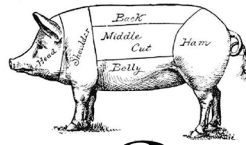


**VELKOMMEN TIL
WELCOME**



NOSE2TAIL

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 and about serving, as far as possible, sustainable fish and seafood.

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 fish is caught near the Danish shores, as sustainable as possible. We say no to tuna and farmed salmon.

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 beer comes from Danish brewers and breweries - the wine comes from vineyards with organic thoughts.

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

Martin Sahlholdt
Køkkenchef

Frederik Skytte
Restaurantchef

SNACKS

SOMETHING TO START WITH

Flæskesvær med purløgsmayo & ét glas Veuve Clicquot Ponsardin

Pork crackles with chives mayo & a glass of Veuve Clicquot Ponsardin

150 kr.

Flæskesvær med purløgsmayo

Pork crackles with chives mayo

50 kr.

Barbecue bacon strips • Bacon is good for you

You can put bacon on everything !!

50 kr.

Sprød skinke med rygeost

Crispy ham with smoked cheese

50 kr.

Knækbrød med urtecreme

Crispbread with herb creme

50 kr.

Chili cheese balls med dip

Chili cheese balls with dip

50 kr.



“I drink it when I’m happy and when I’m sad.
Sometimes I drink it when I’m alone.
When I have company I consider it obligatory.
I trifle with it if I’m not hungry and drink it when I am.
Otherwise, I never touch it – unless I’m thirsty.”

- Madame Bollinger (1884 - 1977)

Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til personalet

Food allergies and intolerances - before ordering please contact us regarding your requirements

TASTING MENU

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Pillede fjordrejer, nye hvide asparges, hollandaise (+ 10g caviar 130 kr.)

Fjord shrimps, new white asparagus, sauce hollandaise (+ 10g caviar 130 kr.)

*

Brisler, løgpuré, spinat, tomat og ramsløgspesto

Sweetbread, onion purée, spinach, tomato and wild garlic pesto,

*

250 gr. NOSE2TAIL special cut

250 gr. NOSE2TAIL special cut

*

Rabarber kompot, rabarber is, crumble og hvid chokolade creme

Rhubarb compot, rhubarb ice, crumble and white chocolate creme

450 kr. per person

Restaurantchefens tilhørende vinmenu

The restaurant manager's wine menu

400 kr.

Skal vælges af hele bordet

Must be chosen by everyone at the table

“EN AFTEN I KØDBYEN”

“A NIGHT IN THE MEATPACKING DISTRICT”

Pork crackle & Champagne

Tasting menu

Wine menu

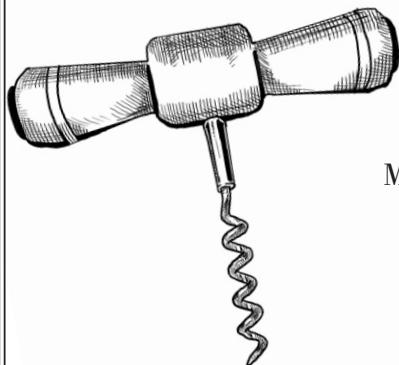
Coffee/the, petit fours & avec

One cocktail from the card

1100 kr. per person

Skal vælges af hele bordet

Must be chosen by everyone at the table



FORRETTER FRA MARKEN

STARTERS FROM THE FIELD

Tatar, peber, perleløg, purløg og æggeblomme
Steak tatar, pepper, pearl onions, chives and egg yolks
100 kr.

Brisler, løgpuré, spinat, tomat og ramsløgspesto
Sweetbread, onion purée, spinach, tomato and wild garlic pesto
100 kr.

NOSE2TAIL ravioli, svinehale, tryne, trøffel, karse og sauce
NOSE2TAIL ravioli, pig's tail, snout, truffle, cress and sauce
100 kr.

Vildt carpaccio, feldsalat, asparges, honningvinagrette og pinjekerner
Game carpaccio, salad, asparagus, honey vinagrette and pine nuts
130 kr.

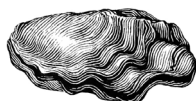
FORRETTER FRA HAVET

STARTERS FROM THE SEA

4 østers med 4 smage (varierer, så spørg din tjener)
4 oysters with 4 different toppings (differs, so ask your waiter)
100 kr.

Pillede fjordrejer, nye hvide asparges, hollandaise (+ 10g caviar)
Fjord shrimps, new white asparagus, sauce hollandaise (+ 10g caviar)
100 kr. (+130 kr.)

10/30 gr. "Baerii" caviar med blinis, rødløg & cremefraiche
10/30 gr. "Baerii" caviar with blinis, red onions & sour creme
175/375 kr.



Seafood bræt
Seafood board - see blackboard
250 kr. per person
min. 2 persons.

We recommend:
2014 Riesling trocken,
Schiefer, Villa Huesgen, Mosel
550 kr.

SEAFOOD IS SERVED COLD ON ICE WITH BREAD & AIOLI
NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD
OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

STEAKS

STEAKS

250 gr. NOSE2TAIL special cut

250 gr. NOSE2TAIL special cut

300 kr.

200 gr. mørbrad

200 gr. tenderloin

300 kr.

350 gr. ribeye

350 gr. ribeye

400 kr.

400 gr. rump steak

400 gr. rump steak

400 kr.

250 gr. Peber steak - Flamberet med cognac, madagascar peber & sennep

250 gr. Peber steak - Flambéed with cognac, madagascar pepper & mustard

400 kr.

(Minimum 2 personer)

500 gr. Côte de boeuf

500 gr. Côte de boeuf

500 kr.

Chateau briand 700 gr. approx

Chateau briand 700 gr. approx

750 kr.

Tomahawk bone in ribeye 1000 gr. approx

Tomahawk bone in ribeye 1000 gr. approx

800 kr.

Svinekotelet "Tomahawk" 300 gr. approx

Pork Chop "Tomahawk" 300 gr. approx

250 kr.

Alle steaks bliver serveret med løg kompot og timian samt en valgfri side order og sauce

All steaks are served with onion compote, thyme and a free choice of side order and sauce



VI STEGER DIN STEAK MEDIUM MED MINDRE DU BEDER OM ANDET

ALL STEAKS ARE COOKED MEDIUM, UNLESS OTHERWISE REQUESTED

Rare

Temp. in center : 45±2°C
Seared on the outside, red all the way through

Medium-rare

Temp. in center : 50±2°C
Seared on the outside, 75% red centre

Medium

Temp. in center : 54±2°C
Seared on the outside, 50% red centre

Welldone

Temp. in center : 60°C+
hard seared on the outside, brown all the way through

HOVEDRETTER

MAINS

Frikassé af unghane, asparges og forårsløg
Fricassé of cockerel, asparagus and spring onions
250 kr.

Multe, ærter, aioli, maltflager og brunet smør
Mullet, peas, aioli, malt flakes and browned butter
250 kr.

PÅ SIDEN OG SAUCER

SIDE ORDERS AND SAUCES

Fritter

Fries
30 kr.

Grillet grønt

Grilled greens
35 kr.

Fritter med trøffel & ost

Fries with truffle & cheese
35 kr.

Grøn salat

Green salad
35 kr.

Nye kartofler

New potatoes
35 kr.

Kartoffelsalat

Potato salad
35 kr.

Friterede løgringe

Fried onion rings
35 kr.

SAUCES:

Stegte svampe

Panfried mushrooms
35 kr.

Bearnaise sauce

Bearnaise sauce
30 kr.

Rødvinsauce

Red wine sauce
30 kr.

SØDE SAGER

SWEETS

Rabarber kompot, rabarber is, crumble og hvid chokolade creme

Rhubarb compot, rhubarb ice, crumble and white chocolate creme

90 kr.

Chokolade, jordbær, vanilje is og mynte

Chocolate, strawberries, vanilla ice cream and mint

90 kr.

Crêpes Suzette -

Flamberet pandekage med karamel, orangesauce & vaniljeis

Flambéed pancake with caramel, orangesauce & vanilla ice cream

150 kr.

(Minimum 2 personer)

After dinner

Kaffe, cognac/baileys & fyldt chokolade

Coffee, cognac/baileys & chocolates

100 KR.