# 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** | | |
| 2 poached oysters with green apple and lemon verbena | | 90 |
| Toast “bikini” with Serrano ham, Hvid Dame cheese and truffle | | 95 |
| Fried artichokes with browned butter emulsion and lemon | | 95 |
| Pan-seared foie gras on toast with prunes, salted blackcurrents and red | | 100 |
| “Paté de campagne” with pork and duck, pistachios, black trumpets served with brioche and quince compote | | 115 |
| Papadums with truffle and parmesan | | 60 |
| Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp | | 50 |
| Steak tartare with Madagascar pepper emulsion, pork rinds and watercress | | 100 |
| | | |
| **Bread** | | |
| Flatbread with Dukkah, browned butter and split pea puree with chamomile flowers | | 55 |
| Coal bread with burnt garlic and browned butter | | 55 |
| | | |
| **Caviar** | | |
| Baerii Caviar served with smoked potato croquettes, créme fraîche and chives | 30 g | 500 |
| | 50 g | 775 |
| | 125 g | 1600 |
| | Additional 5 g Baerii caviar, per item | 65 |
| | | |
| **Fish and shellfish** | | |
| Dill gravad lax from Faroe Islands with buckwheat pancakes, endive salad and warm potato foam | | 135 |
| Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil | | 100 |
| Ceviche of ling with fermented cucumber, spring onions, crispy chulpe corn, and coriander cress | | 135 |
| Lobster ravioli and blanquette with trout roe, chives and pickled celeriac | | 135 |
| Potato waffle with stone crab salad with chives, dill, lemon and créme fraîche | | 155 |
| Add 5 g. Baerii caviar per serving | | 65 |
| | | |
| **Greens** | | |
| Pumpkin risotto with Muscat pumpkin, salted pumpkin seeds and pickled Hokkaido | | 95 |
| “Half-sour” lightly fermented pointed cabbage with rocket emulsion, feta, crispy edamame and herbs | | 95 |
| Warm potato salad with ratte potatoes, vinegar and ramson capers | | 95 |
| | | |
| **Grill** | | |
| Grilled venison with pickled wild broccoli, spinach, pistachios, parsley and fried capers | | 160 |
| Pan-fried halibut with caramelised onions, pickled lingonberries, button mushrooms and mushroom bouillon | | 155 |
| Wild duck breast with baked and pickled pumpkin, mustard seeds, duck sauce and red wood sorrel | | 155 |
| Iberico pork with dehydrated beetroot, beetroot ribbons, red sorrel and red wine sauce | | 155 |
| | | |
| **Cheese** | | |
| Cheeses with crispy bread and garnish pr. piece | | 50 |
| | | |
| **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 |
| Kanalens “Riz à l’amande” rice pudding with vanilla, cherry sorbet and christmas sparkles | | 85 |
| “Banoffee” banana tart with caramelised chocolate,condensed milk and lightly whipped cream | | 85 |

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