

At Kanalen we serve snacks and medium sized middle courses. We therefor recommend to share 2-3 snacks as well as a grilled flatbread and 3 dishes per person. The green dishes are good for sharing too.

2 oysters w/ salted black currants & horseradish		
Toast "bikini" w/ coppa from Rævhede, white lady cheese & truffle		
Paté en croûte w/ duck, pork, black trumpets & pistachio		
Potato waffle w/ serrano ham & black olive emulsion		
Papadums w/ truffle & parmesan		
Crushed cucumber w/ soy, lime, rice wine vinegar & chili crisp		
Beef tatar w/ juniper, beetroot & red sorrel		
To be Assessed to the second of the second o		
Bread		
Flatbread w/ ramson, split pea puree & chamomile flowers		
Caviar		
Baerii caviar served w/ smoked potato croquettes, créme fraîche & chives	30 gram	4
	50 gram	6
	125 gram	13
Add 5 g. Baerii caviar per serving		
Fish and shellfish		
Salted petoncle scallops w/ cucumber, salted dill stalks & dill oil		
Wild Argentinian prawns in pine w/ greek yogurt & burnt garlic		
Lightly salted salmon from the Faroe Islands w/ celeriac, horseradish cream & ch	ive oil	
Zander ceviche w/ cucumber, spring onions, crispy corn, jalapeños & coriander		1
Lobster ravioli w/ potato & blanquette sauce w/ green gooseberries		1
Greens		
Confit Jerusalem artichokes w/ yeast emulsion, buckwheat & garden sorrel		
Warm potato salad made w/ rat potato, vinegar, leeks & ramson capers		
Endive w/ toasted sesame, pomelo & basil		
Grill		
Crispy pork w/ artichoke, salted lemons & lemon balm		1
Grilled hamachi w/ kale, fried bread, parsley & chive oil		1
Berberi duck breast w/ hokkaido & sauce made w/ pumpkin juice & burnt butter		1
Roast beef w/ baked shallots & pepper sauce w/ thyme & cognac		1
Cheese		
Cheese from Arla Unika per slice		
Dessert		
"Affogato" espresso w/ vanilla ice cream		
1 scoop of ice cream or sorbet w/ sprinkles		
Caramalized pancake w/ lemon curd and coconut sorbet		
"Ris a la mande" rice pudding w/ cherry sorbet, puffed rice, burnt almonds & dried	d flowers	