

# Kanalen

At Kanalen, we serve snacks and small dishes. We therefore recommend sharing 2 - 3 snacks along with 1 bread serving and 3 dishes per person. Feel free to share the vegetarian dishes.

## Snack

Two oysters with white kimchi and sesame oil	90
Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle	95
Stracciatella with passion fruit, hot sauce, grapefruit and puffed rice paper	95
White bean hummus with crudité of crispy vegetables, olive oil and lemon	85
Toasada with marinated sashimi tuna, pickled garlic scapes, jalapeño and wood sorrel	115
Papadums with truffle and parmesan	60
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	50
"Vitello Tonnato" tartare of veal, tuna, semi-dried tomatoes and katsuobushi	100

## Bread

Flatbread with ramson, split pea puree and chamomile flowers	55
Focaccia with tomatoes, garlic, pollen and olive oil	55

## Caviar

Baerii Caviar served with smoked potato croquettes, crème fraîche and chives	30 g	500
	50 g	775
	125 g	1600
	Additional 5 g Baerii caviar, per item	65

## Fish and shellfish

Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon	160
Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil	100
Hamachi crudo with kohlrabi, lime, edamame, spring onions and coriander cress	135
Wild Argentinian prawn carpaccio with yoghurt, piment d'Espelette and pickled elderflowers	120
Smoked mackerel on rye waffle with cucumber, asparagus, buttermilk, pork cracklings and ramson oil	135
Add 5 g. Baerii caviar per serving	65

## Greens

New Danish potatoes with lovage, salted butter and herb salad	95
Green summer salad with parmesan, fried capers, pistachios and vinaigrette	95
Pea risotto with fermented green tomatoes, papaya and parmigiano	95

## Grill

Chicken from Hopballe Mølle farm, butterhead lettuce with "mormordressing, pickled lingonberries and crispy bread	150
Fried ling with pak choi, padron peppers, samphire, pickled green goose berries and mussel sauce	155
Chargrilled venison with cherrys, red shiso, almonds and balsamic vinaigrette	165
Miso-BBQ ribs with peaches, Thai basil and coriander cress	155

## Cheese

Cheeses with crispy bread and garnish pr. piece	50
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## Dessert

"Affogato" Espresso with vanilla ice cream	80
1 scoop of ice cream or sorbet with sprinkles	50
Caramelized pancake with lemon curd and coconut sorbet	85
Strawberries with sunflower seed crumble, chervil, strawberry sorbet and "koldskål" with Madagascar vanilla	85
Poached rhubarb with hibiscus flowers, lightly whipped vanilla cream, meringue and vanilla ice cream	85

Information about the content of allergenic ingredients can be obtained from the restaurant's staff.  
A surcharge may apply to card payments