

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.

2 fried oysters with green apple, kohlrabi and jalapeños	-
Toast "bikini" with serrano ham, white lady cheese and truffle	
Duck and pork pâté en croûte with black trumpet mushrooms and pistachios	
Stracciatella with raw and fried artichokes and lemon	
Papadums with truffle and parmesan	
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	
Beef tartare from Himmerland with black olives, pepper and sorrel	
Bread	
Flatbread with ramson, split pea puree and chamomile flowers	
Fried paratha with greek yogurt, lemon, mint and salsa	
Caviar	
Baerii caviar served with smoked potato croquettes, créme fraîche and chives 30 grar	n 4
50 grar	n 7
125 gram	n 15
Fish and shellfish	
Lightly salted salmon from the Faroe Islands with baked celeriac and horseradish cream	1
Salted petoncle scallops with cucumber, salted dill stalks and dill oil	
Zander ceviche with cucumber, spring onions, crispy corn, jalapeños and coriander	1
Nori seaweed in tempura with tuna poke, yuzu-ponzu and red shiso	1
Potato waffle with stone crab salad with dill, lemon and creme fraiche	1
Add 5 g. Baerii caviar per serving	
Greens	
Warm potato salad with ratte potatoes, vinegar and ramson capers	
Gnocchi with browned butter, pickled Hokkaido, sage and parmiggiano	
Shiitake, blue oyster and beech hat mushroom tossed in soy, ginger and toasted sesame	
Grill	
Confit of Berberi duck with Jerusalem artichokes, buttermilk whey sauce and crispy buckwheat	1
Black cod with cauliflower and sauce with soy, lime and watercress	1
Roast beef with baked shallots and pepper sauce with thyme and cognac	1
"Korean style" quail with white kimchi, chili mayo and roasted peanuts	1
Cheese	
Cheese from Arla Unika per slice	
Dessert	
"Affogato" espresso with vanilla ice cream	
1 scoop of ice cream or sorbet with sprinkles	
Caramelized pancake with lemon curd and vanilla ice cream	
"Baked Alaska" sponge cake, vanilla ice cream, raspberry sorbet, meringue flambéed with calvados	
"Kanalens" Riz á l'amande with vanilla, condensed milk, cherry sorbet and christmas sprinkles	
"Gløgg" mulled wine with almonds and raisins	

Information about the content of allergenic ingredients can be obtained from the restaurant's staff