



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

Greek salad (feta cheese, olive berry, pepper, borca, tomato, oregano, purple onion)	1190
Aubergine-cream (firstling vegetables, toast)	1830
Tatar beefsteak (fresh vegetables, toast, Spicy butter with blue cheese)	2990
Caesar salad (ice salad, cucumber, tomato, spicy sour cream, chicken breast, sippets)	2150

Vegetarian dishes

Layered sweet potato with poached egg and custard with nutmeg	1690
Mushroom heads filled with goat cheese, bear leek and grilled vegetable bulgur	2390
Cheese fried in breadcrumbs with fried potatoes, tartar sauce	2040

Soups before catting the anchor

Garlic cream soup with spicy sausage crumbs	1290
Mango creamsoup with coco milk	1360
Deer ragout soup with mushroom served in bread loaf	1450
Nelson Admiral's soup (beef, vegetables, mushroom, tarragon, sour cream thickened with mustard and flour)	1420
Újházi chicken meat soup (chicken soup, vegetables, mushroom, Spiral pasta with quail egg)	1240
Catfish soup	1520

Regional flavors

Rabbit legs in panko crumbs (battered potatoes with carrots in wine-vinegar)	2790
Pork knuckle confit in loaf (sauerkraut, sour cream)	2890
Stuffed cabbage „from Faluvéghalma” (with calf, pork, pearl barley, buffalo sour cream)	2560
Hungarian Grey Cattle calf sirloin roasted with rosé („mirage sauce”, ember potatoes with parsley)	3390

...from poultry

Chili chicken wings (French fries, fresh lettuce, cucumber ragout with sour cream)	2140
Lady Hamilton delight (tagliatelle with green spices, creamy chicken breast, parmesan cheese)	2360
Helmshman bird of thigh (soft goose leg with red cabbage steamed in red wine with dried plum and bacon, smashed potato with onion)	3540
Cadiz coin (chicken leg fillet in Riesling yoghurt fresh salad, chips potato)	2490
Mermaids' present (turkey breast filled with feta, tomato and bacon, cheese potato purée)	2720
Rolled turkey breast (ham, spicy cheese, mixed garnish)	2740
Turkey breast seasoned with mustard in vegetable jacket (filled with spare rib made with cheese and purple onion, sliced potato with sour cream)	2840
The mystery of the island full of treasures (chicken breast, duck liver , peach, smoked cheese, mashed potato)	3890
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

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)	2740
Shipwright roast (garlic pork rib potato chips with sour cream, bacon)	2990
Rescuer of the shipwrecked (pork chop, duck liver, mushroom, mixed garnish)	3560
The little fuzzy (pork chop in potato pancake coat, fried potatoes, sour cream seasoned with garlic)	2690

...from beef

Beef Patty (Dijon mustard, sweet potato chips, garden salad)	3590
Vienna scallop with Butter-rosemary potato chips	3590
Grilled beef ripened with chili (Lyonese onion, steak potatoes)	3450
Nelson's Favourite (steak, bacon, fried mushroom, smoked cheese, potato crisps, onion rings, capri sauce)	5150

...from fish

Filets of tuna marinated in tomato with crispy bacon slices and tagliatelle with quail egg	3190
Pike perch filet coated in fresh herbs parmesan (green asparagus, butter sauce, mashed potatoes)	3190
Catfish stew with dill potato dumplings and ewe cheese	3290
Trout made with almonds on Greek salad bed	3240

The Slushy's favourites

Beef cheek with forest mushroom (brown sauce, plum croquette)	3190
Crispy, seasoned salmon filet with olive (gnocchi, green asparagus, fresh herbs velouté)	3690
Turkey breast with bacon and mozzarella (green salad, steak potato, thousand island dressing)	3140

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)	5150
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)	5150
Fish-server for two persons (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)	5150

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

Quinoa with nougat	1290
White chocolate surprise with salted caramel in clip-top bottle	1220
Cottage cheese pancake with hot, spicy cherry ragout	1070

Our further offer from the choice of the confectionery!

Kid's menu

Spaghetti bolognese	1640
Paprika chicken breast, buttered noodles	1360
Roast chicken burst with pommes frites	1240

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

Tel.: 06 52 270 226

nelsonpub@nelsonpub.hu • www.nelsonpub.hu

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!***