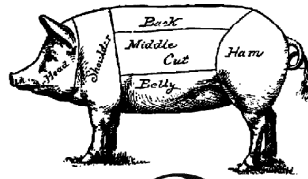


VELKOMMEN TIL
WELCOME



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.

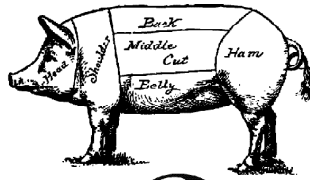
The cattle is from the french breed d'Aquitaine and Limousine. They live their entire life in the free ranges, and they are never milked.

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

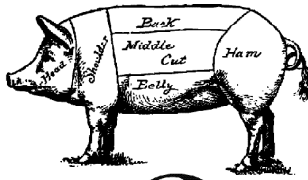
- Wine menu

- 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,-**

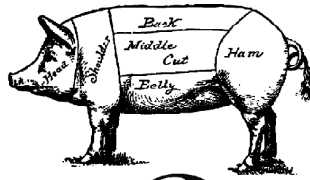
NOSE2TAIL Croquettes (2 pcs.)

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)

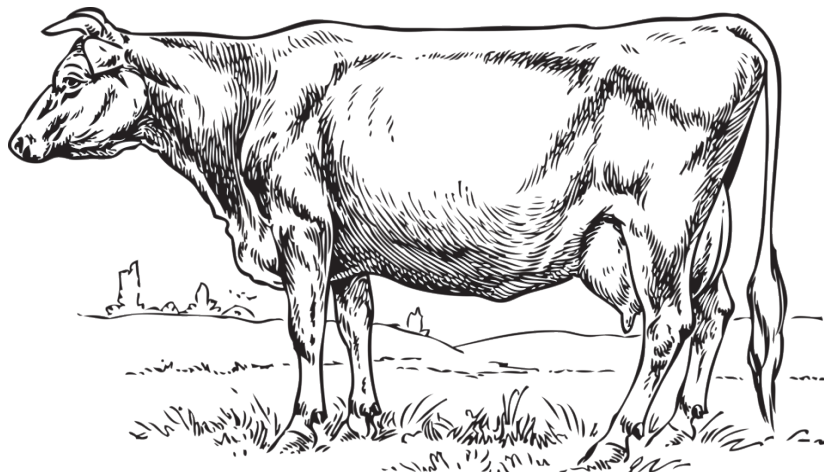
Klassisk tatar (80g) med pickles, rødbeder, peberrod, smørstegt rugbrød & æggeblommecreme **100,-**
Classical steak tatar (80g) with pickles, beetroots, horseradish, butterfried rye bread & egg yolk creme

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

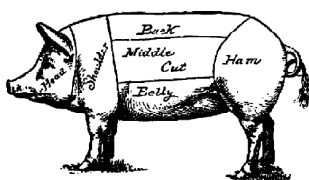
Østers (3 stk.) med Champagne-, chili/rødløg- og æblevinaigrette **100,-**
Oysters (3 pcs.) with Champagne-, chili/red onion- and apple vinaigrette

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

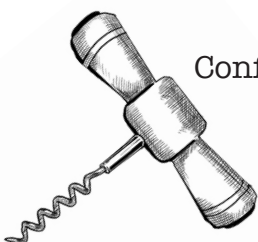
MEATPACKER

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

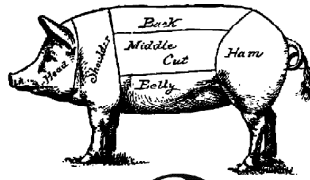
Kartoffelsalat

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