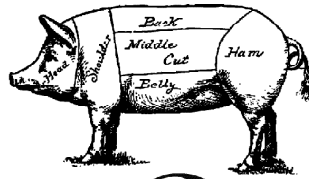


VELKOMMEN TIL  
WELCOME



**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.

At NOSE2TAIL Meatpacker 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.

Pork - All our pork meat comes from happy Svendborg pigs on Fyn.

Beef - We get our tasty beef from Kildegaarden in Jylland.

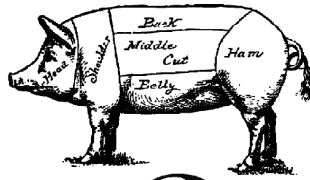
The cattle is from the french breed d'Aquitaine and Limousine. They live their entire life in the free ranges, and they are never milked.

Due to the varieties in feed and environment coming from a free range life, varieties in fattiness and colour of the meat can be seen, but it all taste great! If we must say it ourselves.

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

Restaurant Manager  
Sam Musana

ECO-Warrior & Chef  
Emil Studnitz



# NOSE 2 TAIL

MEATPACKER

## Tasting menu

### Snack: Bacon BBQ

*Snack: Bacon BBQ*

\*

### 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*

\*

### Danske jordbær med double cream

*Danish strawberries with double cream*

350kr.

350kr.

*(Min. 2 pers.)*

### Skift hovedret ud med en steak +75kr

*Change the main to a steak +75kr.*

Vinmenu - 4 glas - 300kr

Wine menu - 4 glasses - 300kr

## Chef's menu

### Håndpillede rejer med asparagescreme

*Hand-peeled shrimps with asparagus creme*

\*

### Tatar

*Steak tatar*

\*

### Ribeye (300g)

*Ribeye (300g)*

\*

### Triple Chokoladekage med sorbet

*Triple chocolate cake with sorbet*

500kr.

500kr.

*(Min. 2 pers.)*

Vinmenu - 4 glas - 350kr

Wine menu - 4 glasses - 350kr

## En aften i kødbyen

A night in the meat packing

*"Sit back, relax and let us take care of everything"*

- Et glas champagne & 10 gr. Caviar

- Menu

- Vin menu

- Kaffe, fyldt chokolade & avec

- Cocktail

**1000kr. for svin - 1075kr. for steak - 1100kr. for chef's menu**

- A glass of champagne & 10 gr. Caviar

- Menu

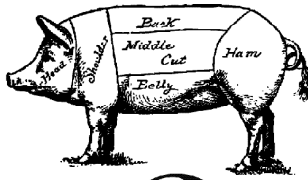
- Wine menu

- Coffee, stuffed chocolate & avec

- Cocktail

**1000kr. for pork - 1075kr. for steak - 1100kr. for chef's menu**

*For allergens, please ask the servers*



# NOSE2TAIL

MEATPACKER

## SNACKS

*something to start with*

Oliven **35,-**

*Olives*

Bacon med bbq sauce **50,-**

*Bacon with bbq sauce*

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

*Deepfried shrimps with chili mayo*

NOSE2TAIL Kroketter (2 stk.) **50,-**

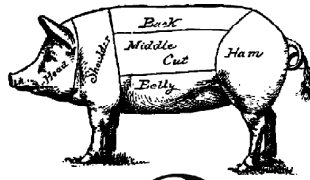
*NOSE2TAIL Croquettes (2 pcs.)*

Chili Cheese Balls (2 stk.) **50,-**

*Chili Cheese Balls (2 pcs.)*



*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)*

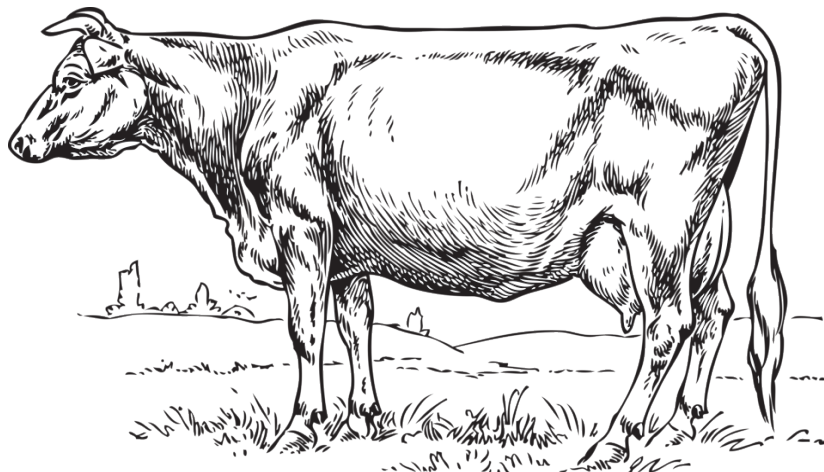
Klassisk tatar (80g) med pickles, rødbeder, peberrod, smørstegt rugbrød & æggeblommecreme **100,-**  
*Classical steak tatar (80g) with pickles, beetroots, horseradish, butterfried rye bread & egg yolk creme*

Tarteletter - Frit valg: Vegetar eller Høns i asparges  
*Tartlets - Free choice: Vegetarian or Chicken and asparagus*  
1 stk. **30,-** 3 stk. **75,-**

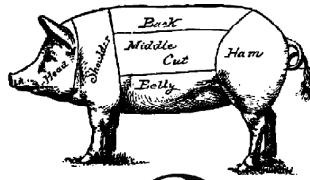
Østers (3 stk.) med Champagne-, chili/rødløg- og æblevinaigrette **100,-**  
*Oysters (3 pcs.) with Champagne-, chili/red onion- and apple vinaigrette*

Håndpillede rejer med hvid aspargescreme og grøn aspargescrudité **125,-**  
*Hand-peeled shrimps with white asparagus creme and green asparagus crudité*  
Tilføj 10 gr. caviar - Add 10 gr. caviar **150,-**

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



*For allergens, please ask the servers*



# NOSE2TAIL

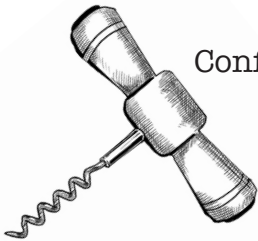
MEATPACKER

## HOVEDRETTER

*Mains*

Dagens svin - Se tavlen **225,-**

*Pork of the day - See the blackboard*



Confiteret torsk med knust kartoffel og sommergrønt **225,-**

*Cod confit with broken potato and summer greens*

Oksemørbrad (200g) **300,-**

*Beef Tenderloin (200g)*

Ribeye (300g) **350,-**

*Ribeye (300g)*

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

*Chateaubriand (700g)*

Klassisk Tatar hovedret (200g) serveret med friter **225,-**

*Classical steak tatar (200g) served with 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,-**

NOSE2TAIL's pebersauce

*NOSE2TAIL's peber sauce*

Bearnaise-sauce

*Bearnaise sauce*

Kryddersmør

*Herb butter*

Sides - **30,-**

Fritter

*Fries*

Fritter med trøffel & ost

*Fries with truffle & cheese*

Stegte grøntsager

*Panfried vegetables*

Sommersalat

*Summer salad*

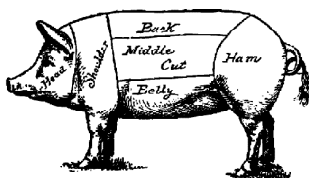
Kartoffelsalat

*Potato salad*

Løgringe

*Onion rings*

*For allergens, please ask the servers*



# NOSE 2 TAIL

MEATPACKER

## DESSERT, COFFEE & AVEC

*"Something for the sweet tooth"*

Vores hjemmelavede is - Se tavlen **60,-**

*Our homemade ice cream - See the blackboard*

Danske jordbær med double cream **70,-**

*Danish strawberries with double cream*

Cheesecake med rabarberkompot **80,-**

*Cheesecake with rhubarb compote*

Triple chokoladecake med hindbær/passions sorbet **85,-**

*Triple chocolate cake with raspberry/passion sorbet*

Kaffe & fyldte chokolader **50,-**

*Coffee & stuffed 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,-**

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

### Armagnac

Marcel Trepout, 4 ans d'âge **50,-**

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

### Marc

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

### Grappa

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

### Tequila

Patron XO Café **75,-**

### Snaps/brændevin

Slåensnaps, Braunstein **75,-**

Porsesnaps, Braunstein **75,-**

Porse brændevin, Schumachers **50,-**

### Whiskey/Bourbon

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

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

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

### Ratafia

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

### Cognac

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

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

### Sambuca

Molinari, Sambuca extra **50,-**

*For allergens, please ask the servers*