

At Kanalen we serve snacks and medium sized middle courses. We therefor recommend to share 2 - 3 snacks as well as a grilled flatbread and 3 dishes per person. The green dishes are good for sharing too.

2 doop fried overters w/ groop carely kellight 2 jeler - 2 -		
2 deep fried oysters w/ green apple, kohlrabi & jalapeños		
Toast "bikini" w/ serrano ham, white lady cheese & truffle		
Steamed artichoke w/ tahini, lemon, mint & oregano		
Croquette w/ duck breast prosciutto, juniper & dijonnaise		
Papadums w/ truffle & parmesan		
Crushed cucumber w/ soy, lime, rice wine vinegar & chili crisp		
Beef tartare from Himmerland w/ black olive mayonnaise, pickled garlic scraps & r	ed wood sorrei	
Bread		
Grilled flatbread w/ ramson, split pea puree & chamomile flowers		
Caviar		
50 gi	30 gram	4
	50 gram	6
	125 gram	13
Add 5 g. Baerii caviar per serving		
Fish and shellfish		
Salted petoncle scallops w/ cucumber, salted dill stalks & dill oil		
Grilled langoustine w/ parsley & garlic butter, aioli, croutons & lemon		1
Potato waffle w/ whipped creme fraiche, lumpfish roe and mustard cress		1
Zander ceviche w/ cucumber, spring onions, crispy corn, jalapeños & coriander		1
Snow crab w/ leeks, samphire, black lime & sauce made from mussels		
Greens		
Salsify w/ fermented oyster mushrooms, hollandaise & parmesan		
Agnolotti w/ ricotta, spinach, browned butter & sage		
Shaved fennel & kohlrabi salad w/ bagna cauda & salted ricotta		
Grill		
Confit rabbit w/ spring onions, nasturtium & horseradish		1
Steamed haddock w/ white asparagus, wild garlic & blanquette sauce with smoked cheese		1
Danish lamb w/ green asparagus, pistachio, ground-elder & black cardamom		1
Organic beef w/ cream cheese, endivie & watercress		1
Cheese		
Cheese from Arla Unika per slice		
Dessert		
"Affogato" espresso w/ vanilla ice cream		
1 scoop of ice cream or sorbet w/ sprinkles		
Caramelized pancake w/ lemon curd and vanilla ice cream		
Caramelized blood orange w/ coconut sorbet & almond oil		