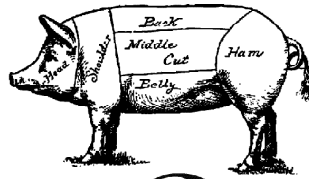


**VELKOMMEN TIL  
WELCOME**



**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.

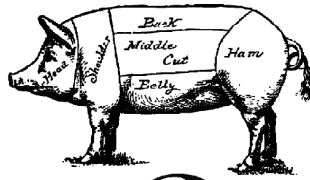
The cattle is from the french breed d'Aquitaine and Limousine. They live their entire life in the free ranges, and they are never milked.

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

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*

\*

Vores hjemmelavede is  
*Our homemade ice cream*

3 retter - 325kr.  
3 courses - 325kr.  
*(Min. 2 pers.)*

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

Vinmenu - 3 glas - 250kr  
Wine menu - 3 glasses - 250kr

## Chef's menu

Tatar  
*Steak tatar*

\*

Sommersalat m. Svendborgskinke  
*Summer salad w. Svendborg ham*

\*

Ribeye (300g)  
*Ribeye (300g)*

\*

Bailey-Espresso Panna Cotta  
*Bailey-Espresso Panna Cotta*

4 retter - 500kr.  
4 courses - 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"*

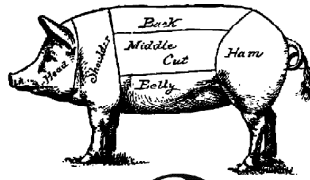
- Et glas champagne og bacon
  - Tasting menu
  - Vin menu
- Kaffe, Sarah Bernhardt & avec
  - Cocktail

**825kr. 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

**825kr for pork - 900kr for steak - 1000kr for chef's menu**

*For allergens, please ask the servers*



# NOSE 2 TAIL

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*

Chili Cheese Balls (3 stk.) **75,-**

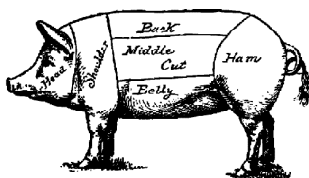
*Chili Cheese Balls (3 pcs.)*

Friterede østers med tatarsauce & timian (3 stk.) **100,-**

*Deepfried oysters with tatar sauce & thyme (3 pcs.)*



*For allergens, please ask the servers*



# NOSE 2 TAIL

MEATPACKER

## FORRETTER

*Starters*

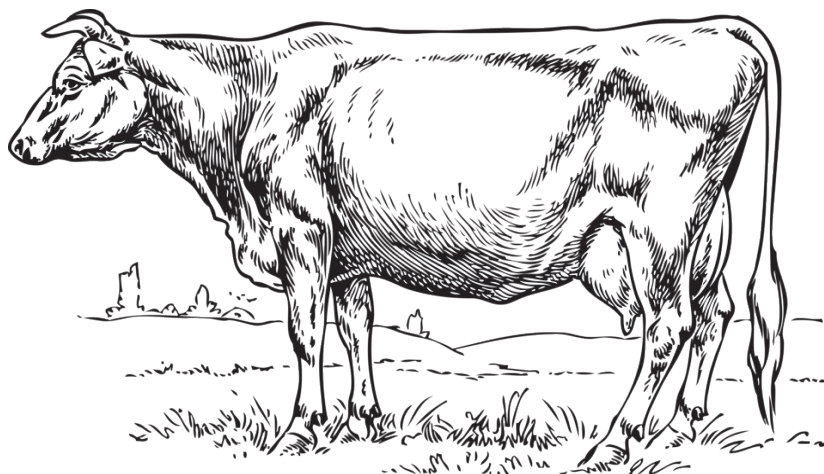
**Brættet - 5 slags kød, 2 slags ost & sylt (for 2 pers) 220,-**  
*The board - 5 kinds of meat, 2 kinds of cheese & pickles (for 2 pers)*

**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*

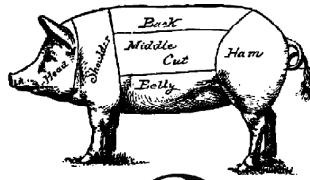
**Pil-selv rejer (180 gr.) med citronmayo & brød 100,-**  
*Do-it-yourself shrimps (180 gr.) with lemon mayo & bread*

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

**Sommersalat med spæde spirer & spinatemulsion 80,- (tilføj Svendborgskinke +20kr)**  
*Summer salad with baby sprouts & spinach emulsion (add Svendborg ham +20kr)*



*For allergens, please ask the servers*



# NOSE2TAIL

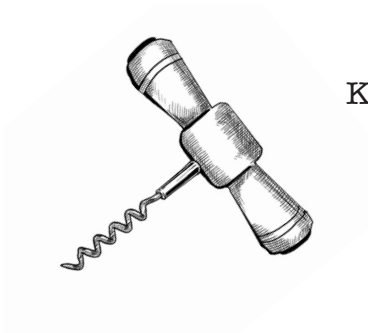
MEATPACKER

## HOVEDRETTER

*Mains*

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

*Pork of the day - See the blackboard*



Kyllingebryst på ben med løvstikkepesto **200,-**

*Chicken breast on the bone with lovage pesto*

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,-**

Sides - **30,-**

NOSE2TAIL's pebersauce

*NOSE2TAIL's pepper sauce*

Bearnaise-sauce

*Bearnaise sauce*

Tilføj til din steak- **15,-**

*Add to your steak*

Løvstikkesmør

*Lovage butter*

Fritter

*Fries*

Fritter med trøffel & ost

*Fries with truffle & cheese*

Stegte grøntsager

*Panfried vegetables*

Sommersalat

*Summer salad*

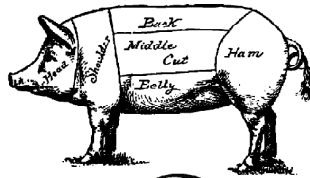
Kartoffelsalat

*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*

"Summersurprise" med appelsin & Sarah Bernhardt **80,-**

*"Summersurprise" with orange & Sarah Bernhardt*

Bailey-Espresso Panna Cotta **85,-**

*Bailey-Espresso Panna Cotta*

Kaffe & Sarah Bernhardt **50,-**

*Coffee & Sarah Bernhardt*

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,-**

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

### **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*