

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

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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.



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January - February - March

3 courses 445

4 courses 545

5 courses 645

Snacks

-

Root vegetable chips, salted almonds, olives

Croustade with hand-peeled shrimp, tomato and lemon

Gougères baked with Parmesan and stuffed with whipped Havdags cheese

Appetizers

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Salted salmon from the Faroe Islands with burnt cucumber, drained yogurt, green apple and sorrel

Burrata with pickled carrots marinated with long pepper,
sea buckthorn, butter roasted buckwheat and red shiso

Open lobster ravioli with frothy lobster bisque, herb salad and green gooseberries

Middle course

-

Fennel, broccoli and thinly sliced cauliflower with truffle cream and poached egg

Risotto with baked Muscat pumpkin, pickled Hokkaido and parmesan

Main courses

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Flatiron steak with baked celeriac, tomatoes and red wine sauce
with pickled mustard grains and chives

Rooster breast served with tartlet stuffed with stewed mushrooms,
Jerusalem artichokes, herb salad and sauce with sherry

Cod medallion with crushed potato, fermented cabbage, truffle and frothy mussel sauce

Dessert

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Compote on winter apples, vanilla and calvados with almond crumble and vanilla ice cream

Pear parfait with ribbon of Clara Friis pear, lemon verbena and roasted hazelnuts

Prunes baked with pine shoots, whipped white chocolate,
dried Mazarin cake and blackberry sorbet

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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

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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

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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

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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

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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

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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

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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

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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

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Add-ons

–

Champagne at welcome
65

Extra dish including wine
150

Wine upgrade
*In agreement with our
sommelier*

House flowers
45

Bar with regular spiritus,
beer, water and wine.
3 hours
265

Extra dish including wine
150

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

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