

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

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| 1. Duck rilette with truffles and homemade bread | 3 890 HUF |
| 2. Caesar salad (chicken breast, Roman salad, Parmesan shavings) | 3 890 HUF |
| 3. Shrimp bites in garlic & chili oil with toast | 4 290 HUF |
| 4. Tatarbeefsteak Angus (with homemade bread, pickled onions, spice butter) | 5 690 HUF |

Vegetable dishes

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| 5. Breaded cheese (steak fries and tartar sauce) | 3 990 HUF |
| 6. Ofenkartoffeln (roasted potatoes with spinach, mushrooms, mozzarella, garlic sour cream and fresh salad) | 3 990 HUF |

Soups

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| 7. Salted caramel pear soup | 2 290 HUF |
| 8. Oven-baked sweet potato soup with parmesan and vegetable meatballs | 2 490 HUF |
| 9. Mushroom soup with cream and truffle | 2 490 HUF |
| 10. Beef soup (with Tafelspitz) | 2 690 HUF |
| 11. Sailor's Goulash (beef stew, sausage, sour cream, bean) | 2 690 HUF |

Fresh Italian pasta

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| 12. Gnocchi with green asparagus, mushrooms and parmesan | 4 290 HUF |
| 13. Authentic spaghetti carbonara with guanciale | 4 390 HUF |
| 14. Creamy garlic spinach chicken breast with tagliatelle | 4 390 HUF |
| 15. Sage tagliatelle pasta with vegetable duck sauce | 4 990 HUF |
| 16. Shrimp spaghetti with garlic chili, rucola, cocktail tomato | 4 990 HUF |
| 17. Tagliatelle with salmon and vodka | 5 490 HUF |

Regional flavours

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| 18. Homemade Ratatouille with Mangalica sausage and homemade bread | 3 590 HUF |
| 19. Red wine Hungarian Gray cattle stew with cottage cheese pasta | 5 490 HUF |

Poultry

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| 20. Cordon bleu turkey breast (french fries and tartar sauce) | 4 790 HUF |
| 21. Roasted chicken breast with grilled pineapple and mozzarella (jasmine rice) | 4 590 HUF |
| 22. Parmesan chicken breast in tomato sauce, baked in the oven with mozzarella, with fresh salad | 4 690 HUF |
| 23. Red wine wild mushroom chicken breast with truffle mashed potatoes | 4 790 HUF |
| 24. Cheddar cheese chicken enchiladas | 4 990 HUF |
| 25. Rosé duck breast with sweet potato puree (roasted hazelnuts, cognac cherry sauce, wild mushrooms) | 6 190 HUF |

Pork

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| 26. Roast a la Brasov (bacon strip, green peas, chili, onion, garlic, potato) | 4 590 HUF |
| 27. Breaded chops filled with bacon, cheese and onion
(creamy mashed potato, peach compote) | 4 790 HUF |
| 28. Gypsy roast with roasted clod (french fries and pepper sauce) | 4 790 HUF |
| 29. Green spiced porchetta with garlic spinach and parmesan polenta | 4 990 HUF |
| 30. BBQ Spare Ribs /40-50 dkg/ (steak potatoes, coleslaw) | 5 790 HUF |
| 31. Crispy whole knuckle in the baker's wife style with onion jam | 6 390 HUF |
| 32. Tenderloin roll with duck liver & mushroom ragout (parmesan polenta) | 5 990 HUF |

Beef

- 33. Winter beef cheek ragu with parmesan polenta** 6 290 HUF
- 34. Viennese Schnitzel** (buttery mashed potatoes, blueberry jam) 6 190 HUF
- 35. Angus rib-eye steak /300g/**
(green pepper sauce, Lyon onion, ofenkartoffeln) 11 490 HUF
- 36. Angus tenderloin steak /200g/**
(mushroom whiskey sauce, grilled asparagus, truffel mashed potato) 12 490 HUF

Our chef recommends medium and medium rare cooking for the best taste experience.

Fish

- 37. Fillet of Zander in crispy crust** (salad, french fries, chimichurri mayonnaise) 6 190 HUF
- 38. Catfish stew with cottage cheese pasta and crispy bacon** 5 090 HUF
- 39. Grilled catfish fillet with garlic mussel ragout** (asparagus and mashed potatoes) 5 590 HUF
- 40. Tuscan salmon fillet baked in the oven** (fried gnocchi, garlic spinach, cocktail tomatoes, cream, parmesan) 6 490 HUF
- 41. Grilled shrimp with salad, avocado and mango vinaigrette** 4 990 HUF

Platters for Two

- 42. Nelson's platter for Two** 9 890 HUF
(turkey breast Cordon bleu, grilled chicken breast, fried cheese, filled pork chop, Gypsy roast, french fries, grilled vegetables, jasmine rice, grated cheese)
- 43. Wood board for Two** 9 890 HUF
(grilled chicken breast, green spiced porchetta, Gypsy roast, spare-ribs, Debreceni style thick sausage, steak fries, garlic sourcream, Mongolian cabbage salad)

Salads

44. Greek salad	2 790 HUF
45. Cucumber salad	990 HUF
46. Mongolian cabbage salad	990 HUF
47. Coleslaw	1 290 HUF

Dessert

48. Austrian Germknödel - Yeast dumplings with vanilla sauce	2 490 HUF
49. 'Nelson Mákos Guba' Hungarian poppy seed bread with vanilla sauce and strawberry ice cream	2 390 HUF
50. Classic chocolate brownie with caramel ice-cream	2 390 HUF
51. Warm chocolate lava cake (vanila ice-cream and sour cherry ragout)	2 390 HUF

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

Kids's meals

52. French fries with cheddar cheese sauce and bacon crumbles	2 990 HUF
53. Tomato Spaghetti with cheese	3 290 HUF
54. Fish fingers with French fries and tartar sauce	3 290 HUF
55. Breaded chicken breast with French fries	3 390 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-T-W-T-Su: 07:00 - 22.00 F-Sa: 07:00 - 23:00

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Operator: Nelson Hotel Kft