



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)	1150
Aubergine-cream (firstling vegetables, toast)	1740
Tatar beefsteak (fresh vegetables, toast, Spicy butter with blue cheese)	2990
Caesar salad (ice salad, cucumber, tomato, spicy sour cream, chicken breast, sippets)	2090

Vegetarian dishes

Purple gnocchi with green asparagus, brei sauce	1990
Mushroom heads filled with goat cheese, bear leek and grilled vegetable bulgur	2340
Cheese fried in breadcrumbs with fried potatoes, tartar sauce	1990

Soups before catting the anchor

Red cheddar cream soup, caramelized onion baguette	1290
Mango creamsoup with coco milk	1290
Deer ragout soup with mushroom served in bread loaf	1390
Nelson Admiral's soup (beef, vegetables, mushroom, tarragon, sour cream thickened with mustard and flour)	1350
Újházi chicken meat soup (chicken soup, vegetables, mushroom, shell-shaped pastry)	1190
Catfish soup	1490

Regional flavors

Stuffed cabbage „from Faluvéghalma” (with calf, pork, pearl barley, buffalo sour cream)	2490
Mangalica trotters with pálinka (with vegetable millet and plum mayonnaise)	3190
Hungarian Grey Cattle calf sirloin roasted with rosé („mirage sauce”, ember potatoes with parsley)	3250

...from poultry

Ravioli with creamy dill sauce, filled with poultry meat	2190
Chili chicken wings (French fries, fresh lettuce, cucumber ragout with sour cream)	1990
Lady Hamilton delight (tagliatelle with green spices, creamy chicken breast, parmesan cheese)	2290
Helmman bird of thigh (soft goose leg with red cabbage steamed in red wine with dried plum and bacon, smashed potato with onion)	3490
Cadiz coin (chicken leg fillet in Riesling yoghurt fresh salad, chips potato)	2450
Mermaids' present (turkey breast filled with feta, tomato and bacon, cheese potato purée)	2640
Rolled turkey breast (ham, spicy cheese, mixed garnish)	2650
Turkey breast seasoned with mustard in vegetable jacket (filled with spare rib made with cheese and purple onion, sliced potato with sour cream)	2790
The mystery of the island full of treasures (chicken breast, duck liver, peach, smoked cheese, mashed potato)	3790
Young chicken faitas (tortilla, chicken breast, cheese, salsa sauce, sour cream, ice salad with tomato, olive oil)	2960
Italian chicken (chicken breast, mozzarella, tomato, oregano, rice with spinach, salad mix, olive oil seasoned with basil)	2840

...from pork

Prisoners' skewer (smoked rib, pork fillet, Debrecen sausage, smoked bacon, green pepper, onion, Greek salad, Hungarian new potato with mushrooms)	3520
Slice in the sail (grilled knuckle of ham slices with marjoram, fried onion rings, potato slices with sour-cream and bacon)	2670
Shipwright roast (garlic pork rib potato chips with sour cream, bacon)	2930
Rescuer of the shipwrecked (pork chop, duck liver, mushroom, mixed garnish)	3490
The little fuzzy (pork chop in potato pancake coat, fried potatoes, sour cream seasoned with garlic)	2620

...from beef

Sirloin steak (duck liver, sheep cheese, carnations lepcsanka in mushroom sauce, chili yoghurt cream)	4970
Vienna scallop with Butter-rosemary potato chips	3520
Grilled beef ripened with chili (Lyonese onion, steak potatoes)	3360
Nelson's Favourite (steak, bacon, fried mushroom, smoked - cheese, potato crisps, onion rings, capri sauce)	4990

...from fish

Pike perch filet coated in fresh herbs parmesan (green asparagus, butter sauce, mashed potatoes)	3090
Catfish-roll with bacon (double-fried potato, fresh salad, avocado cream with chilli)	3060
Catfish stew with dill potato dumplings and ewe cheese	3190
Trout made with almonds on Greek salad bed	3150

The Slushy's favourites

Crispy, seasoned salmon filet with olive (gnocchi, green asparagus, fresh herbs velouté)	3590
Turkey breast with bacon and mozzarella (green salad, steak potato, thousand island dressing)	2990
Aged and grilled ewe-neck (forest mushroom ragout, potato croquettes with plum)	3250

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)	4990
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)	4990
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)	4990

Salads against scorbutus

Tomato salad	570
Cucumber salad	570
Cabbage salad	570
Gherkins	570
Cepei pepper	570
Beetroot Salad	570
Mixed chopped salad	570

Desserts after the battle

Elderberry millet soufflé with strawberry marrow	1190
White chocolate surprise with salted caramel in clip-top bottle	1190
Cottage cheese pancake with hot, spicy cherry ragout	1040

Our further offer from the choice of the confectionery!

Kid's menu

Spaghetti bolognese	1590
Paprika chicken breast, buttered noodles	1290
Roast chicken burst with pommes frites	1190

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!**