

# Private parties at Restaurant Kanalen

In the beautiful old Annex, there is a clear view of beams and high ceilings. The room stands beautifully and elegant with Christianshavn history in the walls.



It is cozy and informal  
- the perfect setting

*kanalen*

## Private parties with the charm of Christianshavn

The annex belongs to restaurant Kanalen, which for more than 30 years has delivered gastronomy at the highest level. The old sail ceiling, with its open fireplace and exposed beams charm right into the old masonry. The perfect setting for every meeting and events all year round.

In the annex can sit 85 diners by either long or round tables, with direct access to 2 private patios.



**kanalen**

## January - February - March

**3 courses 445**

**4 courses 545**

**5 courses 645**

### Snacks

-

Root vegetable chips, salted almonds and olives

Canapé with brownstone crab salad, dill and lemon

Dehydrated Jerusalem artichokes with whipped crème fraîche and parsley

### Appetizers

-

Salted scallop with smoked cheese, roasted cucumber,

butter toasted buckwheat and dill

Tartare of beef with crispy chicken skin, black olives and red shiso cress

Lumpfish roe, sweet leeks, crispy bread and airy hollandaise sauce

### Middle course

-

Smiling egg with potato, Havgus cheese and cress

Mushroom risotto with Karl Johan and black trumpet mushroom,

fennel crudité and parmesan

### Main courses

-

Flat Iron steak with baked beetroot, black Beluga lentils, fried kale and red wine sauce

Grilled chicken breast with stewed pearl barley, bitter salads and salted butter whey

Smoked cod poached in cream with herbal potatoes, pickled artichoke and samphire

### Dessert

-

Dark berries with toasted seeds, vanilla ice cream and browned butter "bubbles"

Whipped vanilla panna cotta with almond crumble, pineapple salsa and coconut sorbet

Banana pie with dark chocolate, condensed milk, whipped cream and soft meringue

**kanalen**

## **April - May - June**

**3 courses 445**

**4 courses 545**

**5 courses 645**

### **Snacks**

-

Root vegetable chips, salted almonds, olives  
Canape with cod stirred with crème fraîche and dill  
Papadums with truffle and parmesan

### **Appetizers**

-

Salted scallop with foamy mussel soup, pickled potatoes, king trumpet mushrooms and cress  
White asparagus with lumpfish roe, chives and airy hollandaise, crispy bread  
Tartare of beef with truffle mayo, crispy bread, watercress and pickled jalapeno

### **Middle course**

-

Crudité salad of fennel and turnip with bagna cauda dressing, estragon and parmesan  
Baked carrots with split peas cooked with chamomile flower,  
smoked almonds and pickled elderflower

### **Main courses**

-

Flatiron steak with crushed potatoes, green asparagus,  
oyster hat mushrooms and foie gras sauce  
Grilled guinea fowl with pointed cabbage, ramson and blanquette sauce  
Fried haddock with potato mash, new onions, radishes and salted butter whey

### **Dessert**

-

Whipped chocolate creme with hazelnut crumble, rhubarb and ice cream on Jersey milk  
Strawberries turned in hibiscus sugar with honey roasted oatmeal and vanilla ice cream  
Lemon pie with roasted meringue

**kanalen**



## July - August - September

**3 courses 445**

**4 courses 545**

**5 courses 645**

### Snacks

-

Root vegetable chips, salted almonds, olives  
Pani puri with yogurt, aromatic herbs and cucumber  
Potato waffle with shrimp and lemon mayonnaise

### Appetizers

-

Open lobster ravioli with foamy lobster bisque, herb salad and green gooseberries  
Ceviche of Zander with cucumber, spring onions, crispy corn and coriander cress  
"Vitello tonnato" tartare of beef with tuna, dried date tomatoes and katsuobushi

### Middle course

-

Tomatoes in variation with bread sauce, Parmesan and red basil  
Ribbon of yellow zucchini turned with lemon fennel sprouts, roasted yeast and homemade curry

### Main courses

-

Onglet from Himmerland with corn, chanterelles, oyster hats,  
pickled blackcurrants and red wine sauce with mustard grains  
Pork jowl, crushed potatoes with herbs, sugar snap peas and butter whey sauce  
Steamed hake with roasted broccoli, salted sunflower seeds, blanquette sauce  
with smoked cheese and cress

### Dessert

-

Sour milk fromage with gooseberry compote, dried Mazarin cake and vanilla ice cream  
White chocolate with cherry, almond crumble and marsala ice cream  
Chocolate pie with blueberries, candied walnuts, dried cornflower and blackberry sorbet

**kanalen**

## October - November - December

**3 courses 445**

**4 courses 545**

**5 courses 645**

### Snacks

-

Root vegetable chips, salted almonds, olives

Potato waffle with truffle and ham

Rillettes of free-range pig on crouton with pickled mustard grains

### Appetizers

-

Gravad lax, salt-baked celeriac, horseradish cream and cress

Winter leak with hand-peeled shrimp, hollandaise and toast bread

Salted scallop with cauliflower and sauce with shallots pickled in soya and pistachios

### Middle course

-

Winter salad with poached chicken egg and parmesan

Jerusalem artichoke baked with thyme and sherry, smoking cheese and endive

### Main courses

-

Confit duck legs, with stewed pearl barley, Muscat pumpkin and duck gravy

Crispy roasted pig with split peas cooked with chamomile flower, soft onions and deep-fried sage

Halibut with crushed potato, fermented cabbage, lobster sauce and truffle

### Dessert

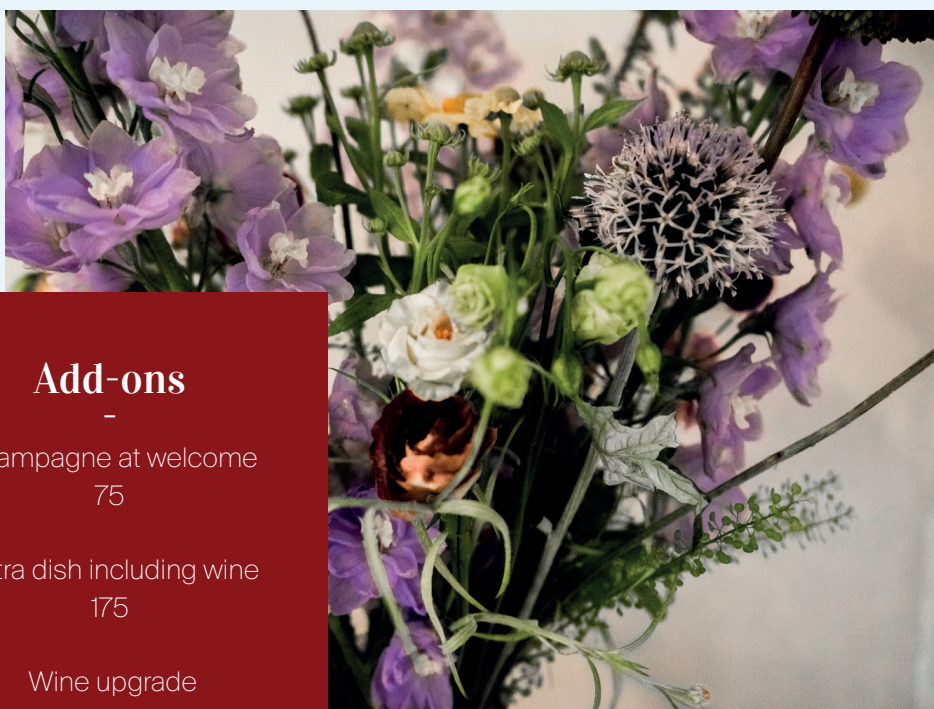
-

Rice a la mande with cherry sauce

Banana collar with whipped chocolate creme and coconut ice cream

Apple pie with cinnamon sugar and vanilla ice cream

**kanalen**



## Add-ons

–

Champagne at welcome  
75

Extra dish including wine  
175

Wine upgrade  
*In agreement with  
our sommelier*

Handling and serving  
of wedding cake  
25

"Wildflowers"  
per. bouquet/table  
*from 450*

Bar with plain  
spirits, beer, water and  
wine. 3 hours  
325

## Surcharges

–

1 extra hour  
3,000

Event on Sundays and  
public holidays  
6,000

## Private party in annex

### A lunch in the annex

*finishes at 17:00*

Welcome bubble with salty snacks

3 course menu

Wines during lunch

Mineral water still/sparkling

Coffee with petit four

895 DKK per person

*895 DKK pr. person*

### An evening in the annex

Welcome bubble with salty snacks

3 course menu

Wines during dinner

Mineral water still/sparkling

Coffee with petit four

*995 DKK per person*

**kanalen**