

MENU

Welcome in Nelson Admiral's frigate!

Long military expeditions, bloody fights and bright victories are connected to the name of Horatio Nelson English admiral. Instead of a war we try to revive the special awareness of life from the past, to which our atmospheric restaurant, confectionery provide support. We hope that our majestic dish poems will satisfy all of your requirements and you will recollect the pleasant hours spent here with satisfaction.

Before you get acquainted with our gastronomies, taste any of the burnt alcoholic drinks of excellent quality from our shop so that the consumption of our dishes provide greater enjoyment to you!

We wish you exciting journey in the empire of tastes!

Appetizers

Marrow bones with parsley, sea salt and homemade bread	2 150 HUF
Transilvanian eggplant spread (fresh vegetables, homemade rosemary bread)	2 290 HUF
Caesar salad (iceberg lettuce, cucumber, tomato, spicy sour cream, chicken breast, toasted buns)	2 450 HUF
Oven-baked goat cheese (plum chutney and seasonal salad mix)	3 350 HUF
Tatarbeefsteak (primary vegetables, spiced butter, homemade rosemary bread)	3 590 HUF

Vegetable dishes

Gnocchi with spinach and spicy cheese sauce	2 190 HUF
Grilled vegetables with mozzarella	2 350 HUF
Fried cheese (steak fries and tartar sauce)	2 490 HUF
Homemade porcini pasta with parmesan chunks	2 690 HUF
Grilled homemade goat cheeses with baked eggplant	3 250 HUF

Soups

Beetroot cream soup with spicy horse-raddish jelly	1 490 HUF
Chicken ragout soup (chicken breast, green peas, vegetables, mushroom, parsley, curcuma)	1 650 HUF
Beef soup with marrow bone (spicy paprika, horse-raddish, parsley, homemade bread)	1 690 HUF
Admiral's goulash (bean, smoked pork hock, vegetables, sausage chips, sour cream)	1 690 HUF
Catfish fish soup	1 790 HUF
Hot strawberry cream soup (sweet dumplings, roasted almond)	1 850 HUF

Regional flavours

- Thin flank of Mangalica pork filled with pork-nail-stew served with parsley potato** 3 590 HUF
- Mangalica pork tenderloin grilled on charcoal** (freshly picked mushrooms and chives potato fritters with white bean puree) 3 990 HUF
- Gray veal short loin roasted on rosé** (grilled potato and blue cheese, baked eggplant cream and beetroot, green peppercorn sauce) 4 590 HUF

Poultry

- Farm chicken drumstick in mustard-pepper crust** (sweet & sour carrot, Jasmine rice with parsley, buttered poached egg) 2 750 HUF
- Chicken breast roasted with pine nuts and homemade pesto tagliatelle** 2 790 HUF
- Roasted pullet breast in cheese crust** (seasonal salad and parais rice) 2 950 HUF
- Cinnamon - citrus pullet breast** (sweet potato and apple ragout) 2 990 HUF
- Matured turkey breast a'la Yoghurt-honey-mustard** (millet risotto and sausage chips) 3 190 HUF
- Baked chicken thigh fillet on its skin** (paprika cream, grilled vegetables, cooked potato chips) 3 240 HUF
- Chicken fajitas** (tortilla, chicken breast, cheese, salsa sauce, saur cream, iceberg salad) 3 490 HUF
- Pullet breast stuffed with green spicy goat cheese, wrapped in bacon** (sour cream - rucicola potato chips) 3 590 HUF
- Fattened duck breast and duck drumstick** (walnut - quince ragout and sweet potato) 4 890 HUF

Pork

- Crispy Mangalica pork hock** (apple-lentils-cabbage farm potato and mustard sauce) 2 990 HUF
- Grilled whole Mangalica pork chuck with „outlaw” potato and ratatouille** 3 250 HUF
- Stuffed pork loin with crispy potato and parsley rice** 3 190 HUF
- Sailor's stuffed potato fritters** (pork stew, grated cheese, sheep's cottage cheese, sour cream, onion, tomato, bacon, coleslaw, smoked pork hock) 3 290 HUF
- Knuckle of baby pork** (mashed potato, shallots bean ragout) 3 990 HUF

Beef

- Beef beak with mushroom and plum potato croquette** 3 740 HUF
- Viennese Schnitzel** (calf chop, spicy potato chips, coleslaw) 3 990 HUF
- Nelson's favourite** (tenderloin steak, bacon, grilled mushroom, smoked cheese, jacket potato, onion rings, Capri sauce) 5 990 HUF
- Matured tenderloin with gooseliver** (corn pudding, mushroom ravioli, smoked quail eggs) 6 290 HUF
- Budapest-style tenderloin steak** (green peas puree, ratatouille, potato, rice, goose liver, bacon) 6 290 HUF

Fish

- Saffron Trout with buttered-parsley-potato** 3 390 HUF
- Fish and Chips a' la Hungary** (Zander, green peas puree, seasoned chips, mousseline) 3 690 HUF
- Crispy Catfish with paprika salad and citrus butter sauce** (chips potato, asparagus, sweet paprika, purple Onion, rucola salad with olive oil and balsamic vinegar, sea salt) 3 590 HUF
- Renewed Serbian Carp** (sour cream fish sauce, mashed potato, carp fillet, onion confit with sour cream foam) 3 690 HUF

The Chef's favourite

- Mangalica pork loin** (baked potato stuffed with seasoned clotted cream, ratatouille) 3 490 HUF
- Redwine-blueberry wild boar butt** (grilled polenta, sheep's curd with onion) 4 090 HUF
- Grilled salmon fillet** (piquant garlic - avocado ragout, rucola mashed potatoes) 3 990 HUF
- Confit goose leg and rosé goose breast** (pancake stuffed with vegetables, potato casserole, cabbage cream and beetroot sour cherry ragout) 4 690 HUF

Platters for Two

- Nelson's platter for Two** 5 990 HUF
(turkey breast stuffed with cheese & purple onion & smoked chuck, grilled chicken breast, confit chuck, breaded mushrooms, potato crusted loin chops, Debreceni style thick sausage, omelet, Paris salami)
- Wood board for Two** 5 990 HUF
(chicken leg fillet, confit pork chuck, farm chicken breast, lean-meat, „outlaw” potato, cockscomb, bacon, Debreceni style thick sausage, mixed homemade pickled salad)
- Fish platter for Two** 6 190 HUF
(smoked crunchy salmon bites, zander fillet, fried carp, catfish steak filled with sheep's curd cheese sauce, Admiral salad, rice with vegetables, tomato filled with garlic spinach)

Salads

Tomato salad	690 HUF	Beetroot salad	690 HUF
Cucumber salad	690 HUF	Mixed pickled salad	690 HUF
Pickled cucumber	690 HUF	Mongolian cabbage salad	690 HUF
Paprika a'la Cecei	690 HUF	Coleslaw	690 HUF

Dessert

Cottage cheese pancakes	1 390 HUF
Bonfire stack	1 490 HUF
Hot chocolate volcano with vanilla ice cream	1 450 HUF

Kids's meals

Roasted chicken breast with french fries	1 540 HUF
Chicken burger with french fries	1 590 HUF
Spaghetti carbonara	1 790 HUF

***The place of winners – Nelson Restaurant
wishes good appetite!***

The taste and quality of the dishes are guaranteed by the chef of the ship **Mátyás Szennyesi** and his Team.

Our prices are to be meant with garnish in any case!

NELSON RESTAURANT - CONFECTIONERY

4200 Hajdúszoboszló, Hősök tere 4.

OPEN:

M-T-W-T-Su: 07:00 - 22.00

F-Sa: 07:00 - 23:00

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