



# CARNIVAL OFFERS

## APPETIZER

Green herbs soft goat cheese, beetroot carpaccio, greens (7) 5.200 HUF

Cold smoked beef tongue, colourful vegetables, wasabi, grapefruit dressing (1,6) 4.600 HUF

## SOUP

Yellow curry seasoned cream soup, shrimps, garden greens (1,3,12,13) 3.500 HUF

## MAIN COURSE

Slow cooked mangalitza cheek, potato cigar, colourful vegetable texture, beetroot jus (1,6,14) 6.800 HUF

Salmon stuffed colourful tortellini, creamy parsley sauce (2,4,5,7) 8.700 HUF

Forest mushroom stuffing tomato, soft polenta cream, black rice (1,2,7) 4.900 HUF

## DESSERT

“Vargabéles” Hungarian cottage cheese flan, forest fruit ragout (2,4,7) 2.900 HUF

Reservation: +36 1 327 6392 / [corso.restaurant@ihg.com](mailto:corso.restaurant@ihg.com)

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