CORSO
BISTRO & BAR

Menu

STARTERS

CAESAR SALAD [4,7]
2 300 Ft

Chicken +1 300 Ft
Prawns +1 300 Ft [2]

Figula Olaszrizling · Balatonfüred · 1 090 Ft / 100 ml

PUMPKIN [7]
2 600 Ft

Black Forest ham, goat cheese, pumpkin seeds and honey-ginger dressing

Pannonhalmi Hemina · Pannonhalma · 1 490 Ft / 100 ml

SEARED DUCK LIVER [7, nuts]
6 200 Ft

Pear and beetroot chutney, parsnip purée and nuts

Ruppert Siller · Villány · 990 Ft / 100 ml

SOUPS

PHEASANT SOUP [9]
2 800 Ft

Vegetables and pheasant dumplings

CREAM OF WILD MUSHROOM SOUP [1,7]
2 200 Ft

Sautéed mushrooms and buttered rosemary toast

BEEF GOULASH SOUP [1,9]
2 890 Ft

With Hungarian pinched noodles

MAIN COURSES

TRUFFLE TAGLIATELLE [1,3,7]
5 500 Ft

With fresh truffle

Gál Tibor Pinot Noir · Eger · 1 390 Ft / 100 ml

HOMEMADE POTATO DUMPLINGS [1,7]
3 500 Ft

With wild mushrooms and sour cream

Pannonhalmi Hemina · Pannonhalma · 1 490 Ft / 100 ml

GRILLED OCTOPUS [7,14]
5 800 Ft

Bácska-style risotto, chorizo and cucumber-dill gremolata

Sauska Furmint · Tokaj · 1 190 Ft / 100 ml

GRILLED SALMON [4]
6 300 Ft

Chanterelles, parsley salad and purple fondant potatoes

Ruppert Siller · Villány · 990 Ft / 100 ml

FARMHOUSE CHICKEN BREAST [1,3]
5 600 Ft

Arancini, Jerusalem artichoke purée, broccoli and sage velouté

Pannonhalmi Hemina · Pannonhalma · 1 490 Ft / 100 ml

DUCK BREAST [7]
6 800 Ft

Red cabbage purée, orange-roasted fennel and chestnut polenta

Sebestyén Kadarka · Szekszárd · 1 190 Ft / 100 ml

CLASSIC VIENNESE SCHNITZEL [1,3,7,10]
Pork 5 100 Ft • Veal 6 900 Ft

With potato salad and berry jam

Ruppert A Kandúr · Villány · 990 Ft / 100 ml

ROAST WILD BOAR [1,3,9,10]
6 200 Ft

Hungarian root vegetable sauce and bread dumplings

Gere Cabernet Sauvignon · Villány · 1 290 Ft / 100 ml

Allergen key on page 2.

All prices are in Hungarian forints (Ft).

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STEAK SELECTION

Each steak includes one sauce of your choice.
Side dishes are ordered separately at the prices shown.

SIRLOIN [7]
200 g
7 200 Ft
Gere Cabernet Sauvignon · Villány · 1 290 Ft / 100 ml

RIBEYE [7]
300 g
8 100 Ft
Kaiken Estate Malbec · Argentina · 1 290 Ft / 100 ml

TENDERLOIN [7]
200 g
12 000 Ft
Gere Cabernet Sauvignon · Villány · 1 290 Ft / 100 ml

T-BONE [7]
450 g
14 500 Ft
Kaiken Estate Malbec · Argentina · 1 290 Ft / 100 ml

OUR SPECIALITY

AUS WAGYU SIRLOIN · BMS 4-5 [7] — 17 900 Ft

Over 200 years of Australian cattle-raising heritage, bringing Japanese Wagyu and Mitchell bloodlines together. Pasture-raised for two years, then grain-fed for 330 days, this F1 Wagyu offers fine marbling, succulent tenderness and rich, buttery flavour in every bite.

Kaiken Estate Malbec · Argentina · 1 290 Ft / 100 ml

SIDE DISHES

Order separately; pair with any steak.

Steak fries	900 Ft
Seasonal salad with Parmesan [7]	1 100 Ft
Grilled vegetables [9]	1 300 Ft

SAUCES

One sauce included.

- Green peppercorn sauce [7]
- Jus [9]
- Béarnaise sauce [7]

DESSERTS

GUNDEL PANCAKE [1,3,7,8]
2 400 Ft
Gróf Degenfeld Fortissimo Late Harvest · Tokaj · 1 590 Ft / 100 ml

CRÈME BRÛLÉE [7,8]
2 500 Ft
With figs and cashews
Gróf Degenfeld Fortissimo Late Harvest · Tokaj · 1 590 Ft / 100 ml

KAISERSCHMARRN [1,3,7]
2 400 Ft
With apple compote
Gróf Degenfeld Fortissimo Late Harvest · Tokaj · 1 590 Ft / 100 ml

ALLERGENS

Based on supplied dish information; for kitchen verification.

1 Cereals containing gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 7 Milk (including lactose) · 8 Nuts · 9 Celery · 10 Mustard · 14 Molluscs. Codes also cover products made from these ingredients.

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