

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 lemon granité, salted lemon, black pepper and olive oil	90
Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle	95
Bobby beans wrapped in rice paper with ponzu emulsion, rosemary oil and puffed rice	95
Grilled chicken heart skewers with king oyster mushroom and porcini emulsion	90
"Pani Puri" with raita, tomato, cucumber, red onion and tahini dip	85
Papadums with truffle and parmesan	60
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	50
Beef carpaccio with fermented black garlic emulsion, "Gammel knas" cheese, pine nuts and red shiso	100

Bread

Flatbread with ramson, split pea puree and chamomile flowers	55
Bruschetta with heirloom tomatoes, mozzarella, basil and olive oil	55

Caviar

Baerii caviar served with smoked potato croquettes, crème fraîche and chives	30 gram	480
	50 gram	755
	125 gram	1580

Fish and shellfish

Tuna tostada with wasabi, pickled garlic scapes, red sorrel and lime	155
Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil	100
Ceviche with cucumber, spring onions, crispy corn, jalapeños and coriander	130
Salmon "Crudo" with soy tapioka, Basque-chili, browned butter and coriander cress	130
Potato waffle with stone crab salad with dill, lemon and crème fraîche	155
Add 5 g. Baerii caviar per serving	60

Greens

Pan-fried polenta with parsley, lemon, jalapeños and gremolata	95
Spaghetti pumpkin baked with lemon thyme, yeast emulsion, toasted buckwheat and pickled Hokkaido	95
Agnolotti with ricotta, spinach, browned butter and fried sage	95

Grill

Organic pork from Hestbjerg farm with Tuscan kale, brussel sprouts, crispy bread and oyster sauce vinaigrette with chive oil	150
Monkfish with baked and burnt leeks, fried leek and blanquette sauce	155
"Korean style fried" quail with marinated plums, holy basil, coriander and roasted peanuts	150
Venison from Nord Vildt with blackberries, aubergine, ramson capers and beetroot vinaigrette	155

Cheese

Cheese from Arla Unika per slice	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 vanilla ice cream	85
Apple tart with Belle de Boskop apples, cinnamon and crème fraîche ice cream	85
"Eton mess" seasonal berries, meringue, lightly whipped cream and Pimm's 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