

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 2 fried exeters with groon apple, kehlrahi and islaneñes	
2 fried oysters with green apple, kohlrabi and jalapeños	
Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle	
Steamed artichoke with tahini, lemon, mint and oregano	
Grilled chicken heart skewers with king oyster mushroom and porcini emulsion	10
Pan-fried foie gras with salted black currants and red amaranth	10
Papadums with truffle and parmesan	6
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	
Beef carpaccio with fermented black garlic emulsion, "Gammel knas" cheese, pine nuts and red shiso	10
Bread	
Flatbread with ramson, split pea puree and chamomile flowers	Ę
Malt and anise flavored bread with bacon and apple butter	Ę
Caviar	
Baerii caviar served with smoked potato croquettes, créme fraîche and chives 30 gram	48
50 gram	75
125 gram	158
Fish and shellfish	
Tuna tostada with wasabi, pickled garlic scapes, red sorrel and lime	15
Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil	10
Ceviche with cucumber, spring onions, crispy corn, jalapeños and coriander	13
Salmon "Crudo" with soy tapioka, Basque-chili, browned butter and coriander cress	13
Potato waffle with stone crab salad with dill, lemon and créme fraîche	15
Add 5 g. Baerii caviar per serving	(
Greens	
Pan-fried polenta with parsley, lemon, jalapeños and gremolata	
Spaghetti pumpkin baked with lemon thyme, yeast emulsion, toasted buckwheat and pickled Hokkaido	(
Agnolotti with ricotta, spinach, browned butter and fried sage	(
Grill	
Organic pork form Hestbjerg farm with Tuscan kale, brussel sprouts, crispy bread and oyster sauce vinaigrette with ch	nive oil 15
West coast cod from Thorupstrand with baked and burnt leeks, fried leek and blanquette sauce	1
"Korean style fried" pheasant with fermented Amager cabbage, lemon and toasted peanuts	15
Venison form Nord Vildt with blackberries, aubergine, ramson capers and beetroot vinaigrette	1!
Cheese	
Cheese from Arla Unika per slice	Ę
Dessert	
"Affogato" Espresso with vanilla ice cream	
1 scoop of ice cream or sorbet with sprinkles	Ę
Caramelized pancake with lemon curd and vanilla ice cream	}
Apple tart with Belle de Boskop apples, cinnamon and hazelnut ice cream	3
"Eton mess" seasonal berries, meringue, lightly whipped cream and cask whiskey ice cream	