

Parties at Restaurant Kanalen

In the beautiful old Annex, there is an unobstructed view of the beams and the high ceiling.
The room is beautiful and elegant with Christianshavner history on the walls.



Here it is cozy and informal
– the perfect setting.

Private meetings with Christianshavner charm

The annex belongs to Restaurant Kanalen, which for more than 30 years has delivered gastronomy at the highest level. The old sail loft, with its open fireplace and exposed beams, exudes charm right into the old brickwork. The perfect setting for any dinner party all year round.

The annex can seat 85 diners at either long or round tables covered tables, with direct access to 2 private courtyards.



January - February - March - 2023

3 courses 485

4 courses 585

5 courses 685

Snacks

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Root fruit chips, salted almonds, olives

Krustade with hand-peeled prawns, tomato and lemon

Gougères baked with parmesan and filled with whipped seaweed

Starters

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Salted salmon from the Faroe Islands with burnt cucumber,

drained yoghurt, 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

In between

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Thinly sliced fennel, broccoli and cauliflower with truffle cream and poached egg

Risotto turned 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 seeds and chives

Roe breast served with tartlet filled with stewed mushrooms,

Jerusalem artichokes, herb salad and sauce with sherry

Medallion of cod with crushed potato, fermented cabbage, truffle and frothy clam sauce

Desserts

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

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

Sveskeblommer bagt med granskud, pisket hvid chokolade,

dried mazarin cake and blackberry sorbet

April - May - June - 2023

3 courses 485

4 courses 585

5 courses 685

Snacks

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Root fruit chips, salted almonds, olives

Potato waffle with serrano ham and truffle

Toast melba with baccala and pickled caper leaves

Starters

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Terrine of salted scallop served in shell with cauliflower, dill, cucumber and pistachios

White asparagus with monkfish roe, crispy bread, chives and airy hollandaise

Beef tartar from Himmerland with black olives, baked tomatoes and puffed quinoa

In between

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Crisp vegetables in thin slices with poached egg, watercress and parmesan

Burrata with ribbons of zucchini, lemon vinaigrette and toasted buckwheat kernels

Main courses

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Flatiron steak with salt-baked celeriac, braised Borettane onion, horseradish and red wine sauce

Young rooster breast from Gråsten with crushed potatoes, green asparagus,

beech hats and sauce flavored with sherry

Fried medallion of cod with pea risotto, grilled scallions and frothy clam sauce

Desserts

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Wine rhubarb with vanilla pannacotta, meringue and buttermilk ice cream

Strawberries turned in hibiscus sugar with hazelnut crumble and vanilla ice cream

Lemon tart with burnt meringue

July August September 2023

3 courses 485

4 courses 585

5 courses 685

Snacks

Root fruit chips, salted almonds, olives
Puff pastry tart with ricotta, zucchini and pistachio
Krustade with hand-peeled prawns and tomato

Starters

Tuna tataki with red pepper, soy-lime sauce and katsuobushi
Ceviche of pike perch with cucumber, spring onions, crispy corn and coriander cress
Beef tartar with truffle mayo, crispy bread, watercress and garlic topping

In between

Green string beans with yeast emulsion, toasted buckwheat and sorrel
Baked cauliflower with almond cream, browned butter and deep-fried sage

Main courses

Onglet from Himmerland with risoni, tomatoes in variety, bread sauce, Parmesan and red basil
Guinea fowl with mashed potatoes, grilled spring onion, cress and roasted garlic
Hake with pearl barley, summer cabbage, spring onion and butter whey sauce

Dessert

Red berries with white chocolate cream, almond crumble and vanilla ice cream
Baked plums with rose hips, lightly whipped cream with amaretto,
crispy meringue and milk ice cream
Chocolate tart with blackberries and blackberry sorbet

October - November - December - 2022 OBS

3 courses 445

4 courses 545

5 courses 645

Snacks

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Root fruit chips, salted almonds, olives

Potato waffle with truffle and ham

Rilette of free-range pig on crouton with pickled mustard seeds

Starters

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Gravad salmon, salt-baked celeriac, horseradish cream and watercress

Winter leek with hand-peeled prawns, airy hollandaise and toasted bread

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

In between

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Winter salad with poached chicken egg and parmesan

Jerusalem artichokes baked with thyme and sherry, smoked cheese and endive

Main courses

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Confit duck leg, with stewed pearl barley, muscat pumpkin and duck cloud

Crispy roast pig with split peas cooked with chamomile flowers, soft onions and deep-fried sage

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

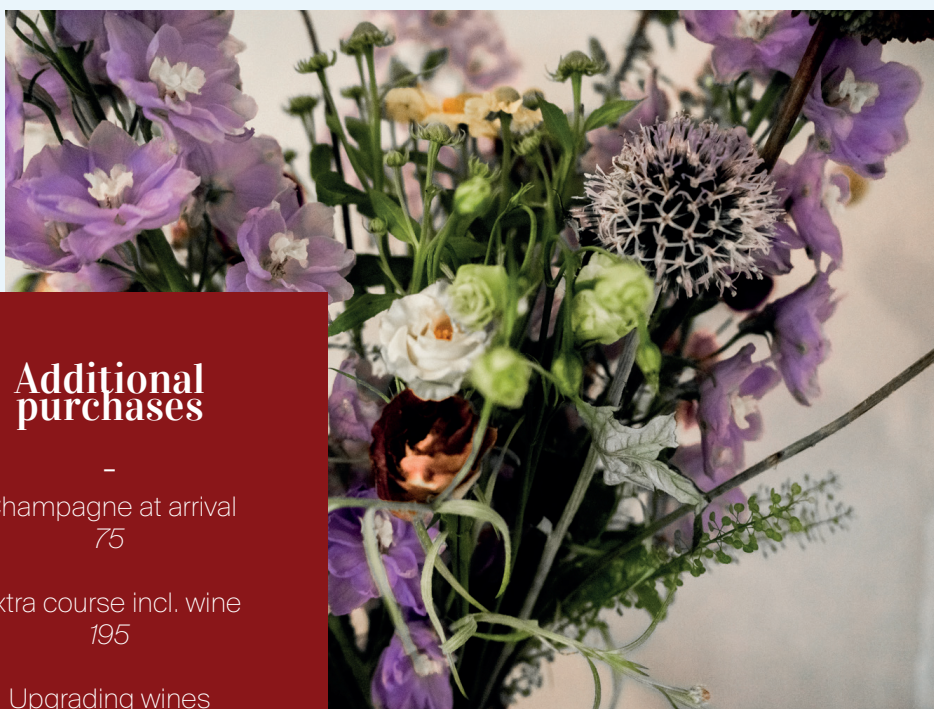
Desserts

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Rice a la mande with cherry sauce

Banana cake with whipped chocolate cream and coconut ice cream

Apple pie with cinnamon sugar and vanilla ice cream



Additional purchases

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Champagne at arrival
75

extra course incl. wine
195

Upgrading wines
In agreement with
our sommelier

Handling and serving
of wedding cake
25

"Field flowers"
pr. bouquet/table
from 450

Bar with ordinary
liquor, beer, water and
wine. 3 hours
375

Supplement

–

Inclusive consumption
in the bar

1 extra hour
(uptil 40 guests)
4.000

1 extra hour
(for more than 40 guests)
6000

Event at
Sundays and public
holidays
6.000

Company in annex

A lunch in the annex

Ends at 17:00

Welcome with salty snacks
3 course menu
Wine with the meal
Mineral water with/without gas
Coffee with sweets

995 per person

An evening in the annex

Welcome with salty snacks
3 course menu
Wine during dinner
Mineral water with/without gas
Coffee with sweets

1150 per person