red</i>	6.70
Calvados Groult ~ <i>3 Years</i>	9.00
Espresso Martini	14.00

## GRAPPA

Bepi Tosolini Most Brunello Barrique 40°	11.50
~ <i>This grappa has been aged in oak Brunello barrels.</i> <i>Silky smooth with notes of wild berries.</i>	
Bepi Tosolini Most Barolo Barrique 40°	11.50
~ <i>This grappa has been aged in oak Barolo barrels.</i> <i>Silky smooth with notes of red fruit and herbs.</i>	
Bepi Tosolini Most Amarone Barrique 40°	11.50
~ <i>This grappa has been aged in oak Amarone barrels.</i> <i>Silky smooth with notes of cherry and sweet spices.</i>	

## BERTA

Amaretto di Berta	8.50
Berta Amaro d'Erbe	8.50
Sambuca di Anise Berta	8.50
Berta Grappa Villa Prato Reserva 40°	10.00
Berta Grappa Elisi 43°	12.50

## SELECTION OF FINE WHISKY

Currach Seaweed ~ <i>maritime, smoked</i>	13.50
Penderyn Rich Oak ~ <i>caramel, sweet</i>	16.00
Arran Amarone Finish ~ <i>red fruit, sweet</i>	16.00
Classic of Islay ~ <i>dark fruit, smoked</i>	17.00
As we get it - Islay Cask Strength ~ <i>maritime, smoked</i>	18.00
Kilchoman ~ <i>light fruit, smoked</i>	19.00
Secret Islay 5y ~ <i>peat, smoked</i>	20.00
The Lakes - The Whiskymaker ~ <i>dark fruit, spicy</i>	20.00
Croftengea 7y ~ <i>vegetarian, spicy</i>	26.00

## RUM

Omerta	7.50
Bacardi	7.50
Bacardi Añejo Cuatro	8.50
Bacardi Añejo Ocho	9.90
Eminente	11.50

## COGNAC

Hennessy VS	9.00
Hennessy XO	23.00

## VODKA

Grey Goose	8.00
42 Below	8.00