

# kanalen

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.

## Snack

|                                                                                      |     |
|--------------------------------------------------------------------------------------|-----|
| Two oysters with Tijan chili, double cream and spring onions                         | 90  |
| Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle                        | 95  |
| Stracciatella with passion fruit, hot sauce, grapefruit and puffed rice paper        | 95  |
| White bean hummus with crudité of crispy vegetables, olive oil and lemon             | 85  |
| Toasada with marinated sashimi tuna, pickled garlic scapes, jalapeño and wood sorrel | 115 |
| Papadums with truffle and parmesan                                                   | 60  |
| Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp                  | 50  |
| "Vitello Tonnato" tartare of veal, tuna, semi-dried tomatoes and katsuobushi         | 100 |

## Bread

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|--------------------------------------------------------------------------------------|----|
| Flatbread with Dukkah, browned butter and split pea puree with chamomile flowers     | 55 |
| "Garlic bread" focaccia with confit garlic, garlic scapes, parsley and shallot onion | 65 |

## Caviar

|                                                                              |       |      |
|------------------------------------------------------------------------------|-------|------|
| Baerii Caviar served with smoked potato croquettes, crème fraîche and chives | 30 g  | 500  |
|                                                                              | 50 g  | 775  |
|                                                                              | 125 g | 1600 |
| Additional 5 g Baerii caviar, per item                                       |       | 65   |

## Fish and shellfish

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon              | 160 |
| Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil                    | 100 |
| Hamachi crudo with kohlrabi, lime, edamame, spring onions and coriander cress              | 135 |
| Wild Argentinian prawn carpaccio with yoghurt, piment d'Espelette and pickled elderflowers | 120 |
| Potato waffle with stone crab salad with chives, dill, lemon and crème fraîche             | 155 |
| Add 5 g. Baerii caviar per serving                                                         | 65  |

## Greens

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Danish potatoes with lovage, salted butter and herb salad                  | 95 |
| Green summer salad with parmesan, fried capers, pistachios and vinaigrette | 95 |
| "Pappa al pomodoro" Tomatoes, bread sauce, basil and parmesan              | 95 |

## Grill

|                                                                                                                   |     |
|-------------------------------------------------------------------------------------------------------------------|-----|
| Chicken from Hopballe Mølle farm, butterhead lettuce with "mormordressing, pickled lingonberries and crispy bread | 150 |
| Fried ling with pak choi, padron peppers, samphire, pickled green goose berries and mussel sauce                  | 155 |
| Veal escalope with chanterelles, ramson capers, browned butter, pickled potato and chive flowers                  | 160 |
| Miso-BBQ ribs with peaches, Thai basil and coriander cress                                                        | 155 |

## Cheese

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|-------------------------------------------------|----|
| Cheeses with crispy bread and garnish pr. piece | 50 |
|-------------------------------------------------|----|

## Dessert

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| "Affogato" Espresso with vanilla ice cream                                                                  | 80 |
| 1 scoop of ice cream or sorbet with sprinkles                                                               | 50 |
| Caramelized pancake with lemon curd and coconut sorbet                                                      | 85 |
| Strawberries with sunflower seed crumble, chervil, strawberry sorbet and "koldskål" with Madagascar vanilla | 85 |
| Poached rhubarb with hibiscus flowers, lightly whipped vanilla cream, meringue and vanilla ice cream        | 85 |

Information about the content of allergenic ingredients can be obtained from the restaurant's staff.  
A surcharge may apply to card payments