

BISTROLOGY @ CORDA



*Food is not just
eating energy.
It's an experience.*

*A restaurant
is not a business;
it's a passion.*



Allergen info



BITES TO SHARE

IBERICO

50g ~ 13,50 | 100g ~ 24,00

TRIANGOLETTI PARMESAN

honey

14,00

ROASTED CAULIFLOWER

yogurt, mint, garam masala

15,50

BONCHON CHICKEN

chicken, chili, sesame, pepper

16,50

SWEET POTATO FRIES

truffle mayo, parmesan

16,50

CALAMARES

fresh tartare, lemon, parsley

17,50

MINI SHRIMP CROQUETTES

homemade cocktail

10 pieces ~ 18,00

GIN & TONICS

Angels Premium Gin <i>(fruity)</i>	~ <i>Fever-Tree Indian Tonic</i>	11,00
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 Gin	~ <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
Gin Mare	~ <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

APERIO

Campari	9,00
Martini ~ <i>Bianco / Rosso</i>	8,00
Sherry La Guita	8,00
Van Zellers Porto ~ <i>white / ruby</i>	9,50
Ricard	10,00
Aperol ~ <i>with prosecco</i>	11,00
Kirr ~ <i>with white wine</i>	9,00
Kirr Royal ~ <i>with prosecco</i>	14,00

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>	
Elderflower Spritz	11,00
~ <i>St-Germain, Prosecco</i>	

COCKTAILS

The Winter Negroni 	12,50
~ <i>Vanilla Gin, Campari, Martini Vermouth Rosso</i>	
Black Russian	14,00
~ <i>Vodka, coffee liqueur</i>	
Spiced Pear Martini	14,00
~ <i>Vodka, St-Germain, lemon, sugar syrup</i>	
Dark 'n Stormy	14,00
~ <i>Rum, ginger beer, sweet & sour</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>	
Amaretto Sour	14,00
~ <i>Amaretto, Lemon</i>	

MOCKTAILS

Nogroni	12,50
~ <i>Opius Rubedo, Martini Vibrante</i>	
Crazy Red Cheeks	12,50
~ <i>Raspberry, Violet, Fryns Spice 0.0%</i>	
Passion Mule	12,50
~ <i>Passion fruit, Fryns Spice 0.0%</i>	
Dark NO Stormy	12,50
~ <i>Opius Nigredo, lime, ginger beer</i>	
Copperhead Elixir 0.0%	13,50
~ <i>Fever-Tree Mediterranean Tonic</i>	
Crodino Orange	6,50
~ <i>On the Rocks</i>	
Crodino Orange Ginger Beer	9,00
~ <i>On the Rocks</i>	



BUBBLES

CHAMPAGNE

glass *bottle*

Monthuys Père & Fils "Brut Réserve"		75,00
	<i>magnum ~</i>	150,00
Moët & Chandon "Brut Impérial"	15,00	85,00
Ruinart Brut "Blanc de Blancs"		125,00
Ruinart Brut "Rosé"		125,00

FRANCIACORTA

glass *bottle*

Ca'Del Bosco "Brut"	13,00	75,00
~ 75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc		

PROSECCO

glass *bottle*

Prosecco Brut	8,00	40,00
Prosecco Rosé	8,00	40,00

SPARKLING WINE FROM LIMBURG

bottle

"Don de Pierre" Itterdal, Wijndomein 'De Steinberg' Bree - Rosé	59,00
~ 50% Pinot Gris, 50% Pinot Noir	



HOUSE WINES

	WHITE	<i>glass</i>	<i>bottle</i>
House Wine White		6,50	32,50
	RED	<i>glass</i>	<i>bottle</i>
House Wine Red		6,50	32,50
	ROSÉ	<i>glass</i>	<i>bottle</i>
House Wine Rosé		6,50	32,50
Miraval Rose Côtes de Provence AOC ~ Syrah, Grenache, Cinsault, Rolle		9,00	45,00
	SWEET	<i>glass</i>	<i>bottle</i>
House Wine Sweet		6,80	34,00



WHITE SUGGESTED WINE

Grüner Sylvaner Trocken ~ Weingut Battenfield Spanier *glass ~ 8,80 bottle ~ 44,00*
~ *Rheinhessen - Germany*
~ *100% Grüner Sylvaner*

Békaa 'B'Qa de Marsyas' ~ Château Marsyas *glass ~ 9,00 bottle ~ 45,00*
~ *Vallée de la Békaa - Libanon*
~ *80% Sauvignon, 20% Chardonnay*

Tresaille ~ Dom. Des Bérioles *glass ~ 10,80 bottle ~ 54,00*
~ *Val de Loire ~ France*
~ *100% Tressaillier*

L'Abeille de Fieuzal ~ Pessac-Léognan *glass ~ 10,80 bottle ~ 54,00*
~ *Bordeaux ~ France*
~ *50% Semillon, 50% Sauvignon*

Chardonnay ~ Jermann *glass ~ 12,00 bottle ~ 60,00*
~ *Venezia Giulia ~ Italy*
~ *100% Chardonnay*

Sancerre ~ Dom. Vacheron *glass ~ 14,20 bottle ~ 71,00*
~ *Loire ~ France*
~ *100% Sauvignon*

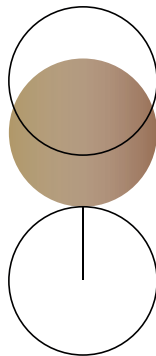
Pouilly-Fuissé 'Les Vieilles Vignes' ~ Dom. J. Saumaize *glass ~ 14,50 bottle ~ 72,50*
~ *Bourgogne ~ France*
~ *100% Chardonnay*

Sauvignon Blanc 'Piere' ~ Vie di Romans *glass ~ 15,80 bottle ~ 79,00*
~ *Friuli ~ Italy*
~ *100% Sauvignon Blanc*



RED SUGGESTED WINE

Terrasses du Larzac 'Les Carlines' ~ Mas Haut-Buis ~ <i>Languedoc-Roussillon ~ France</i> ~ <i>45% Grenache, 40% Syrah, 15% Carignan</i>	<i>glass ~ 9,40 bottle ~ 47,00</i>
Cahors 'Les Escures' ~ Mas del Périé ~ <i>Sud Ouest ~ France</i> ~ <i>100% Malbec</i>	<i>glass ~ 10,20 bottle ~ 51,00</i>
'Rouge de Baccari' ~ Dom. de Baccari ~ <i>Meknès ~ Morocco</i> ~ <i>60% Cabernet Sauvignon, 40% Syrah</i>	<i>glass ~ 10,20 bottle ~ 51,00</i>
Juan Gil ,18 Meses ~ 'Blue Label' ~ <i>Jumilla ~ Spain</i> ~ <i>100% Monastrell</i>	<i>glass ~ 13,80 bottle ~ 69,00</i>
'Margaux' La Dame d'Angludet ~ Château d'Angludet ~ <i>Bordeaux ~ France</i> ~ <i>50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot</i>	<i>glass ~ 13,80 bottle ~ 69,00</i>
Alba de Domus ~ Clos Quebrada de Macul ~ <i>Upper Maipo Valley ~ Chile</i> ~ <i>89% Cabernet Sauvignon, 5% Cabernet Franc, 3% Merlot, 3% Petit Verdot</i>	<i>glass ~ 14,00 bottle ~ 70,00</i>
Venezia Giulia 'Rivarossa' ~ Mario Schiopetto ~ <i>Veneto ~ Italy</i> ~ <i>90% Merlot, 10% Cabernet Sauvignon</i>	<i>glass ~ 14,20 bottle ~ 71,00</i>



DRINKS PACKAGES

drinks formulas only valid with our menus, formulas per person

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

MENUS

only possible per table

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

SALADS

CAESAR SALAD

chicken belle Flamande, roasted lettuce heart, egg, parmesan, grain mustard, cordaatjes
24,50

THAI BEEF SALAD

runds, gember, sojascheuten, komkommer, koriander, rucola, cashew
26,00

VEGAN THAI SALAD

no chicken chunks, ginger, bean sprouts, cucumber, coriander, rocket, cashew
26,00

BURRATA

pumpkin, lettuce, cashew, old balsamic
26,00

Supplement serrano ham ~ 7,50

GOAT CHEESE SALAD

pear, lettuce, chicory, cranberries, nuts, honey
27,00

SALAD NIÇOISE

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

RAMEN SOUP

with noodles, oriental vegetables, egg, katsuobushi

VEGGIE

19,50

PORK BELLY

26,00

CHICKEN

24,00

GAMBA

3 pieces ~ 32,00

ITALIAN

SPAGHETTI AGLIO E OLIO V

olive oil, garlic, pepperoncino, parsley

19,00

SPAGHETTI RAGOUT

veal mince, tomato, fine vegetables

19,00

RISOTTO V

tartufo, mushrooms

24,00

MEZZELUNE ALLA CAPRESE V

tomato, southern vegetables

24,50

BAULETTI BAROLLO

beef, pumpkin cream, caramelized red onion, red wine sauce

26,00

OVEN AUBERGINE V

yogurt, lime, tomato vinaigrette, honey, burrata, chives

28,00

LINGUINE VONGOLE

cherry tomatoes, white wine, parsley

28,50

LINGUINE SCAMPI

cherry tomato, shallot, garlic, allspice

29,00

PACCHERI SEAFOOD

squid, scampi, vongole, mussels, prawn

32,00

LINGUINE LOBSTER

half lobster, tomato, bisque, shallot

36,00



Truffle is also available as a supplement to any dish

Truffle ~ 3 gr ~ 10,00

STARTERS

cold

PEAR CARPACCIO

grain mustard, blue cheese, rocket, nuts

21,00

CARPACCIO TENDERLOIN

truffle mayo, beech mushroom, rocket, parmesan

24,00

MI-CUIT SALMON

fennel, grapefruit, dill, pink pepper vinaigrette

24,00

VEAL TARTARE

mushroom duxelle, dashi, sesame, parsnip chips

25,00

VITELLO TONNATO

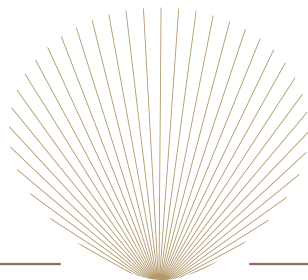
slow-cooked veal fillet, tuna mayo, capers, rocket, tuna

26,00

CAVIAR ~ 10 g

Oscietra, blini, sour cream

32,00



OYSTERS

from 'De Oesterij'

RAW OYSTERS *or* VINAIGRETTE

3 pieces ~ 12,00 | 6 pieces ~ 24,00 | 12 pieces ~ 48,00

STARTERS

hot

CHEESE CROQUETTE ✓

Parmesan cheese, lemon, mousseline, parsley

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

SHRIMP CROQUETTE

parsley, lemon mayo, bisque, shrimp

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

ESCARGOTS

classic with herb butter

10 pieces ~ 19,00

PORK BELLY

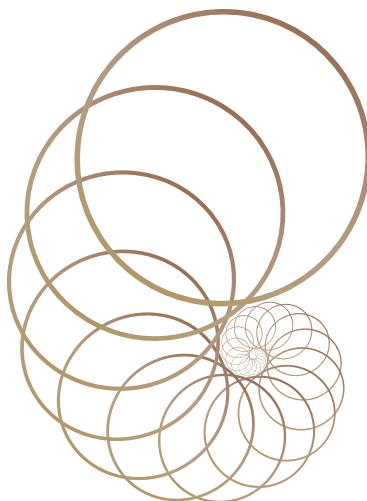
scallop, parsley root, red cabbage, XO jus

27,00

SCAMPI

garlic butter, tomato, shallot, spring onion

7 pieces ~ 26,50



FIBONACCI

1,61803399

FISH

PIKE-PERCH

lentils, spinach, smoked cream, basil oil

33,00

BOUILLABAISSE 'HET CORDAAT'

seafood, fish of the day, rouille, toast

35,00

SOLE MEUNIÈRE

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

49,00



EUROPEAN LOBSTER

± 600 g

LOBSTER BELLE-VUE

egg, tomato, lettuce, cocktail sauce

57,00

GRILLED LOBSTER

warm vegetables, spaghetti aglio e olio

57,00

MEAT

VOL-AU-VENT

chicken belle flamande, meatballs, mousseline, lettuce, tomato, chicory, fries
26,00

VOL-AU-VENT 'HET CORDAAT'

chicken belle flamande, meatballs, mousseline, sweetbreads, shrimps, fries
35,00

WAGYU BURGER

brioche, lettuce, tomato, coleslaw, black garlic/pepper mayo, fries
26,00

STEAK TARTARE

Blanc-Bleu ~ hand-cut

chicory, granny smith, mustard, onion, capers, fries
27,50

N° 32

présa iberico, wok vegetables, sweet and sour, noodles
28,00

OVEN BAKED BABY CHICKEN

peas, tarragon sauce, fries
28,00



Ask about our vegetarian dishes.



ROBATA GRILL

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

*All these dishes are served
with a seasonal selection of warm vegetables*

fish

SEA BASS

on its entirety

32,00

TUNA FILLET

soy sesame

33,00

GAMBA

8/12

5 pieces ~ 38,00

salads

lettuce, tomato, chicory, dressing	4,00
chicory salad	5,00
fried mushrooms	8,00
warm vegetables	8,00
tomato, shallot, olive oil	4,00
seaweed, soy salad, lettuce, dressing	6,00



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where dishes with various cooking times are grilled over hot charcoal.*

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meat

LADY FLANK STEAK

Wagyu
180 g ~ 29,00

SWISS BROWN

Irland
grain fed ~ ribeye
34,00

FILET PUR

Belgium ~ Bremberg Farm
grass fed ~ blanc bleu
39,00

CHATEAUBRIAND

Belgium
grass fed ~ blanc bleu
2 people ~ 59,00

STEAK

Belgium ~ Bremberg Farm
grass fed ~ blanc bleu
27,00

CÔTE À L'OS

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

sauces

gravy, freshly made bearnaise, pepper, mushroom
truffle juice, tarragon sauce or home-made herb butter 4,00

potato and pasta sides

chips, mashed potatoes, sweet potato croquettes or croquettes 4,00
pasta aglio e olio or potato al forno 5,00
truffle fries 7,50

CHEESE

SELECTION OF BELGIAN CHEESES

brioche, jam, nuts
20,00

Chef's suggestion

Van Zellers Port
white or ruby
9,50

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

13,50

CAFÉ GLACÉ DULCE DE LECHE 'HAZELNUT'

14,50

CRÈME BRÛLÉE VANILLA

15,00

PEAR CRUMBLE

raisins, cinnamon, vanilla ice cream

14,00

MOELLEUX AU CHOCOLAT

raspberry, vanilla ice cream

17,50

CRÊPE SUZETTE

orange, Grand Marnier, ice cream

20,00

BERTA

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

GRAPPA

Levi Serafino Grappa di Barolo	11,50
Levi Serafino Grappa di Barbaresco	11,50
Levi Serafino Classica Paglierina	11,50

DIGESTIFS

Licor 43	7,00
Limoncello Bongiorno	7,50
Baileys	7,90
Averna	9,00
Van Zellers Porto ~ <i>white or ruby</i>	9,50
Calvados Groult ~ <i>3 Years</i>	9,50
Espresso Martini	14,00
Espresso 43	14,00

RUM

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

VODKA

42 Below	8,00
Grey Goose	9,00

COGNAC

Hennessy VS	9,00
Hennessy XO	23,00

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 <i>~ maritime, smoked</i>	18,00
Kilchoman <i>~ light fruit, smoked</i>	19,00
The Lakes, The Whiskymaker <i>~ dark fruit, spicy</i>	20,00
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

BEERS

draft

Cristal ~ 25cl 3,50



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 ~ *white beer* 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
 Westmalle Brown 4,90
 Westmalle Tripel 5,20
 Duvel 4,90
 Omer 4,90
 Grimbergen Blond 4,90
 Grimbergen Brown 4,90
 Fourchette ~ *blond, tripel* 5,20
 Monk's Café ~ *grand cru, old brown* 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
Perrier	3,80

FRUIT JUICE

Minute Maid Orange	3,80
Minute Maid Apple	3,80
Tomato Juice	5,60
Fresh Orange Juice	6,50

SOFT DRINKS

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

LEMONADES

San Pellegrino Aranciata	3,80
San Pellegrino Limonata	3,80
San Pellegrino Aranciata Rossa	3,80

FEVER-TREE

Mediterranean Tonic	4,80
Indian Tonic	4,80
Ginger Ale	4,80
Ginger Beer	4,80
Raspberry & Rhubarb	4,80



COFFEE

Coffee Espresso	3,90
Decafeïné	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

Something stronger

Hasseltse 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
~ Lemongrass, Chamomile, Nettle, Linden, Rosehip or Herb Garden	

Fresh tea

Fresh Mint Tea	4,90
Fresh Ginger Tea	4,90

