

Parties at Restaurant Kanalen

In the beautiful old Annex/Private dining, 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/privat dining 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.



October - November - December 2023

Snacks

per piece 55

-

Potato waffle with crab salad and watercress

Krustade with smoked eel and baked tomato

Marinated herring on crispy rye bread with beetroot and sour cream

3 courses 485

4 courses 585

5 courses 685

Starters

-

Hot smoked salmon with butter-roasted rye bread, lemon mayo, cucumber and glass cabbage

Fried halibut with caramelized Jerusalem artichoke, lingonberries and mushroom consommé

Beef tartar from Himmerland with Karl Johan mushrooms, juniper berries and crispy kale

In between

-

Chicory salad with pomelo, lemon, basil and toasted sesame

Salt-baked celeriac with sauce made from old crackers, rams' onion capers and watercress

Main courses

-

Duck Confit, with fermented winter cabbage, crushed potato and duck sauce with truffles

Crispy fried pork breast with dehydrated beetroot, beetroot strips, sorrel and red wine sauce

Flatiron steak with mushrooms roasted in sesame, soy and pearl barley with Jerusalem artichokes

Turkeys thigh with mashed potatoes, honey-roasted parsley, winter cabbage and apple cider sauce

Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

Dessert

-

Rice à l'amande with cherry sauce and Christmas crumble

Chocolate Chocolate Chocolate - Gateau Marcel, chocolate mousse and chocolate sorbet

Apple pie with cinnamon sugar and vanilla ice cream

January – February – March 2024

Snacks

per piece 55

–

Crushed cucumbers with soy, lime and chili crisp

Krustade with marsupial crab, dill and lemon

Tomato tart with olive tapenade and basil pesto

3 courses 485

4 courses 585

5 courses 685

Starters

–

Rimmed salmon from the Faroe Islands with smoked cheese, glass cabbage oblat, cauliflower and herb salad

Baked leek with hand-peeled prawns, airy hollandaise, crispy bread and chervil

Beef tartar from Himmerland with truffle, greaves, burnt garlic and watercress

In between

–

Burrata with lemon, salted blackcurrant, buckwheat and red amaranth

Risotto turned with raw pickled Jerusalem artichoke, green apple and Parmesan

Main courses

–

Salted veal brisket with crushed herb potato, mustard sauce, watercress and horseradish

Turkey thigh with creamy risotto, bitter salads and airy sauce flavored with sherry

Medallion of cod with winter cabbage, crispy bread, oyster sauce and chive oil

Flatiron steak with fried small potatoes, mushrooms, pickled pearl onions and

red wine sauce with mustard seeds **Supplement + 75**

Cheese

–

3 different cheeses from Arla Unika, with quince compote and crusty bread

Gammel Knas cheese from Arla Unika, black trumpet mushrooms and roasted hazelnuts

Dessert

–

Compote of 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

Whipped vanilla panna cotta with almond crumble, pineapple salsa and coconut sorbet

April – May – June 2024

Snacks

per piece 55

–

Arancini with Karl Johan, Dijonaise and watercress

Potato waffle with Serrano ham and truffle

Toast melba with baccala and pickled caper leaves

3 courses 485

4 courses 585

5 courses 685

Starters

–

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

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

Salted scallop marinated with lime and cucumber, avocado, strips of kohlrabi and coriander cress

In between

–

"Vitello tonnato" veal tartare from Himmerland with tuna cream, semi-dried tomatoes and katsuobushi

Crudite salad of fennel and collard greens with bagna cauda dressing, tarragon and parmesan

Main courses

–

Pork from Grambogård with long-roasted carrots, split peas, pickled elderflower and blanquette sauce

Chicken from Rokkedahl with pea risotto, grilled scallions and sauce with foie gras

Wolffish with herb potato, bitter salads, pickled garlic stalk and soy-lime sauce with brown butter

Veal tenderloin with green asparagus, oyster mushrooms aps, ramson capers

and sauce flavored with Vin Jaune – potatoes a part **Supplement + 75**

Cheese

–

3 cheeses from Arla Unika with jam and crispy bread

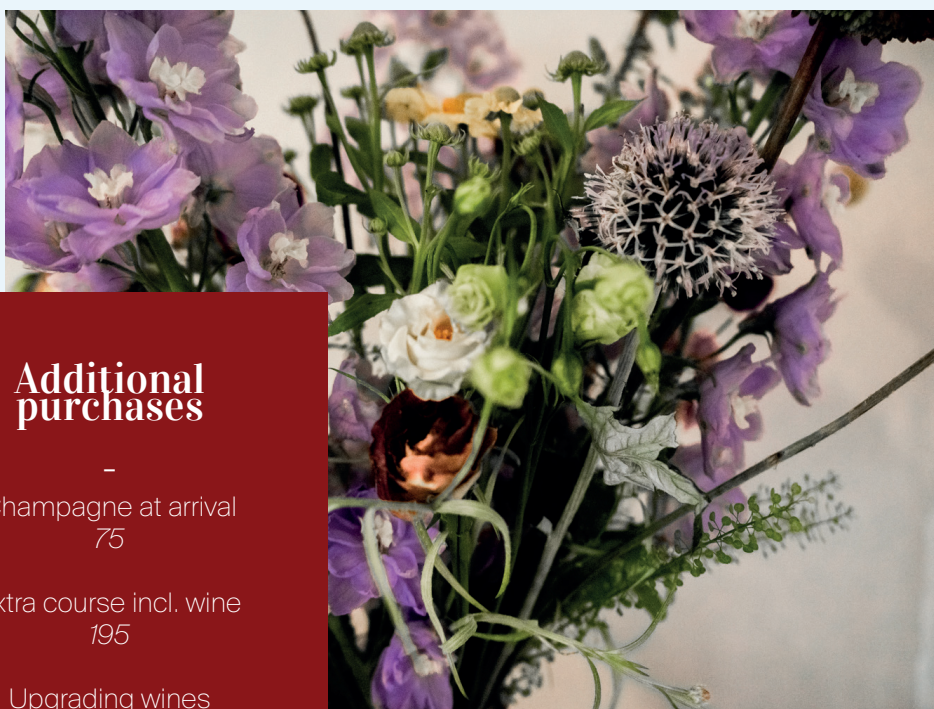
Dessert

–

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



Additional purchases

–

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

1075 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

1250 per person