



NEW YEAR'S EVE BUFFET DINNER

31st December 2025. 7 pm

Price: 84.000 HUF/ person + 13% service charge*

(Early Bird price: 79.000 HUF /person + 13% service charge – until 1st of December)

*A 100% deposit is required to secure the reservation.

One bottle of champagne per table, along with the Gold beverage package, including beer, wine, and soft drinks.

Should you have any questions or require further information, please feel free to contact us via email address or by phone.



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Appetizers

Mustard, green herbs wrapped rose striploin, cured forest mushrooms 1,9

Mediterranean farro salad 2,9

Red lentil cream vegetables brunoised,
crispy zaatar bread 1,2,9

Smoked duck breast, fermented plum, garden greens

Parma ham, arugula salad, fig jelly

Truffle foie gras terrine, peppered strawberry ragout,
walnut crumble 2,7,10

Oysters on ice – lemon and mignonette 8

Cheese selection

International and hungarian cheese offer 7,10,11



Fresh seafood corner

Spicy shrimp salad with basil and pineapple ragout 3

Tuna tartare with guacamole 5,10

Smoked salmon rillettes 5,7

Baby squid with spicy cherry tomato, edamame beans

Sushi selection 3, 5, 8, 12, 13, 14

Seasonal salad bar

Romaine, iceberg, rocket, baby spinach

Carrots, cucumbers, cherry tomatoes, radishes, peppers

Toasted nuts and seeds 10,11

Dressings: citrus vinaigrette, balsamic, dill yoghurt,

Thousand island 4,7,9,14

From Arz Kitchen

Cold mezze, fresh pita bread 2,12

Baked ouzi (whole lamb) Arabic rice, oriental
gravy 10,11





Soups

Lobster bisque 1,3,5

Beef consommé with vegetables, pasta and meat 1,2,4

Lentil soup, smoked shank, vegetables 1,6,7

Bread corner

Fresh artisan bread selection, herbs butter, blue cheese cream, smoked cottage cheese cream 2,7

Live pasta station

Seared shrimp, colourful strigoli pasta, white tomato sauce, basil 2,3,4,7,10

Chitarra pasta, truffle carbonara foam, guanciale crumble 1,2,4,7

Homemade gnocchi, creamy porcini sauce 2,4,7

Carving station

Slow baked angus Rib-eye, truffle potato wedges, dijon mustard jus, or
chili cheddar fondue 1,7,9,14

Suckling pig, apple sour cabbage 1,6,14

Main courses

Baked salmon filet with creamy sauce, sun-dried tomato, spinach 7,10

Grilled sea bass filet, hollandaise sauce, seared asparagus

Chicken supreme, mango yellow curry sauce 0

Mini wiener schnitzel 2,4

Beef cheek with creamy porcini ragout

Vegetarian option: Stuffed pumpkin, vegetables, maple jus 1,7,10

Stuffed eggplant, mozzarella tomato stuffing

Garnishes

Butter glazed barley risotto, vegetables brunoise 1,7

Baked sweetpotato

Stir fried vegetables 1

Mashed potatoes 7

Rosemary potato pancakes 2,4



Desserts

Somlói sponge cake 2,4,7,10
Tonka bean chocolate mousse 4,7
Plum pie 2,4,7,10
Vanilla profiterole 2,4,7
Coffee opera cake 2,4,7,10
Homoktövises csokoládés tartlet 2,4,7
Gerbaud 2,7,10
Vegan flodni 2,10

Warm desserts

Apple and sour cherry strudel, vanilla sauce 2,4,7

Live pastry station

Vanilla and pistachio crème brûlée station 4,7

Night dinner offer

Sauerkraut soup, smoked pork knuckle, and sour cream 1,2,7
Sausage selection, condiments 6,9
Fresh bread 2

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

