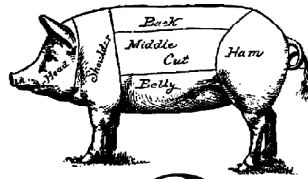


**VELKOMMEN TIL
WELCOME**



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.

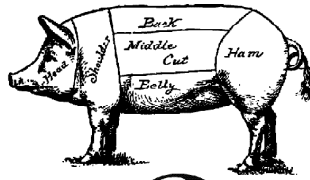
It is about respect for the planet, the ingredients, the guests and straight up common sense.

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.

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



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

*

Kærnemælksfromage med rabarber
Buttermilk fromage with rhubarb

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

Skift hovedret ud med en steak +75kr
Change the main to a steak +75kr.

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

Chef's menu

Tatar
Steak tatar
*

Cremet kartoffel med stegte svampe
Creamy potato with panfried mushrooms
*

Ribeye (300g)
Ribeye (300g)
*

Honing-banan is
Honey-banana ice cream

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

Sommelierens vin-menu - 4 glas -
350kr

The sommelier's 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"

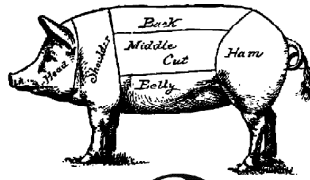
- Et glas champagne og bacon
- Tasting menu
- Vin menu
- Kaffe, petit fours & avec
- Cocktail

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 & purløg **50,-**

Bacon with BBQ-sauce & chives

Friterede rejer med urtemayo **50,-**

Deepfried shrimps with herb mayo

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

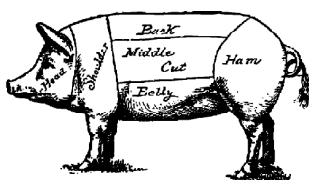
Deepfried oysters with tatar sauce & thyme (3 pcs.)

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

Caviar with red onions, creme fraiche & blinis (10g/30g)



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NOSE 2 TAIL

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FORRETTER

Starters

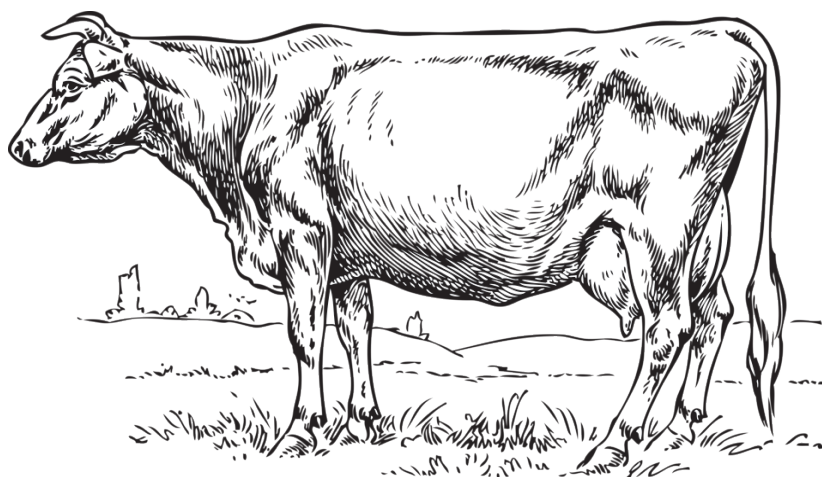
Brættet - 5 slags kød, 2 slags ost & sylt (for 2 pers) **220,-**
The board - 5 kinds of meat, 2 kinds of cheese & pickles (for 2 pers)

Hjertesalat med sprød Svendborgskinke og fynsk hvidskimmel **80,-**
Heart salad with crispy ham & white cheese

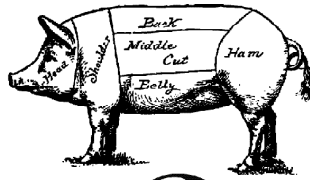
Cremet kartoffel med stegte svampe, purløgsolie & brøndkarse **80,-**
Creamy potato with panfried mushrooms, chives oil & watercress
+Bacon +15,-

Rørt tatar (80g) med jordskokkechips & tallerkensmækker **100,-**
Steak tatar (80g) with Jerusalem artichoke chips & monks cress

Panerede brisler med smørstegt brød, cremede svampe og Vesterhavssost **100,-**
Breaded sweetbread with butter roasted bread, creamy mushrooms and Northern sea cheese



For allergens, please ask the servers

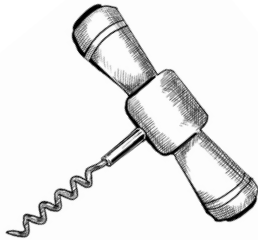


NOSE 2 TAIL

MEATPACKER

HOVEDRETTER

Mains



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

Kyllingebryst fyldt med spinat & ost **200,-**
Chicken breast stuffed with spinach & cheese

Oksemørbrad (200g) **300,-**
Beef Tenderloin (200g)

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

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

Rørt tatar hovedret (200g) med jordskokkechips & tallerkensmækker **225,-**
Steak tatar (200g) with Jerusalem artichoke chips & monks cress

Til alle steaks kommer en valgfri side og sauce

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

Sauce - **25,-**

Sides - **30,-**

Rødvins-sauce
Redwine sauce

Bearnaise-sauce
Bearnaise sauce

Tilføj til din steak- **30,-**

Benmarvs-sauce
Bone marrow sauce

Fritter

Fries

Fritter med trøffel & ost

Fries with truffle & cheese

Stegte grøntsager

Panfried vegetables

Hjertesalat

Heart salad

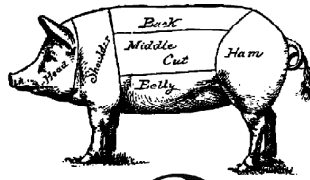
Knuste kartofler

Crushed potatoes

Løgringe

Onion rings

For allergens, please ask the servers



NOSE 2 TAIL

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DESSERT, COFFEE & AVEC

"Something for the sweet tooth"

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

Our homemade ice cream - See the blackboard

Kærnemælksfromage med bagte rabarber & rugbrødsgrødet **70,-**

Buttermilk fromage with baked rhubarb & rye bread crumble

Honning-banan is med havre & chokoladesauce **85,-**

Honey-banana ice cream with oats & chocolate sauce

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,-**

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