



NOSE2TAIL

MEATPACKER

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Christmas party in The Meatpacking District

Christmas Board

Hering, onion, capers
 Smoked salmon, cucumber, dill
 Christmas salami, mustard
 Rolled pork, pickled red onions
 Liverpaté, bacon
 Duckpaté, oranges, prunes
 2 kinds of bread
 Butter

Main Course

Pork
 sage, crisps, honey
 Duck confit
 juniper, thyme
 Red cabbage, bay
 Potatoes
 Baked root vegetables
 Sauce

Dessert

2 kinds of danish cheese
 compote
 Ris á la mande
 cherry sauce, almonds

Add ons...

Price pr. person	
Christmas Board	
Do-it-yourself shrimps	15,-
Egg & shrimps	20,-
Danish meatballs with red cabbage	20,-
Roastbeef with remoulade	20,-
Finches (innards from pork)	20,-
Main Course	
Heads of beef tenderloin	50,-
Christmas "medister" sausage	35,-
Winter salad	20,-
Dessert	
Brownie instead of ris a la mande	15,-
Drikkevarer	
Add cocktails to free bar after dinner (2 slags)	200,-
Snaps (Bottle 70 cl.) (Linie eller Brøndum)	400,-

OFFERS

3 course menu as above
 Free bar in house wine, beer & soda in 3 hours
PRIS: 700DKK per person
 Bubbles & porkcrackers
 3 course menu as above
 Free bar in house wine, beer & soda in 7 hours
 Free bar in house drinks & Dark'n'Stormy after dinner
 Coffee/avec

PRIS: 1000DKK per person

Terms & conditions...

- Final guests number one week in advance
- 100% prepaid is required
- Allergenes & vegetarians must be announced one week in advance

We buy meat and vegetables from danish producers focusing on sustainability.