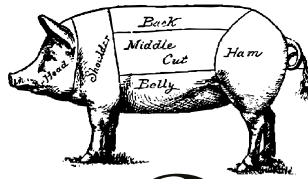


**VELKOMMEN TIL
WELCOME**



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.

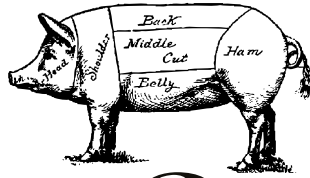
Here the meat and innards come from Danish producers with focus on animal welfare. Small cages and poor living conditions are not welcome in our kitchen.

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

MENU

Brættet - 5 slags kød, 2 slags ost & sylt

The board - 5 kinds of meat, 2 kinds of cheese & pickles

Dagens svin - Se tavlen

Pork of the day - See the blackboard

Brownie med vaniljeis

Brownie with vanilla icecream

3 retter - 350kr.

3 courses - 350kr.

(Min. 2 pers.)

Skift dagens svin ud med en steak +50kr

Change the pork of the day to a steak +50kr.

Sommelierens vin-menu - 3 gode glas - 250kr

The sommelier's wine menu - 3 good glasses - 250kr

En aften i kødbyen

A night in the meat packing

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

- Et glas champagne og flæskesvær

- Menu

- Vin menu

- Kaffe, petit fours & avec

- Cocktail

850kr. for svin - 900kr. for steak

- A glass of champagne and pork rinds

- Menu

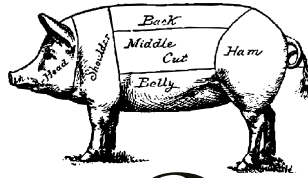
- Wine menu

- 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,-**

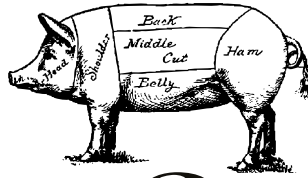
Bacon with bbq sauce

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

Deepfried shrimps with chili mayo



For allergens, please ask the servers



NOSE 2 TAIL

MEATPACKER

FORRETTER

Starters

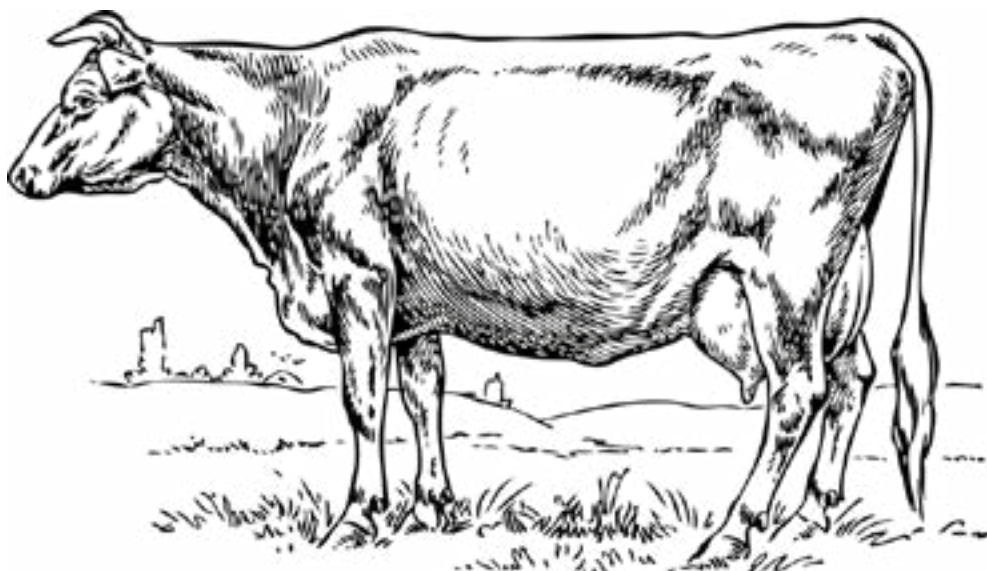
Brættet - 5 slags kød, 2 slags ost & sylt (for 2 pers) 220,-
The board - 5 kinds of meat, 2 kinds of cheese & pickles (for 2 pers)

Pil-selv-rejer, citron & aioli 100,-
Shrimps with shells, lemon & aioli

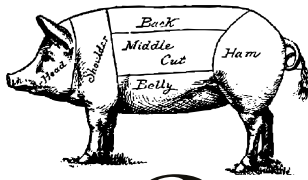
Caviar (10g), løg, creme fraiche & blinis 175,-
Caviar (10g), onion, creme fraiche & blinis

Dagens forret - Spørg din tjener *Dagspris.*
*Starter of the day - Ask your waiter **Price of the day***

Tatar (80g), air bags, løg, æg, trøffel mayo & karse 100,-
Steak tatar (80g), air bags, onion, egg, truffle mayo & cress



For allergens, please ask the servers



NOSE2TAIL

MEATPACKER

HOVEDRETTER

Mains

Dagens svin - Se tavlen **200,-**
Pork of the day - See the blackboard



Kyllingebryst **200,-**
Chicken breast

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

Oksemørbrad (250g) **300,-**
Beef Tenderloin (250g)

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

Tatar hovedret (200g), air bags, løg, æg, trøffel mayo & fritter **225,-**
Steak tatar (200g), air bags, onion, egg, truffle mayo & 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,-**

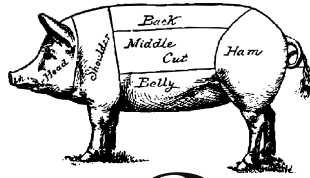
Rødvins-sauce
Redwine sauce

Bearnaise-sauce
Bearnaise sauce

Sides - **30,-**

Fritter
Fries
Fritter med trøffel & ost
Fries with truffle & cheese
Stegt grønt
Panfried greens
Salat
Salad
Løgringe
Onion rings
Kartoffelsalat
Potato salad

For allergens, please ask the servers



NOSE 2 TAIL

MEATPACKER

DESSERT, COFFEE & AVEC

"Something for the sweet tooth"

Jordbær med fløde **70,-**

Strawberries with cream

Brownie med vaniljeis **70,-**

Brownie with vanilla icecream

Dagens isdessert **70,-**

Ice cream dessert of the day

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