

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.

2 fresh oysters with frozen lemon, vodka and black pepper		
Toast "bikini" with serrano ham, white lady cheese and truffle		
Sigaretta peppers in tempura with browned butter emulsion and parsley		
Stracciatella with raw and fried artichokes and lemon		
Papadums with truffle and parmesan		
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp		
Beef tartare from Himmerland with black olives, pepper and sorrel		
Bread		
Flatbread with ramson, split pea puree and chamomile flowers		
Grilled focaccia with garlic, tomato and pollen		
Caviar		
50 gr	30 gram	4
	50 gram	7
	125 gram	15
Fish and shellfish		
Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon		1
Salted petoncle scallops with cucumber, salted dill stalks and dill oil		
Zander ceviche with cucumber, spring onions, crispy corn, jalapeños and coriander		1
Nori seaweed in tempura with tuna poke, yuzu-ponzu and red shiso		1
Potato waffle with stone crab salad with dill, lemon and creme fraiche		1
Add 5 g. Baerii caviar per serving		
Greens		
"Pappa al pomodoro" Tomatoes, bread sauce, basil and parmigiano		
Risoni cooked with chicken stock and sour cream, baked zucchini, mint and basil		
Gratinated fennel with tarragon, parsley and rocket emulsion		
Grill		
Barbecue Iberico pork with corn, Basque chili, tarragon and sauce made with burnt cor	n husk	-
Ballotine of cod with chervil and blanquette sauce with mussels and seasonal greens		1
Charred beef with pimientos de padrón, salted black currants and browned butter		-
Confit rabbit worth stewed chanterelles, unripe peaches and Havgus cheese		1
Cheese		
Cheese from Arla Unika per slice		
Dessert		
"Affogato" espresso with vanilla ice cream		
1 scoop of ice cream or sorbet with sprinkles		
Caramelized pancake with lemon curd and vanilla ice cream		
Rosehip tart with white chocolate parfait and candied rose petals		
Rosehip tart with white chocolate parfait and candied rose petals Melon, melon, melon with lemon verbena consume and thyme oil		

Information about the content of allergenic ingredients can be obtained from the restaurant's staff