

BISTROLOGY @ CORDA





GIN & TONICS

Bombay London Dry Gin ~ <i>Fever-Tree Indian Tonic</i>	13,00
Copperhead Elixir 0.0% (<i>alcohol-free</i>) ~ <i>Fever-Tree Mediterranean Tonic</i>	13,50
Hendrick's ~ <i>Fever-Tree Indian Tonic</i>	14,00
Angels Premium Gin (<i>fruity</i>) ~ <i>Fever-Tree Indian Tonic</i>	14,00
Wilderer Double You ~ <i>Fever-Tree Indian Tonic</i>	15,00
Copperhead ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Le Tribute Gin ~ <i>Le Tribute Tonic</i>	15,00
Ocus Organic Gin ~ <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



Allergen info

BITES TO SHARE

IBERICO

50g ~ 13,50

100g ~ 24,00

NACHOS V

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

2 persons ~ 13,50 | 4 persons ~ 18,50

NACHOS PULLED PORK

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

2 persons ~ 16,50 | 4 persons ~ 22,50

BONCHON CAULIFLOWER 🌶️ V

cauliflower, chili, sesame, pepper

15,50

BONCHON CHICKEN 🌶️

chicken, chili, sesame, pepper

16,50

CALAMARES

fresh tartare, lemon, parsley

17,50

MINI SHRIMP CROQUETTES

homemade cocktail

8 pieces ~ 18,00

PINSA LARDO DI COLONNATA

truffle honey, truffle

18,00

COCKTAILS

Italian Negroni	12,50
~ <i>Bombay Gin, Campari, Martini Vermouth Rosso</i>	
White Negroni	14,00
~ <i>Gin, vermouth, italicus</i>	
Cordaat Martini	14,00
~ <i>Gin, Aperol, vermouth, lime, orange</i>	
Pornstar Martini	14,00
~ <i>Vodka, vanilla, passion fruit, lime, sweet & sour, egg white</i>	
Old Fashioned	14,00
~ <i>Ray Scotch, Benedictus Liqueur, Angostura Bitter</i>	
Devils Margarita	14,00
~ <i>Tequila, lime, agave, red wine</i>	
Tokyo Ice Tea	15,00
~ <i>Tequila, Vodka, rum, Cointreau, Midori, lime, agave, sparkling water</i>	

CORDAAT 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>	

MOCKTAILS

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 Ginger Beer	9,00
~ <i>On the Rocks</i>	

APERITIFS

Campari	9,00
Martini ~ <i>Bianco or Rosso</i>	8,00
Sherry La Guita	8,00
Porto Quinta de Noval ~ <i>white or red</i>	8,00
Ricard	10,00
Aperol ~ <i>with prosecco</i>	11,00
Kirr Royal ~ <i>with prosecco</i>	14,00

BUBBLES

Prosecco

Prosecco Brut *or* Rosé *glass ~ 8,50* *bottle ~ 42,50*

“Plantimoon” Brut Conco d'Oro DOCG *bottle ~ 57,50*

Sparkling Wine from Limburg

“Don de Pierre” Itterdal, Wine estate ‘De Steinberg’ Bree - Rosé *bottle ~ 59,00*

~ 50% Pinot Gris, 50% Pinot Noir

Franciacorta

Ca'Del Bosco - Brut *bottle ~ 75,00*

~ 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc

CHAMPAGNE

Monthuys Père & Fils “Brut Réserve” *glass ~ 13,00* *bottle ~ 75,00*

magnum ~ 150,00

Monthuys Père & Fils “Blanc de Blancs” *bottle ~ 99,00*

Moët & Chandon “Brut Impérial” *glass ~ 17,00* *bottle ~ 95,00*

Ruinart Brut “Blanc de Blancs” *bottle ~ 125,00*

Ruinart Brut “Rosé” *bottle ~ 125,00*

HOUSE WINES

white

Bio Trebbiano d'Abruzzo Lupi Reali *glass ~ 7,50* *bottle ~ 37,00*

~ 100% Trebbiano

red

Bio Montepulciano d'Abruzzo Lupi Reali *glass ~ 7,50* *bottle ~ 37,00*

~ 100% Montepulciano

rosé

Château de l'Escarelle “Solange” Rosé *glass ~ 7,50* *bottle ~ 37,00*

~ Grenache, Syrah, Cinsault

Miraval Rose Côtes de Provence AOC *glass ~ 9,50* *bottle ~ 47,50*

~ Syrah, Grenache, Cinsault, Rolle

dessert

Côtes de Gascogne «Été Gascon» Dom. Pellehaut *glass ~ 7,50* *bottle ~ 37,00*

~ 70% Gros Manseng, 20% Chardonnay, 10% Petit Manseng

SUGGESTED WHITE WINES

Secret de Famille Dom. Paul Jaboulet Ainé ~ Rhône ~ 100% Viognier	glass ~ 7,80 bottle ~ 39,00
La Malvar Blanco Barrica de Más Que Vinos ~ Castilla ~ 100% Malvar	glass ~ 8,20 bottle ~ 41,00
Rueda Bodegas Menade ~ Castilla Y León ~ 100% Verdejo	glass ~ 8,50 bottle ~ 43,00
Segreto di Vianca - Masseria Salento ~ Puglia ~ 100% Fiano	glass ~ 9,70 bottle ~ 48,50
Pouilly-Fumé "La Moynerie" Dom. M. Redde & Fils ~ Val de Loire ~ 100% Sauvignon	glass ~ 11,00 bottle ~ 55,00
Jermann ~ Venezia Giullia ~ 100% Chardonnay	glass ~ 15,80 bottle ~ 79,00
Montagny 1 ^{er} Cru "Madeleine" ~ Bourgogne ~ 100% Chardonnay	glass ~ 17,00 bottle ~ 85,00

SUGGESTED RED WINES

Barbera "Campomoro" Az. Agricola Accornero ~ Piemonte ~ 100% Barbera	glass ~ 9,40 bottle ~ 47,00
Salento "Zacinto" ~ Puglia ~ 100% Negroamaro	glass ~ 9,60 bottle ~ 48,00
Bierzo "Pico Tuerto" ~ Sangarida ~ 100% Mencia	glass ~ 11,80 bottle ~ 59,00
Rully "La Chaume" ~ Bourgogne ~ 100% Pinot Noir	glass ~ 12,40 bottle ~ 62,00
Tenuta di Carleone ~ Toscana ~ 100% Sangiovese	glass ~ 13,80 bottle ~ 69,00
Pomerol Château L'Enclos ~ Bordeaux ~ 85% Merlot, 12% Cabernet Franc, 3% Malbec	glass ~ 19,80 bottle ~ 99,00
"AALTO" ~ Ribera del Duero ~ 100% Tempranillo	glass ~ 19,80 bottle ~ 99,00



MENUS

LUNCH MENU

Monday to Friday from 12:00 to 14:00

starter ~ main dish ~ mocha

35,50

3-COURSE MEAL

starter ~ main dish ~ dessert

44,00

4-COURSE MEAL

starter ~ entremets ~ main dish ~ dessert

55,00

5-COURSE MEAL

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

59,00

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

BURRATA

orange, pomegranate, black quinoa, lavender
26,00

SALAD GOAT CHEESE

red fruit, honey, nuts, fig, chicory, apple
26,50

SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives, potato
32,50

SALAD FOLLE

dressing salée, smoked foie gras, smoked salmon, radish,
pickled red onion, tomato, mango
34,50



ITALIAN

MEZZELUNE ALLA CAPRESE V

tomato, southern greens

24,50

LINGUINE SCAMPI

cherry tomato, shallot, garlic, red pepper

26,50

LINGUINE VONGOLE

cherry tomatoes, white wine, parsley

28,50

LASAGNA LAMB

ragout, pecorino, eggplant, lamb gravy

29,00

BURRATA V

tomato, tagliolini, shallot, garlic

26,00

SEAFOOD

paccheri, squid, scampi, vongole, mussels

31,50

LOBSTER

half lobster, tomato, bisque, shallot, tagliolini

34,00



Truffle is also available as a supplement to every dish

Truffle ~ 3 g ~ 10,00



STARTERS

cold

CARPACCIO SCALLOP

vadouvan, mustard seed, sweet chili

24,00

VITELLO TONNATO

veal, tuna mayonnaise, capers, rocket

24,00

BEEF TATAKI

short-fried sirloin steak, seaweed soy lettuce, cucumber, radish, kimchi mayonnaise

25,00

FOIE GRAS TERRINE

mango chutney, smoked salt, brioche, nuts, dates

29,00



OYSTERS

RAW OYSTERS *or* **ASIAN STYLE** *or* **PRINTEMPS** (shallot, raspberry vinegar)

3 pieces ~ 12,00 | *6 pieces ~ 22,50* | *12 pieces ~ 36,00*

STARTERS

hot

CHEESE CROQUETTE V

Parmesan cheese, lemon, mousseline

1 piece ~ 14,00 | 2 pieces ~ 19,00

SHRIMP CROQUETTE

parsley, bisque, lemon mayonnaise

1 piece ~ 17,00 | 2 pieces ~ 23,00

FROG LEGS

panko breadcrumbs, garlic, herbs, butter

5 pieces ~ 23,50 | 8 pieces ~ 33,00

SLOW COOKED RABBIT ROLL

ravioli burrata é limone, green asparagus, rosemary gravy

26,00

SMOKED EEL

broth, pork belly, pak choi, soya

26,50

SCAMPI

garlic butter, tomato, shallot, spring onion

7 pieces ~ 26,50

FISH DISHES

WOLFFISH

kreeftbearnaise, warme groentjes, pommes neuf
31,00

PULPO

risotto, tomato, chorizo, saffron, smoked paprika
34,00

SOLE MEUNIÈRE

boiled potatoes, butterhead lettuce and tomato side salad, butter sauce, lime
47,00



EUROPEAN LOBSTER

± 600 grams

LOBSTER 'BELLE VUE'

egg, tomato, butterhead lettuce, cocktail sauce
54,00

GRILLED LOBSTER

warm vegetables, spaghetti aglio e olio
54,00

MEAT DISHES

VOL-AU-VENT

La Belle Flamande chicken, meatballs, mousseline sauce, butterhead lettuce, tomato, chips
23,50

STEAK TARTARE

Blanc Bleu ~ hand cut

Belgian endive, Granny Smith apple, mustard, onion, capers, chips
27,50

GLACED SHORT RIB

mango salsa, pineapple, lime pommes neuf
29,00

WATERZOOI 'CORDAAT'

slow-cooked corn chicken, sweetbreads, vegetables, veloute, natural potatoes
36,00

LACQUERED PORK BELLY

prawn, garlic, mini fennel, pea cream, al forno potatoes
36,00



CORdAAT
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ROBATA GRILL

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

fish

SEA BASS

on its entirety

32,00

TUNA FILLET

mini fennel, bimi, soy-sesame

33,00

GAMBA

8/12

5 pieces ~ 38,00

SQUID SKEWERS

aioli

4 pieces ~ 29,00

SIDE DISHES

salads

butterhead lettuce, tomato, Belgian endive, dressing ~ 4,00

~

Belgian endive salad ~ 5,00

~

bimi, soy, sesame ~ 8,00

~

hot vegetables ~ 9,00

~

tomato, shallot, olive oil ~ 4,00

seaweed, soy salad, lettuce, dressing ~ 6,00

 = vegetarian dish

 = vegan dish

 = spicy dish

ROBATA GRILL

meat

LADY FLANK STEAK

Wagyu
180 g ~ 29,00

SWISS BROWN

grain fed
34,00

STEAK

Bremberg Farm
Belgium ~ grass fed ~ Blanc-Bleu
26,00

FILET PUR

Bremberg Farm
Belgium ~ grass fed ~ Blanc-Bleu
37,00

CÔTE À L'OS

Bremberg Farm
Belgium ~ grass fed ~ blanc bleu matured
1,2 kg ~ 2 people ~ 92,00

SIDE DISHES

potato and pasta sides

chips, sweet potato croquettes or croquettes ~ 4,00

pasta aglio e olio or aardappel al forno ~ 5,00

pommes neuf, truffle mayo, parmesan ~ 7,50

sauces

gravy, freshly made bearnaise, pepper

mushroom or home-made herb butter ~ 4,00



KIDS' MENU

up to 12 years

FISH STICK

chips, tartar sauce

14,50

VOL-AU-VENT

chips, salad

17,50

MEATBALLS IN TOMATO SAUCE

chips, salad

17,50

CHICKEN FILLET

chips, salad

17,50

SPARE RIBS

chips, salad

21,50





DESSERTS

CHILD'S PORTION OF ICE CREAM

6,00

DAME BLANCHE V

vegan ~ 12,50 | home-made ~ 12,50

VIOLET SORBET

yoghurt foam, crunchy topping, lime

13,50

CAFÉ GLACÉ DULCE DE LECHE 'HAZELNUT'

14,50

CRÈME BRÛLÉE TONKA

15,00

SABAYON

2 persons

apples, salted caramel ice cream, calvados

per person ~17,00

WHITE CHOCOLATE

mango, salted caramel

17,50

CHEESE

SELECTION OF BELGIAN CHEESES

brioche, jam, nuts

20,00

BEERS

draft

Cristal ~ 25cl	3,50
Grimbergen Blond	4,90
Grimbergen Brown	4,90



alcohol-free

Cristal 0.0%	3,90
Affligem 0.0%	4,90
Force Majeure Tripel 0.0%	5,90
Force Majeure Kriek 0.0%	5,90
GOD, Good Old Days 0.0%	5,90

bottled

Brugs Tarwe ~ <i>white beer</i>	3,90
Ter Dolen Dark	4,80
Ter Dolen Tripel	5,20
Wilderen Gold	4,80
Wilderen Kriek	4,80
Wilderen Cuvée Clarisse	4,80
Duvel	4,90
Omer	4,90
Karmeliet	4,90
Westmalle Brown	4,90
Westmalle Tripel	5,20
Geuze Oud Beersel ~ 37,5cl	7,50
Kriek Oud Beersel ~ 37,5cl	9,00



WATERS

San Pellegrino ~ 25cl	3,60
San Pellegrino ~ 50cl	5,50
San Pellegrino ~ 1l	9,90
Acqua Panna ~ 25cl	3,60
Acqua Panna ~ 50cl	5,50
Acqua Panna ~ 1l	9,90

LOW IN SUGAR

Tönissteiner Orange	3,80
Tönissteiner Lemon	3,80
Tönissteiner Naranja	3,80
Tönissteiner Multi-fruit	3,80

FRUIT JUICE

Minute Maid Orange	3,80
Minute Maid Apple	3,80
Tomato Juice	5,60

Fresh

Fresh Orange Juice	6,50
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SOFT DRINKS

Coca-Cola	3,50
Coca-Cola Zero	3,50
Fanta	3,50
Sprite	3,50
Gini	3,60
Lipton Ice Tea Regular	3,60
Lipton Ice Tea Green	3,60

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	3,90
Decaffeiné	3,90
Mocha	3,90
Mocha Double	4,10
Mocha Cappuccino ~ <i>steamed milk / whipped cream</i>	4,20
Cappuccino ~ <i>steamed milk / whipped cream</i>	4,20
Café au lait	4,20
Latte Macchiato	4,20
Hot Chocolate	4,20

SOMETHING STRONGER

Hasselt Coffee ~ <i>jenever</i>	8,50
Irish Coffee ~ <i>whisky</i>	12,50
French Coffee ~ <i>cognac</i>	12,50
Italian Coffee ~ <i>amaretto</i>	12,50

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 Green Tea, Mandarin, Cardamom	3,90
Aroma Tea Sencha Multi Fruit	3,90
Aroma Tea Caipirinha	3,90
Fruit Infusion Oma's Garten	3,90
Fruit Infusion Green & White Mango	3,90
Fruit Infusion Apple Cinnamon	3,90
Herbal Tea	3,90
~ <i>Lemongrass, Chamomile, Nettle, Linden Rosehip or Herb Garden</i>	
Fresh Mint Tea	4,90
Fresh Ginger Tea	4,90



DIGESTIFS

Licor 43	7,00
Limoncello Bongiorno	7,50
Baileys	7,90
Porto Quinta de Noval ~ <i>white or red</i>	8,00
Averna	9,00
Calvados Groult ~ <i>3 Years</i>	9,50
Espresso Martini	14,00

GRAPPA

Bepi Tosolini Most Brunello Barrique 40°	11,50
~ <i>This grappa has been aged in oak Brunello barrels. 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. 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. Silky smooth with notes of cherry and sweet spices.</i>	

BERTA

Amaretto di Berta	9,50
Berta Amaro d'Erbe	9,50
Sambuca di Anise Berta	9,50
Berta Grappa Villa Prato Reserva 40°	10,00
Berta Grappa Elisi 43°	14,00

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	18,00
~ <i>maritime, smoked</i>	
Kilchoman ~ <i>light fruit, smoked</i>	19,00
The Lakes - The Whiskymaker	20,00
~ <i>dark fruit, spicy</i>	
Glasgow 1770 Peated ~ <i>rich & smokey</i>	20,00
Kingsbarns Balcomie ~ <i>matured in sherry butts</i>	21,00
Belgian Owl Intense ~ <i>terroir fruity</i>	26,00

RUM

Omerta	8,50
Bacardi	8,50
Bacardi Añejo Cuatro	9,50
Bacardi Añejo Ocho	10,90
Eminente	12,50

COGNAC

Hennessy VS	9,00
Hennessy XO	23,00

VODKA

42 Below	8,00
Grey Goose	9,00