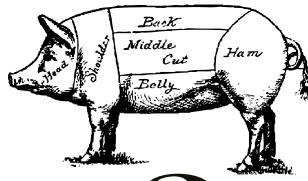


**VELKOMMEN TIL  
WELCOME**



**NOSE2TAIL**

MEATPACKER

NOSE2TAIL is a philosophy!

A philosophy about using every part of the animal - also the innards and the odd cuts, which according to us offers plenty of interesting taste experiences.

It also concerns the quality of the meat and animal welfare. To serve the meat when it is at its peak and only choosing meat from animals, which have lived a decent life.

The philosophy doesn't only concern meat. It is also about using local vegetables when they are in season.

It is about respect for the planet, the ingredients, the guests and straight up common sense. Here the food is made from scratch!

Here most of the vegetables comes from small producers and farmers when in season.

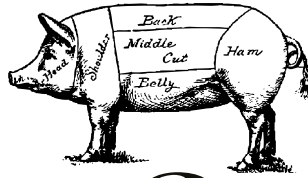
Here the meat and innards come from Danish producers with focus on animal welfare. Small cages and poor living conditions are not welcome in our kitchen.

Here the wine comes from vineyards with organic thoughts and sustainable mentality.

And we always have Fernet Branca for 10kr...

**Martin Sahlholdt**  
Køkkenchef

**Frederik Skytte**  
Restaurantchef



# NOSE 2 TAIL

MEATPACKER

## Tasting menu

Brættet - 5 slags kød, 2 slags ost  
*The board - 5 kinds of meat, 2 kinds of cheese*

\*

Dagens svin - Se tavlen  
*Pork of the day - See the blackboard*

\*

Syltede pærer  
*Pickled pears*

**3 retter - 350kr.**  
3 courses - 350kr.  
*(Min. 2 pers.)*

**Skift hovedret ud med en steak +50kr**  
*Change the main to a steak +50kr.*

**Sommelierens vin-menu - 3 glas -  
250kr**  
The sommelier's wine menu - 3 glas-  
ses- 250kr

## Chef's menu

Røget andebryst  
*Smoked duck breast*

\*

Tatar  
*Steak tatar*

\*

Mørbrad bøf (200g)  
*Beef tenderloin (200g)*

\*

Hvid chokolade mousse  
*White chocolate mousse*

**4 retter - 500kr.**  
4 courses - 500kr.  
*(Min. 2 pers.)*

**Sommelierens vin-menu - 4 glas -  
350kr**  
The sommelier's wine menu - 4 glas-  
ses- 350kr

## En aften i kødbyen

A night in the meat packing  
*"Sit back, relax and let us take care of everything"*

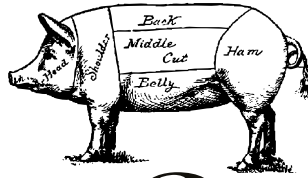
- Et glas champagne og bacon
- Tasting menu
- Vin menu
- Kaffe, petit fours & avec
- Cocktail

**850kr. for svin - 900kr. for steak -1000kr for chef's menu**

- A glass of champagne and bacon
- Tasting menu
- Wine menu
- Coffee, petit fours & avec
- Cocktail

**850kr. for pork - 900kr. for steak**

*For allergens, please ask the servers*



# NOSE 2 TAIL

MEATPACKER

## SNACKS

*something to start with*

**Solæg 50,-**

*Deviled eggs*

**Bacon med bbq sauce 50,-**

*Bacon with bbq sauce*

**Friterede rejer med chili mayo 50,-**

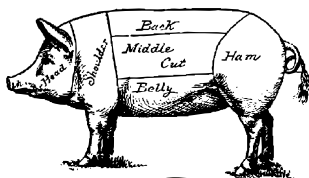
*Deepfried shrimps with chili mayo*

**Snack øl-pølse med senneps dip 50,-**

*Snack beer sausage with mustard dip*



*For allergens, please ask the servers*



# NOSE 2 TAIL

MEATPACKER

## FORRETTER

### *Starters*

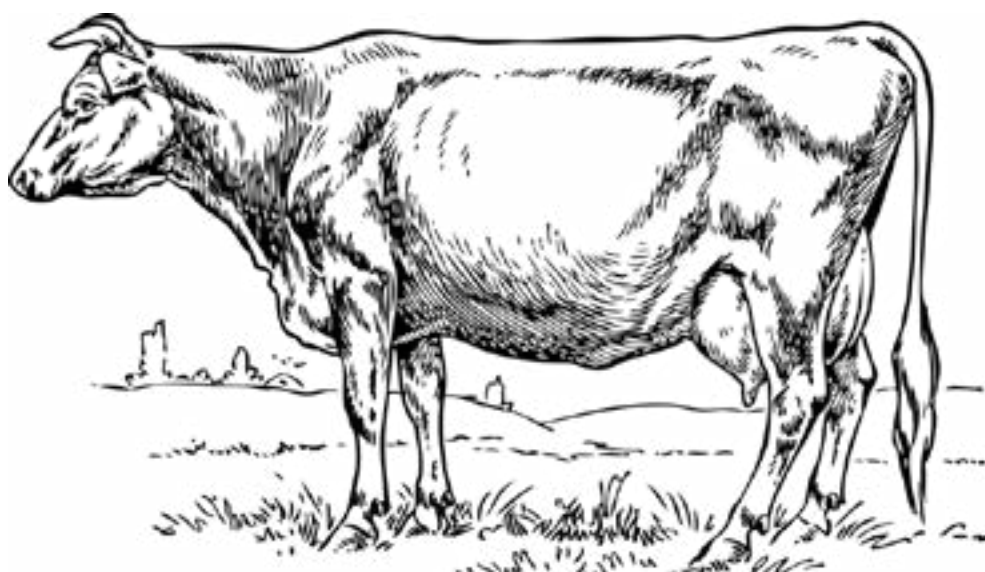
**Brættet - 5 slags kød, 2 slags ost & sylt (for 2 pers) 220,-**  
*The board - 5 kinds of meat, 2 kinds of cheese & pickles (for 2 pers)*

**Svine rilette med sennep, løg og karse 80,-**  
*Pork rilette with mustard, onions and cress*

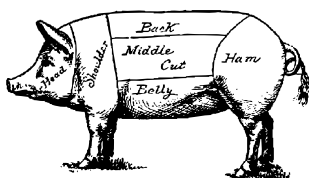
**Caviar med løg, creme fraiche & blinis (10g/30g) 175,-/375,-**  
*Caviar with onion, creme fraiche & blinis (10g/30g)*

**Røget andebryst med æble, peberrod, rugbrød og salat 100,-**  
*Smoked duck breast with apple, horse radish, rye bread and salad*

**Tatar (80g) med løg, æg, trøffel mayo, friterede kapers & karse 100,-**  
*Steak tatar (80g) with onion, egg, truffle mayo, fried capers & cress*



*For allergens, please ask the servers*



# NOSE2TAIL

MEATPACKER

## HOVEDRETTER

*Mains*



Dagens svin - Se tavlen **200,-**

*Pork of the day - See the blackboard*

Confiteret andelår **200,-**

*Confit de canard*

Nose2Tail special cut (250g) **250,-**

*Nose2Tail special cut (250g)*

Oksemørbrad (200g) **300,-**

*Beef Tenderloin (200g)*

Chateaubriand (700g) (for 2-3 pers) **750,-**

*Chateaubriand (700g)*

Tatar hovedret (200g) og løg, æg, trøffel mayo, kapers & fritter **225,-**

*Steak tatar (200g), air bags, onion, egg, truffle mayo, capers & fries*

**Til alle steaks kommer en valgfri side og sauce**

*For all steaks, a free choice of a side and sauce is available*

Sauce - **25,-**

Rødvins-sauce

*Redwine sauce*

Bearnaise-sauce

*Bearnaise sauce*

Sides - **30,-**

Fritter

*Fries*

Fritter med trøffel & ost

*Fries with truffle & cheese*

Stegte rodfrugter

*Panfried rooted vegetables*

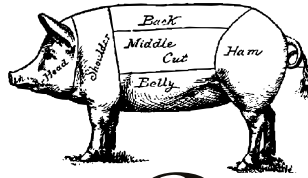
Cæsar salat

*Caesar salad*

Løgringe

*Onion rings*

*For allergens, please ask the servers*



# NOSE 2 TAIL

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## DESSERT, COFFEE & AVEC

*"Something for the sweet tooth"*

Hvid chokolade mousse, Oreo & blegselleri **70,-**

*White chocolate mousse, Oreo and celery*

Syltede pære, chokolade, vanilje is & mynte crumble **70,-**

*Pickled pear, chocolate, vanilla icecream and mint crumble*

Dagens isdessert **70,-**

*Ice cream dessert of the day*

Petit four - fyldt chokolade **30,-**

*Petit four - filled chocolate*

Espresso **25,-**

Café latte, Cappuccino, Cortado **35,-**

Stempelkande lille/stor **40,-/80,-**

**AVEC - 3cl** - for a larger selection please ask for the spirits list

### Gin

Plymouth sloe gin **50,-**

Monkey 47 sloe gin **75,-**

Burrough's Reserve, oak rested, *Beefeater* **100,-**

### Rom

Diplomatico reserva exclusiva **75,-**

Ron Zacapa 23yrs Sistema Solera **75,-**

Selección de Maestros, Havana Club **75,-**

Ophimus 15yrs Sistema Solera **100,-**

### Armagnac

Marcel Trepout, 4 ans d'âge **50,-**

Bas Armagnac Vachi, 15 ans d'âge **100,-**

### Marc

Marc de Bourgogne, Louis Jadot **125,-**

### Grappa

Grappa, Rossj - Bass, Gaja **100,-**

Nemas, Grappa Friulana Classica, Ceschia **100,-**

Grappa Recioto della Valpolicella, Tommasi **75,-**

### Tequila

Patron XO Café **75,-**

### Calvados

Calvados Hors d'âge, Charles de Granville **75,-**

### Snaps/brændevin

Slåensnaps, Braunstein **75,-**

Kryddersnaps, Braunstein **75,-**

Porsesnaps, Braunstein **75,-**

Porse brændevin, Schumachers **50,-**

### Whiskey/Bourbon

Chivas Regal 12yrs, blended scotch **75,-**

Highland Park, 12yrs, single malt scotch **100,-**

Highland Harvest org., single malt scotch **100,-**

Aberlour, A'bunadh, single malt scotch **150,-**

The Glenlivet, Founder's Reserve, single malt scotch **150,-**

Basil Hayden's, Kentucky straight bourbon **100,-**

Michter's single barrel 10yrs, Kentucky bourbon **150,-**

### Ratafia

Ratafia de Champagne, Lasseaux & Fils **75,-**

### Cognac

Esrum Sø Mikrodestilleri, Fadlageret druebrændevin **50,-**

Cordon Bleu XO, Martell **125,-**

Leopold Gourmel, Quintessence 30yrs **150,-**

Leopold Gourmel, "L", Grande Champagne **200,-**

### Sambuca

Molinari, Sambuca extra **50,-**

*For allergens, please ask the servers*