

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.

Snack		
2 frieds oysters with green apple, jalapeno and kohlrabi		
Toast "bikini" with serrano ham, white lady cheese and truffle		
Calamari fritti with browned butter emulsion and lemon wedge		
Steamed artichoke with tahini, lemon, mint and oregano		
Papadums with truffle and parmesan		
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp		
"Vitello tonnato" tartare of veal, tuna, semi-dried tomato and katsuobushi		
Bread		
Flatbread with ramson, split pea puree and chamomile flowers		
Grilled foccacia with white bean hummus, yoghurt and sumak		
Caviar		
Baerii caviar served with smoked potato croquettes, créme fraîche and chives	30 gram	
	50 gram	
	125 gram	1
Fish and shellfish		
Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon		
Salted petoncle scallops with cucumber, salted dill stalks and dill oil		
Hamachi crudo with Jerusalem artichoke, dashi and rosemary oil		
"Taramasalata" Lightly smoked cod roe with lemon mayonnaise, fried capers and	croutone	
	CIOUTOTIS	
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