



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
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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
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Reservation: +36 1 327 6392 / 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