

MENU

Welcome in Nelson Admiral's frigate!

We hope that our majestic dish poems will satisfy all of your requirements and you will recollect the pleasant hours spent here with satisfaction.

We wish you exciting journey in the empire of tastes!

Appetizers

- 1. Brushcetta Pomodoro with home made pesto** 2 490 HUF
- 2. Caesar salad** (chicken breast, Roman salad, Parmesan shavings) 3 190 HUF
- 3. Shrimp bites in garlic & chili oil with toast** 3 590 HUF
- 4. Tatarbeefsteak Angus** (with primary vegetables and homemade bread) 4 950 HUF

Vegetable dishes

- 5. Home made potato fritters with fresh salad** (sourcreamy garlic and grated chees) 2 790 HUF
- 6. Fried cheese** (steak fries and tartar sauce) 3 290 HUF
- 7. Grilled Gomolya-cheese with salad** 3 390 HUF

Soups

- 8. Cold, creamy strawberry cream soup with vanilla ice cream** 1 890 HUF
- 9. Refreshing, creamy zucchini soup with cucumber and yogurt** 1 890 HUF
- 10. Mushroom soup with cream and truffle** 1 890 HUF
- 11. Beef soup** (with Tafelspitz) 1 990 HUF
- 12. Sailor's Goulash** (beef stew, sausage, sour cream, potato, bean) 2 190 HUF
- 13. Soup of the Sea / XXL** („frutti di mare”, tomato, white wine and toast pieces) 4 390 HUF

Fresh Italian pasta

- 14. Spaghetti alla puttanesca** (olives, garlic, cherry tomatoes, capers, chili, anchovy paste) 3 390 HUF
- 15. Tagliatelle di maiale** (pork tenderloin, arugula, parmesan, cream, white wine) 3 390 HUF
- 16. Tagliatelle alla Ciociara** (roasted bacon, green peas, tomato, cream, parmesan) 3 490 HUF
- 17. Creamy garlic spinach chicken breast with tagliatelle** 3 490 HUF
- 18. Creamy spaghetti carbonara** 3 590 HUF

19. Frutti di mare – best of the seas with tagliatelle 4 290 HUF
20. Shrimp spaghetti with garlic chili, rucola, cocktail tomato 4 290 HUF

Regional flavours

21. Homemade Ratatouille with Mangalica sausage and homemade bread 2 790 HUF
22. Red wine Hungarian Gray cattle stew with cottage cheese pasta 4 390 HUF

Poultry

23. Cordon bleu turkey breast (french fries and tartar sauce) 3 690 HUF
24. Roasted chicken breast with home made grilled Gomolya cheese and fresh salad 3 890 HUF
25. Roasted chicken breast with grilled pineapple and mozzarella (jasmine rice, creamy caper sauce) 3 990 HUF
26. Spiced panko crumbs breaded chicken breast (jasmine rice, grilled salad, garlic sour cream) 3 890 HUF
27. Chicken fajitas (tortilla, chicken breast, cheese, salsa sauce, saur cream, iceberg salad) 3 990 HUF
28. Rose duck breast and duck liver (truffle mashed potato, fried onion, red wine blueberry sauce) 6 990 HUF

Pork

29. Gypsy roast with roasted clod (french fries and pepper sauce) 3 890 HUF
30. Slowly roasted bacon (creamy mashed potato, beetroot) 3 790 HUF
31. Crispy whole knuckle (cabbage, mashed potato, beer sauce) 4 990 HUF
32. Fried chops with bacon stuffed with cheese and onion (creamy mashed potato, peach compote) 3 990 HUF
33. Borzaska (pork chops, salad, garlic sour cream) 3 990 HUF
34. Pulled Pork tortilla (french fries, BBQ sauce) 3 990 HUF
35. BBQ Spare Ribs (french fries, BBQ sauce) 4 690 HUF
36. Tenderloin with duck liver & mushroom ragout (potato fritters, pickled purple onion) 5 290 HUF

Beef

- 37. Beef Cheeks fried slowly in Guinness Original** 4 990 HUF
- 38. Viennese Schnitzel XXL** (potato salad, blueberry jam) 5 490 HUF
- 39. Veal steak in garden herb crust** (creamy sauce, Parmesan pollenta, grilled asparagus) 5 990 HUF
- 40. Angus rib-eye steak** (300g, tomato bean, grilled Roman salad, steak fries) 8 390 HUF
- 41. Angus tenderloin steak** (whisky sauce, truffel mashed potato, asparagus, glirred mushroom) 9 990 HUF
- 42. Surf 'n' turf – Tenderloin steak with shrimp** (creamy caper sauce, steak potato) 9 990 HUF

Fish

- 43. Fillet of Zander Carpathian style** (shrimp, dill, cream, white wine, mushrooms, boiled potatoes) 5 190 HUF
- 44. Fillet of Zander in crispy crust** (salad, french fries, chili mayo) 4 390 HUF
- 45. Catfish stew with cottage cheese pasta and crispy bacon** 4 290 HUF
- 46. Grilled catfish fillet with garlic mussel ragout** (asparagus and mashed potatoes) 4 590 HUF
- 47. Salmon fillet with garden herbs and grilled asparagus** (jasmine rice, caper sauce) 5 490 HUF
- 48. Seaside delicacies** (grilled shrimp and squid rings with fresh salad) 5 490 HUF

Platters for Two

- 49. Nelson's platter for Two** 7 490 HUF
(turkey breast Cordon bleu, grilled chicken breast, fried cheese, borzaska, Gypsy roast, french fries, grilled vegetables, jasmine rice, grated cheese)
- 50. Wood board for Two** 7 490 HUF
(grilled chicken breast, fried bacon, Gypsy roast, spare-ribs, Debreceni style thick sausage, steak fries, garlic sourcream, Mongolian cabbage salad)

Salads

51. Greek salad	1 990 HUF
52. Fresh green salad	790 HUF
53. Cucumber salad	790 HUF
54. Mongolian cabbage salad	790 HUF
55. Coleslaw	790 HUF

Dessert

56. Catalan cream	1 890 HUF
57. Poppy seeds pancake (vanila sauce and strawberry ragout)	1 790 HUF
58. Classic chocolate brownie with caramel ice-cream	1 990 HUF
59. Hot choco brownie (vanila ice-cream and sour cherry ragout)	1 990 HUF

For further dessert offers please have a look on our offer available all day long by our Confectionery.

Kids's meals

60. Tomato Spaghetti with cheese	2 450 HUF
61. Fish fingers with French fries and tartar sauce	2 450 HUF
62. Breaded chicken breast with French fries	2 550 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 **László Gönczi** and his Team.

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

NELSON RESTAURANT - CONFECTIONERY

4200 Hajdúszoboszló, Hősök tere 4.

OPEN: M - Su: 07:00 - 23.00

Tel.: +36 (52) 270 226 • nelsonpub@nelsonpub.hu
www.nelsonpub.hu • facebook.com/nelsonetterem

Operator: Nelson Hotel Kft