

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	- 8
Green asparagus in tempura with browned butter emulsion	
Stracciatella with cape gooseberry, Kanalens hot sauce and pine nuts	,
Papadums with truffle and parmesan	į
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	4
"Vitello tonnato" tartare of veal, tuna, semi-dried tomato and katsuobushi	
Add 5 Gram of Summer Truffle per dish	
Bread	
Flatbread with ramson, split pea puree and chamomile flowers	4
Grilled focaccia with garlic, tomato and pollen	4
Caviar	
Baerii caviar served with smoked potato croquettes, créme fraîche and chives 30 gram	4
50 gram	7!
125 gram	15
Fish and shellfish	
Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon	15
Salted petoncle scallops with cucumber, salted dill stalks and dill oil	
Zander ceviche with cucumber, spring onions, crispy corn, jalapeños and coriander	1
Tostada with sashimi tuna, ponzu-rosemary aioli and summer truffle	13
Potato waffle with stone crab salad with dill, lemon and creme fraiche	1
Add 5 g. Baerii caviar per serving	
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Greens	
Greens New potatoes with herbs and seaweed butter	
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Information about the content of allergenic ingredients can be obtained from the restaurant's staff