



# 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!*

## **Starters before hoisting the sails**

Aubergine-cream (firstling vegetables, toast)	1850
Tatar beefsteak (fresh vegetables, toast, Spicy butter with blue cheese)	3090
Fatty goose variations with fresh cake and apple emulsion	2790
Greek salad (feta cheese, olive berry, pepper, borca, tomato, oregano, purple onion)	1290
Caesar salad (ice salad, cucumber, tomato, spicy sour cream, chicken breast, sippets)	2150

## **Vegetarian dishes**

Quinoa salad with vegetable and mozzarella and with Dijon vinaigrette dressing	1990
Tortilla with broccoli cheddar cream (cherry tomato salad)	2390
Mushroom heads filled with goat cheese, bear leek and grilled vegetable bulgur	2450
Cheese fried in breadcrumbs with fried potatoes, tartar sauce	2090
Grilled lump cheese with smoked raspberry fresh salad	2390

## **Soups before catting the anchor**

Garlic cream soup with spicy sausage crumbs	1340
Mango creamsoup with coco milk	1390
Deer ragout soup with mushroom served in bread loaf	1490
Nelson Admiral's soup (beef, vegetables, mushroom, tarragon, sour cream thickened with mustard and flour)	1450
Újházi chicken meat soup (chicken soup, vegetables, mushroom, Spiral pasta with quail egg)	1290
Catfish soup	1550

## **Regional flavors**

Mangalica steak fried in homemade crumbs (baby carrot prepared in English style, sugar)	2990
Rabbit legs in panko crumbs (buttered potatoes with carrots in wine-vinegar)	2990
Hungarian Grey Cattle calf sirloin roasted with rosé ("mirage sauce", ember potatoes with parsley)	3450

## **...from poultry**

Sesame and chilli poultry nuggets with udon noodles and soy sauce	2890
Chicken breast filled with feta and sun-dried tomatoes in panko crumbs (mayonnaise cabbage salad, chipped potatoes in jacket)	2690
Chili chicken wings (French fries, fresh lettuce, cucumber ragout with sour cream)	2190
Helmsman bird of thigh (soft goose leg with red cabbage steamed in red wine with dried plum and bacon, smashed potato with onion)	3590
Cadiz coin (chicken leg fillet in Riesling yoghurt fresh salad, chips potato)	2550
Rolled turkey breast (ham, spicy cheese, mixed garnish)	2790
The mystery of the island full of treasures (chicken breast, duck liver, peach, smoked cheese, mashed potato)	3990
Young chicken faitas (tortilla, chicken breast, cheese, salsa sauce, sour cream, ice salad with tomato, olive oil)	3090
Italian chicken (chicken breast, mozzarella, tomato, oregano, rice with spinach, salad mix, olive oil seasoned with basil)	2990

## **...from pork**

Kentucky knuckle of pork (fresh salad with balsamic vinegar, sweet potato slices)	3490
Prisoners' skewer (smoked rib, pork fillet, Debrecen sausage, smoked bacon, green pepper, onion, Greek salad, Hungarian new potato with mushrooms)	3590
Slice in the sail (grilled knuckle of ham slices with marjoram, fried onion rings, potato slices with sour-cream and bacon)	2790
Shipwright roast (garlic pork rib potato chips with sour cream, bacon)	3040
Rescuer of the shipwrecked (pork chop, duck liver, mushroom, mixed garnish)	3690
The little fuzzy (pork chop in potato pancake coat, fried potatoes, sour cream seasoned with garlic)	2740

### **...from beef**

Spicy tomato veal stew (Spaghetti pasta, Džiugas Cheese)	2890
Vienna scallop with Butter-rosemary potato chips	3590
Beef short rib with cheddar cheese, roasted onion and steak potatoes	4590
Butter-aged Ribeye steak (sweet potato with citrus - basil salad)	5190
Nelson's Favourite (steak, bacon, fried mushroom, smoked cheese, potato crisps, onion rings, capri sauce)	5290
Beefsteak with laurel vegetable sauce (purple gnocci, buttered sugar peas)	5390

### **...from fish**

Carp fillet gratinated with ewe cheese and spinach and fresh tomato salad with balsamic vinegar	3390
Pike perch fillet coated in fresh herbs parmesan (green asparagus, butter sauce, mashed potatoes)	3190
Catfish stew with dill potato dumplings and ewe cheese	3390
Trout made with almonds on Greek salad bed	3290

### **The Slushy's favourites**

Beef cheek with forest mushroom (brown sauce, plum croquette)	3290
Crispy, seasoned salmon fillet with olive (gnocchi, green asparagus, fresh herbs velouté)	3690
Turkey breast with bacon and mozzarella (green salad, steak potato, thousand island dressing)	3190

### **Two-person dishes**

Nelson dish for two persons (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)	5250
Wooden plate for two persons (roasted chicken leg fillet, roasted pork rib, roasted turkey breast, sirloin steak, sour cream-garlic potato pieces, cockscomb bacon, fried Debreceni sausage, homemade mixed pickles)	5250
Fish-server for two persons (crispy smoked salmon, Parisian pike-perch fillet, carp horseshoe fried in breadcrumbs, catfish steak with carrot and gratinated with cheese sauce prepared with ewe's cottage cheese, admiral salad, rice with vegetables, tomatoes filled with spinach seasoned with garlic)	5250

### **Salads against scorbutus**

Tomato salad	590
Cucumber salad	590
Cabbage salad	590
Gherkins	590
Cepei pepper	590
Beetroot Salad	590
Mixed chopped salad	590

### **Desserts after the battle**

Blueberry creme brulee	1290
White chocolate surprise with salted caramel in clip-top bottle	1260
Cottage cheese pancake with hot, spicy cherry ragout	1090

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

### **Kid's menu**

Paprika chicken breast, buttered noodles	1390
Roast chicken burst with pommes frites	1290

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 - 24:00

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Operator: Nelson Hotel Kft

Our prices are to be meant with garnish in any case!  
In case of ordering a half portion we will charge 65% price!  
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!**