



CHEF'S SPECIAL OFFER OF NOVEMBER

Reservation: +36 1 327 6392 / corso.restaurant@ihg.com

STARTER

Garden herbs flavoured goose rilette, quince jam,
fig crostini 2,4,7 5.900 Ft

SOUP

Goose consommé, forest mushroom ravioli, vegetable
pearls 1,2,4 3.500 Ft

MAIN COURSE

Chestnut stuffed goose leg roll, caramelized pear, roasted
cabbage bouche, jus 2,4,7,10 6.900 Ft

OR

Soft goat cheese crumble, pumpkin tagliatelle, sage butter
glazed chestnut 2,4,7,10 6.900 Ft

DESSERT

Walnut “guba” - brioche, vanilla pudding, walnut,
rum plum ragout, pecan nut crunchy 2,4,7,10 3.200 Ft

The prices include the VAT and 13% service charge will be added to final bill.

Food allergens: 1: celery, 2: gluten, 3: crustacean, 4: eggs, 5: fish, 6: lupin, 7: milk, 8: molluscs,
9: mustard, 10: nuts, 11: peanuts, 12: sesame seeds, 13: soya, 14: sulphur dioxide