

# 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

|                                                                                                    |     |
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| 2 fried oysters with green apple, kohlrabi and jalapeños                                           | 90  |
| Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle                                      | 95  |
| Steamed artichoke with tahini, lemon, mint and oregano                                             | 95  |
| Grilled chicken heart skewers with king oyster mushroom and porcini emulsion                       | 90  |
| Pan-fried foie gras with salted black currants and red amaranth                                    | 100 |
| 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 |
| Malt and anise flavored bread with bacon and apple butter    | 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

|                                                                                         |     |
|-----------------------------------------------------------------------------------------|-----|
| "Soft taco" fried fish with Sauce Tartare, fermented Amager Cabbage, parley and chervil | 145 |
| 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

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| Warm potato salad with vinegar, leeks and ramson capers                                          | 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 |
| West coast cod from Thorupstrand with baked and burnt leeks, fried leek and blanquette sauce                                 | 155 |
| Roast of beef with baked shallots, pepper sauce, thyme and Cognac                                                            | 155 |
| Breast of duck with oyster mushrooms, shiitake, beetroot and duck sauce with warm spices                                     | 155 |

## Cheese

|                                               |    |
|-----------------------------------------------|----|
| Cheese with crispy bread and sweets 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 hazelnut ice cream      | 85 |
| Kanalen's "Riz à l'amande" with vanilla, cherry sorbet and Christmas crumble | 85 |

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