

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

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

Sweet corn with pimientos de padrón, fried egg, nasturtium and jalapeño sauce	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
Wonton with hake, prawns, ginger, spring onions, shiitake and coriander	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

Cheeses with crispy bread and garnish pr. piece	50
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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
White chocolate panna cotta with summer berries and toasted rye	85
"Banoffee" banana tart with caramelised chocolate, condensed milk and lightly whipped cream	85

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