



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, confec-tionery 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!

Starters before hoisting the sails

1. Aubergine-cream (firstling vegetables, toast) 1 950 Ft
2. Tatar beefsteak (fresh vegetables, toast, Spicy butter with blue cheese) 3 190 Ft
3. Avocado cream with smoked salmon (with toasted scone in crayfishbutter, fresh citrus salad) 1 990 Ft
- G** 4. Greek salad (feta cheese, olive berry, pepper, borca, tomato, oregano, purple onion) 1 390 Ft
5. Caesar salad (ice salad, cucumber, tomato, spicy sour cream, chicken breast, sippets) 2 240 Ft

Vegetarian dishes

6. Mushroom creme filled cannelloni, with home made buttered camembert sauce 2 160 Ft
7. Tortilla with broccoli cheddar cream (cherry tomato salad) 2 440 Ft
8. Mushroom heads filled with goad cheese, bear leek and grilled vegetable bulgur 2 540 Ft
9. Cheese fried in breadcrumbs with fried potatoes, tartar sauce 2 190 Ft
- G** 10. Grilled ewe cheese with chili and with spicy sweet potato, fresh salad, with raspberry-vinegar 2 990 Ft

Soups before catting the anchor

11. Tomato soup with strwaberry flavour and with grilled shrimp 1 540 Ft
- G** 12. Mango creamsoup with coco milk 1 440 Ft
13. Deer ragout soup with mushroom served in bread loaf 1 590 Ft
14. Nelson Admiral's soup (beef, vegetables, mushroom, tarragon, sour cream thickened with mustard and flour) 1 490 Ft
- L** 15. Újházi chicken meat soup (chicken soup, vegetables, mushroom, Spiral pasta with quail egg) 1 340 Ft
- L** 16. Catfish soup 1 590 Ft

Regional flavors

17. Mangalica steak fried in homemade crumbs (baby carrot prepared in English style, sugar) 3 090 Ft
 18. Roasted trotter slices with marjoram (fried onion rings, sour creme-bacon potatoes) 2 890 Ft
 - G** 19. Hungarian Grey Cattle calf sirloin roasted with rosé ("mirage sauce", ember potatoes with parsley) 3 540 Ft
- ...from poultry*
- L** 20. Sesame and chilli poultry nuggets with udon noodles and soy sauce 2 940 Ft
 21. Chicken breast filled with feta and sun-dried tomatoes in panko crumbs (mayonnaise cabbage salad, chipped potatoes in jacket) 2 760 Ft
 - G** 22. Chili chicken wings (French fries, fresh lettuce cucumber ragout with sour cream) 2 240 Ft
 - G** 23. Helmsman bird of thigh (soft goose leg with red cabbage steamed in red wine with dried plum and bacon, smashed potato with onion) 3 640 Ft
 - G** 24. Cadiz coin (chicken leg fillet in Riesling yoghurt fresh salad, chips potato) 2 590 Ft
 25. Rolled turkey breast (ham, spicy cheese, mixed garnish) 2 890 Ft
 - G** 26. The mystery of the island full of treasures (chicken breast, duck liver , peach, smoked cheese, mashed potato) 4 090 Ft
 27. Young chicken faitas (tortilla, chicken breast, cheese, salsa sauce, sour cream, ice salad with tomato, olive oil) 3 190 Ft
 - G** 28. Italian chicken (chicken breast, mozzarella, tomato, oregano, rice with spinach, salad mix, olive oil seasoned with basil) 3 090 Ft

...from pork

29. Kentucky knuckle of pork (fresh salad with balsamic vinegar, sweet potato slices) 3 590 Ft
- G** 30. Prisoners' skewer (smoked rib, pork fillet, Debrecen sausage, smoked bacon, green pepper, onion, Greek salad, Hungarian new potato with mushrooms) 3 690 Ft
31. Mexican pork short rib (with grilled vegetables stuffed taco, with spicy yogurt) 3 490 Ft
32. Shipwright roast (garlic pork rib potato chips with sour cream, bacon) 3 140 Ft
- L** 33. Rescuer of the shipwrecked (pork chop, duck liver, mushroom, mixed garnish) 3 890 Ft
34. The little fuzzy (pork chop in potato pancake coat, fried potatoes, sour cream seasoned with garlic) 2 820 Ft

...from beef

35. Vienna scallop with Butter-rosemary potato chips
3 690 Ft
36. Beef short rib with cheddar cheese, roasted onion and
steak potatoes 4 690 Ft
- G** 37. Butter-aged Ribeye steak (sweet potato with citrus -
basil salad) 5 390 Ft
38. Nelson's Favourite (steak, bacon, fried mushroom,
smoked cheese, potato crisps, onion rings, capri sauce)
5 390 Ft
39. Pulled beef in tortilla (fresh salad, yogurt creme with
chili) 3 590 Ft

...from fish

40. Catfish in crispy potato-cheese sauce (sweet potato
pottage with spinach) 3 460 Ft
41. Pike perch filet coated in fresh herbs parmesan (green
asparagus, butter sauce, mashed potatoes) 3 290 Ft
42. Catfish stew with dill potato dumplings and ewe
cheese 3 460 Ft
43. Trout made with almonds on Greek salad bed
3 390 Ft

The Slushy's favourites

44. Beef cheek with forest mushroom (brown sauce, plum
croquette) 3 360 Ft
45. Crispy, seasoned salmon filet with olive (gnocchi,
green asparagus, fresh herbs velouté) 3 790 Ft
- G** 46. Turkey breast with bacon and mozzarella (green salad,
steak potato, thousand island dressing) 3 290 Ft

Two-person dishes

47. Nelson dish for two persons 5 460 Ft
(turkey breast filled with smoked rib in Parisian mode,
cheese fried in breadcrumbs, roasted pike-perch filled,
mushroom fried in breadcrumbs, fuzzy cutlet, fried
Debrecen sausage, omelette, Parisian garnish)
48. Wooden plate for two persons 5 460 Ft
(roasted chicken leg fillet, roasted pork rib, roasted turkey
breast, sirloin steak, sour cream-garlic potato pieces,
cockscorn bacon, fried Debreceni sausage, homemade
mixed pickles)
49. Fish-server for two persons 5 460 Ft
(crispy smoked salmon, Parisian pike-perch fillet, carp
horseshoe fried in breadcrumbs, catfish steak with carrot
and grantinated with cheese sauce prepared with ewe's
cottage cheese, admiral salad, rice with vegetables,
tomatoes filled with spinach seasoned with garlic)

Salads against scorbutus

50. Tomato salad 620 Ft
51. Cucumber salad 620 Ft
52. Mongolian Cabbage salad 690 Ft
53. Cabbage salad with mayonnaise 690 Ft
54. Gherkins 620 Ft
55. Cecei pepper 620 Ft
56. Beetroot Salad 620 Ft
57. Mixed chopped salad 620 Ft

Desserts after the battle

58. Blueberry creme brulee 1 320 Ft
59. Sour cherry chokolade mousse with crispy goose
crackling chokolade 1 320 Ft
60. Cottage cheese pancake, baked in vanilla-sour creme
1 190 Ft

**Our further offer from the choice of the
confectionery!**

Kid's menu

61. Paprika chicken breast, buttered noodles 1 440 Ft
- L** 62. Roast chicken burst with pommes frites 1 340 Ft
63. Spagetti bolognese 1 690 Ft

The taste and quality of the dishes are guaranteed
by the master chef of the ship, Tamás Makszim

NELSON Restaurant- Pub - Confectionery

4200 Hajdúszoboszló, Hősök tere 4.

Opening hours:

M-T-W-T-Su: 07:00 - 22.00 • F-Sa: 07:00 - 23:00

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Operator: Nelson Hotel Kft

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

10% SERVICE FEE IS INCLUDED IN THE INVOICE
AMOUNT!

Nelson admiral's spirit has been living among us up to
now and greeting our kindest guests with sounds of bells
upon leaving!

***The place of winners, the NELSON PUB
wishes good appetite!***

G: Gluten free

L: Lactose free