

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

IBÉRICO

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

ROASTED CAULIFLOWER V

yogurt, mint, garam masala

16,50

BONCHON CHICKEN I

chicken, chilli, sesame, pepper

17,50

SWEET POTATO FRIES V

truffle mayo, parmesan

17,50

CHEESE FONDUE V

potatoes, bread, Amsterdam onions

31,00

CRISPY AVOCADO V

honey, mango, curry

17,50

DUO LOEMPIA

chicken - vegetarian

bonito, sesame mayo, oyster

18,50

NACHO PLATTER V

tortilla chips, tomato, aubergine, courgette, jalapeño, cheddar, sour cream, spring onion, avocado

23,50

GIN & TONICS

Copperhead 'Elixir' 0.0% <i>(alcoholfree)</i>	~ <i>Fever-Tree Mediterranean Tonic</i>	13,50
Copperhead 'Original'	~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Marula Gin	~ <i>Fever-Tree Indian Tonic</i>	15,00
The Gardener 'French Riviera'	~ <i>Fever-Tree Indian Tonic</i>	15,00
Monkey 47	~ <i>Fever-Tree Indian Tonic</i>	15,00
Wilderer Double You	~ <i>Fever-Tree Indian 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	9,50
Martini ~ <i>Bianco / Rosso</i>	8,50
Sherry La Guita	8,50
Van Zellers Porto ~ <i>white / ruby</i>	9,50
Ricard	10,00
Aperol ~ <i>with prosecco</i>	11,50
Kirr ~ <i>with white wine</i>	9,00
Kirr Royal ~ <i>with prosecco</i>	15,00

SPECIALS

Vermouth Reserva "Bianco"	9,50
~ <i>On the rocks</i>	
Vermouth Reserva "Rosso"	9,50
~ <i>On the rocks</i>	
Limoncello Spritz	11,00
~ <i>Limoncello, prosecco</i>	
Amaretto Spritz	11,00
~ <i>Amaretto, prosecco</i>	

COCKTAILS

Negroni	13,00
~ <i>Gin, Campari, Martini Vermouth Rosso</i>	
Dry Martini	14,00
~ <i>Gin, white vermouth, olive</i>	
Carajillo Old Fashioned	14,00
~ <i>Whiskey, cognac, Licor 43, coffee liqueur</i>	
Drunken Elephant	14,00
~ <i>Marula Gin, grapefruit, rosemary, tonic</i>	
Business with Pleasure	14,00
~ <i>Rum, lime, pineapple, honey syrup</i>	
Campari and Margarita Soda	14,00
~ <i>Campari, tequila, Cointreau, lime, Perrier</i>	

MOCKTAILS

Nogroni	12,50
~ <i>Opius Rubedo, Martini Vibrante</i>	
Pineapple Ginger Beer	12,50
~ <i>Pineapple juice, ginger beer</i>	
Dark NO Stormy	12,50
~ <i>Opius Nigredo, lime, ginger beer</i>	
Crazy Red Cheeks	12,50
~ <i>Fryns Spice 0.0%, raspberry, violet, sugar syrup, lemon juice</i>	
Copperhead 'Elixir' 0.0%	13,50
~ <i>Fever-Tree Mediterranean Tonic</i>	
Basil Smash	12,00
~ <i>Gin 0.0%, basil, lemon, sugar syrup</i>	
Crodino Orange	6,50
~ <i>On the rocks</i>	
Crodino Orange Ginger Beer	9,00
~ <i>On the rocks</i>	
Crodino Orange Tonic	9,00
~ <i>On the rocks</i>	



BUBBLES

CHAMPAGNE

glass *bottle*

Monthuys Père & Fils "Brut Réserve"		75,00
Moët & Chandon "Brut Impérial"	16,00	95,00
	0,375cl ~	50,00
Ruinart Brut "Blanc de Blancs"		125,00
Ruinart Brut "Rosé"		125,00

FRANCIACORTA

glass *bottle*

Ca'Del Bosco "Brut"	14,00	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

"Pierre" Fin Rosé Methode Traditionelle ~ Wijndomein De Steinberg, Bree	69,00
~ 50% Chardonnay, 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

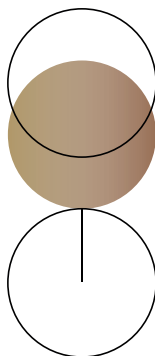
	ROSÉ	<i>glass</i>	<i>bottle</i>
House Wine Rosé		6,50	32,50
Miraval Rosé Côtes de Provence AOC ~ <i>Syrah, Grenache, Cinsault, Rolle</i>		9,50	50,00

	SWEET	<i>glass</i>	<i>bottle</i>
House Wine Sweet		6,80	34,00



WHITE SUGGESTED WINE

'Shaya' ~ Juan Gil Fam. Estates ~ <i>Segovia ~ Spain</i> ~ <i>100% Verdejo</i>	<i>glass ~ 11,00 bottle ~ 44,00</i>
Côtes du Rhône 'Stella Ducit' ~ Fam. Isabel Ferrando ~ <i>Southern Rhône ~ France</i> ~ <i>100% Clairette</i>	<i>glass ~ 11,40 bottle ~ 57,00</i>
Langhe Arneis ~ Ugo Lequio Cantina ~ <i>Piedmont ~ Italy</i> ~ <i>100% Arneis</i>	<i>glass ~ 11,60 bottle ~ 58,00</i>
Friuli Colli Orientali 'Zuc di Volpe' ~ Volpe Pasini ~ <i>Friuli ~ Italy</i> ~ <i>100 % Sauvignon</i>	<i>glass ~ 13,00 bottle ~ 65,00</i>
Derthona ~ Vigneti Massa ~ <i>Piedmont ~ Italy</i> ~ <i>100% Timorasso</i>	<i>glass ~ 13,80 bottle ~ 69,00</i>
Crozes-Hermitage Blanc ~ Dom. Combier ~ <i>Northern Rhône ~ France</i> ~ <i>80% Marsanne, 20% Roussanne</i>	<i>glass ~ 13,60 bottle ~ 68,00</i>
Pouilly-Fuissé 1 ^{er} Cru 'Sur la Roche' ~ Dom. J.Saumaize ~ <i>Maconnais ~ France</i> ~ <i>100% Chardonnay</i>	<i>glass ~ 15,60 bottle ~ 78,00</i>





RED SUGGESTED WINE

Montepulciano d'Abruzzo 'Prope' ~ Azienda Velenosi ~ <i>Abruzzo ~ Italy</i> ~ <i>100% Montepulciano</i>	<i>glass ~ 8,20 bottle ~ 41,00</i>
'Rayos Uva' ~ Oliver Rivièr ~ <i>Rioja ~ Spain</i> ~ <i>65% Garnacha, 35% Graciano</i>	<i>glass ~ 9,40 bottle ~ 47,00</i>
'Ventis' ~ Kurtatsch ~ <i>Alto Adige ~ Italy</i> ~ <i>100% Cabernet Franc</i>	<i>glass ~ 11,60 bottle ~ 58,00</i>
'Red Baron' ~ Fox Creek ~ <i>McLaren Vale ~ Australia</i> ~ <i>100% Shiraz</i>	<i>glass ~ 12,60 bottle ~ 63,00</i>
'Cahors Au Cerisier' ~ Combel-le-Serre ~ <i>Sud Ouest ~ France</i> ~ <i>100% Malbec</i>	<i>glass ~ 12,60 bottle ~ 63,00</i>
Nebbiolo d'Alba 'Valmaggiore' ~ Luciano Sandrone ~ <i>Piedmont ~ Italy</i> ~ <i>100% Nebbiolo</i>	<i>glass ~ 14,60 bottle ~ 73,00</i>
Châteauneuf-du-Pape Vieilles Vignes ~ Prieure des Papes ~ <i>Southern Rhône ~ France</i> ~ <i>70% Grenache Noir, 20% Syrah, 10% Mourvèdre</i>	<i>glass ~ 17,80 bottle ~ 89,00</i>

DRINKS PACKAGES

drinks formulas only valid with our menus, formulas per person



WINE PAIRING ARRANGEMENT

Selection of refined wines chosen by our house sommelier

glass of prosecco
refined selection of wines
waters
soft drinks
beer (Cristal)
coffee

3 courses ~ 37,00 | 4 courses ~ 44,00 | 5 courses ~ 51,00



MINI WINE PAIRING ARRANGEMENT

*selection of **half glasses** of refined wines chosen by our house sommelier*

refined selection of wines
waters
soft drinks
beer (Cristal)
coffee

3 courses ~ 30,00 | 4 courses ~ 36,00 | 5 courses ~ 41,00

HOUSE WINE ARRANGEMENT

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

3 courses ~ 25,00 | 4 courses ~ 27,00 | 5 courses ~ 30,00

BOB FORMULA

non-alcoholic aperitif ~ non-alcoholic beers ~ waters ~ soft drinks ~ coffee

3 courses ~ 25,00 | 4 courses ~ 27,00 | 5 courses ~ 30,00

MENUS

only possible per table

LUNCH MENU

Monday to Friday from 12:00 to 14:00

starter ~ main dish ~ mocha

37,00

3-COURSE MEAL

starter ~ main dish ~ dessert

45,00

4-COURSE MEAL

starter ~ entremets ~ main dish ~ dessert

60,00

5-COURSE MEAL

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

69,00

Supplement Cheeses

instead of dessert

14,00

SALADS

CAESAR SALAD

chicken belle Flamande, roasted lettuce heart, egg, parmesan, grain mustard, cordaatjes
26,50

SUPERFOOD SALAD

quinoa, sweet potato, beetroot, yogurt, nut
26,50

BURRATA

variety of tomatoes, basil, pesto
26,50

Pata Negra supplement ~ 9,50

GOAT CHEESE SALAD

pear, lettuce, chicory, nuts, honey
27,50

THAI BEEF SALAD

beef, ginger, soy sprouts, cucumber, coriander, arugula, cashew
29,50

VEGAN THAI SALAD

no chicken chunks, ginger, bean sprouts, cucumber, coriander, arugula, cashew
28,50

SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives, potato
33,50



POKÉ BOWL

rice, lime, soy sprouts, edamame,
avocado, cucumber, sesame seeds, radish, carrot, egg

VEGETARIAN 
23,50

CHICKEN
25,50

TUNA
29,50

ITALIAN

TAGLIOLINI AGLIO E OLIO

olive oil, garlic, pepperoncino, parsley

21,50

RAVIOLI RICOTTA SPINACI

butter sauce, southern vegetables

25,50

OVEN AUBERGINE

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

28,50

ORECCHIETTE

fennel sausage, bimi, Brussels XL sprouts

28,50

PASTA TARTUFO

tagliolini, butter, truffle

29,50

LINGUINE VONGOLE

cherry tomatoes, white wine, parsley

30,50

MARE-MONTI

mushrooms, pancetta, onion, linguine, scampi

31,50

PACCHERI SEAFOOD

squid, scampi, vongole, mussels, prawn

33,50

LINGUINE LOBSTER

half lobster, tomato, bisque, shallot

38,50



Truffle is also available as a supplement to any dish

Truffle ~ 3 g ~ 10,00



STARTERS

cold

TOMATO WITH GREY PRAWNS

cocktail, lettuce heart, tomato, egg

29,50

PEAR CARPACCIO

wholegrain mustard, blue cheese, arugula, nuts

21,00

BEEF TENDERLOIN CARPACCIO

truffle mayo, beech mushrooms, arugula, Parmesan

24,00

VITELLO TONNATO

slow-cooked veal, tuna mayo, capers, arugula, tuna

26,00

CRAB COCKTAIL

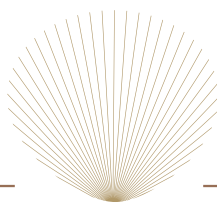
snow crab, cocktail sauce, baby gem lettuce, tomato, egg

28,50

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

SCAMPI

garlic butter, tomato, shallot, spring onion

7 pieces ~ 26,50

COQUILLES

pineapple, coconut, lime, granny smith, pata negra

27,50

KING CRAB

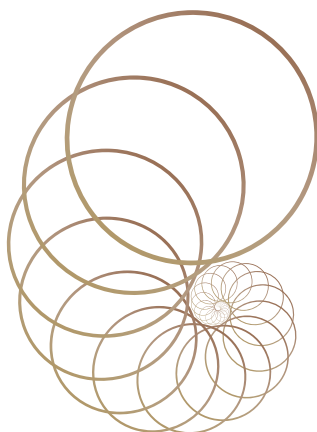
crushed potato, mousseline Limburg White, poached egg

38,50

FROG LEGS

panko, garlic, herb butter

5 pieces ~ 24,50 | 8 pieces ~ 34,00



FIBONACCI

1,61803399

FISH

SCAMPIBURGER

bagel, mango chutney, curry mayo, lettuce, fries

29,50

SALMON

cocotte, béarnaise sauce, Swiss chard

31,50

SOLE MEUNIÈRE*

butterhead lettuce and tomato side salad, butter sauce, lime

43,00



EUROPEAN LOBSTER

± 600 g

LOBSTER BELLE-VUE

egg, tomato, lettuce, cocktail sauce

57,00

GRILLED LOBSTER

warm vegetables, spaghetti aglio e olio

57,00

* *potato and pasta preparations*

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

MEAT

VOL-AU-VENT

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

26,50

VOL-AU-VENT 'HET CORDAAT'

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

35,50

STEAK TARTARE

Blanc-Bleu ~ hand-cut

chicory, granny smith, mustard, onion, capers, fries, seaweed caviar

28,50

N° 32

présa iberico, wok vegetables, sweet and sour, noodles

28,50

SWISS BURGER

brioche, beef, lettuce, sautéed mushrooms, pancetta, black garlic/pepper mayo, fries

29,00

PICANHA

pointed pepper, chimichurri, pommes Pont-Neuf

31,00



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

TUNA FILLET

soy sesame

33,00

WILD KING PRAWN

1 piece

38,00

DORADA À LA PLANCHA

in its entirety, pan-fried on the plancha in butter

mussels, capers, cherry tomato

33,00

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



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*

meat

LADY STEAK

±180 g
21,00

STEAK

±250 g
27,00

FILET PUR

±250 g
39,00

CHATEAUBRIAND

±600 g ~ 2 persons
62,00

CHATEAUBRIAND TAGLIATA

±600 g ~ 2 persons
arugula, tomato, Parmesan, pasta aglio e olio
69,00

RIBEYE À LA PLANCHA

pan-fried in butter on the plancha
±300 g ~ 34,50

saucés

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



CHILDREN'S DISHES

up to 12 years

FRIED SOLE STRIPS

fries, tartare sauce

14,50

VOL-AU-VENT

fries, salad

17,50

MEATBALLS IN TOMATO SAUCE

fries, salad

17,50

CHICKEN FILLET

fries, salad

17,50

SPARE RIBS

fries, salad

21,50

STEAK

fries, salad

24,50

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 'CAMEL'

14,50

CRÈME BRÛLÉE VANILLA

15,00

SNICKERS 'HET CORDAAT'

15,00

BRUSSELS WAFFLE 'HOME-MADE'

vanilla ice cream, speculoos, crème fraîche

16,50

MOELLEUX AU CHOCOLAT

raspberry, vanilla ice cream

17,50

CRÊPE SUZETTE

orange, Grand Marnier, ice cream

19,50

CHEESE

SELECTION OF BELGIAN CHEESES

brioche, jam, nuts

20,00

Chef's suggestion

Van Zellers Port

white or ruby

9,50

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

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

RUM

Omerta	8,50
Bacardi	8,50
Bacardi Añejo Cuatro	9,50
Bacardi Añejo Ocho	10,90
Eminente	12,50
Secret Distillery 'Cane Island' ~ <i>Nicaragua ~ 12 Years old</i>	13,00
Rivière du Mat Opus 5 ~ <i>Île de la Réunion</i>	16,50

VODKA

42 Below	8,00
Grey Goose	9,00

COGNAC

Hennessy VS	9,00
Hennessy XO	23,00

SELECTION OF FINE WHISKY

Mister Peat 'Fox Fitzgerald' <i>~ smoked, chocolate</i>	11,50
Ileach Cask Vintage Malt <i>~ peat, smoked</i>	12,00
Ezra Brooks 99 <i>~ vanilla, spicy</i>	12,00
Finlaggan Vintage Single Malt <i>~ peat, smoked</i>	14,00
Teaninich 'James Eadie' ~ 11 years old <i>~ sweet, light fruit</i>	16,50
Dailuaine 'James Eadie' ~ 10 years old <i>~ sweet, chocolate</i>	16,50
Ben Nevis 'Signatory' ~ 9 years old <i>~ dry fruits</i>	19,00
Glen Garioch 'The Ultimate' ~ 11 years old <i>~ caramel, sweet en sour</i>	19,00
Balcones Eclipse Straight Rye <i>~ caramel, roasted</i>	23,50

BEERS

draft

Cristal ~ 25cl	3,50
La Chouffe	5,10
Affligem 0.0%	5,10

alcohol-free

Cristal 0.0%	3,90
Liefmans Kriek 0.0%	4,20
Force Majeure Tripel 0.0%	6,10
Force Majeure Kriek 0.0%	6,10
GOD, Good Old Days 0.0%	6,10



Cosmopolitan Beer by Koen Vanmechelen
33cl ~ 5,20 | 75cl ~ 21,50

Wild Gene uses hops from five continents. The addition of millet provides an earthy note that gives the beer its complexity. The flavour is fresh, accessible and complex, with hints of grapefruit, passion fruit and lemongrass, combined with a soft bitterness.

bottled

Brugs Tarwe ~ <i>white beer</i>	4,10
Wilderer Gold	4,90
Wilderer Kriek	4,90
Wilderer Cuvée Clarisse	4,90
Westmalle Brown	5,40
Westmalle Triple	5,40
Grimbergen Blonde	5,10
Grimbergen Brown	5,10
Duvel	5,20
Tripel d'Anvers	5,40
Fourchette ~ <i>blonde, triple</i>	5,40
Monk's Café ~ <i>grand cru, oud bruin</i>	5,40
Geuze Oud Beersel ~ 37,5cl	7,90

WATERS

San Pellegrino ~ 25cl	3,60
San Pellegrino ~ 50cl	6,20
San Pellegrino ~ 1l	10,60
Acqua Panna ~ 25cl	3,60
Acqua Panna ~ 50cl	6,20
Acqua Panna ~ 1l	10,60
Perrier	3,90

SUGAR-FREE

Tönissteiner Orange	4,50
Tönissteiner Lemon	4,50
Tönissteiner Naranja	4,50
Tönissteiner Fruit Basket	4,50

FRUIT JUICE

Minute Maid Orange	3,90
Minute Maid Apple	3,90
Tomato Juice	5,60
Fresh Orange Juice	6,50

SOFT DRINKS

Coca-Cola	3,60
Coca-Cola Zero	3,60
Lipton Ice Tea Regular	3,80
Lipton Ice Tea Green	3,80

LEMONADES

San Pellegrino Aranciata	4,10
San Pellegrino Limonata	4,10
San Pellegrino Aranciata Rossa	4,10

FEVER-TREE

Mediterranean Tonic	4,90
Indian Tonic	4,90
Ginger Ale	4,90
Ginger Beer	4,90
Raspberry & Rhubarb	4,90



*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%.*

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

Hasselt Coffee ~ <i>genever</i>	9,50
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 Margaret's Hope	4,10
White Tea China Anji	4,10
Green Tea Sencha Fuji	4,10
Fruit Infusion Lemon	4,10
Fruit Infusion Grandma's Garden	4,10
Flavoured Tea Lady Grey	4,10
Oolong Tea Butterfly of Taiwan	4,10
Herbal Tea	4,10
~ Chamomile, Nettle, Rosehip or Herbal Garden	

Fresh tea

Fresh Mint Tea	5,20
Fresh Ginger Tea	5,20

