

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.



Dear Guest,

"I have a great offer for you"

If you wish to host, for example, your dinner, Christmas event, birthday, staff party, or similar with us in our Private Dining Room/Kanelens Annex on a Monday through Thursday in November and December 2024, we offer a 10% discount or 15% off a gift card valid until and including April 2025.

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.



January – February – March 2024

Snacks

per piece 55

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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

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

Turkey thigh with creamy risoni, 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

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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 betweens

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"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

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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

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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 2024

Snacks

per piece 55

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Krustade with tomato and hand-peeled prawns
Tomato pie with olive tapenade, pesto and mozzarella
Crispy rye bread with beef tartare, truffle and parmesan

3 courses 485

4 courses 585

5 courses 685

Starters

-

Ceviche of pike perch with cucumber, spring onions, crispy corn and coriander cress
Tuna tataki with grilled red pepper, soy-lime sauce with browned butter and katsuobushi
Crab with potatoes turned in hay ash, rams' onion capers and airy hollandaise

In between

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Burrata with apricots marinated with long pepper, sea buckthorn
served with butter toasted buckwheat and marigold flower
Galette with stirred ricotta, salted salad onions, zucchini, lemon, pistachios and watercress

Main courses

-

Onglet from Himmerland with risoni, tomatoes in variety,
bread sauce, Parmesan and red basil, **Supplement + 75**
Guinea fowl with mashed potatoes, grilled spring onion, cress and roasted garlic
Lamb culotte with romesco, gratin fennel, tarragon and chervil
Haddock with stewed pearl barley, roasted broccoli, sorrel and frothy clam sauce

Dessert

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"Pêach Melba" baked peach with whipped vanilla cream and raspberry sorbet and almond crumble
Baked plums with rose hips, lightly whipped cream with Amaretto, crispy meringue, milk ice cream
Old-fashioned sour cream mousse with gooseberry compote, dried mazarin cake and vanilla ice cream

OBS 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

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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

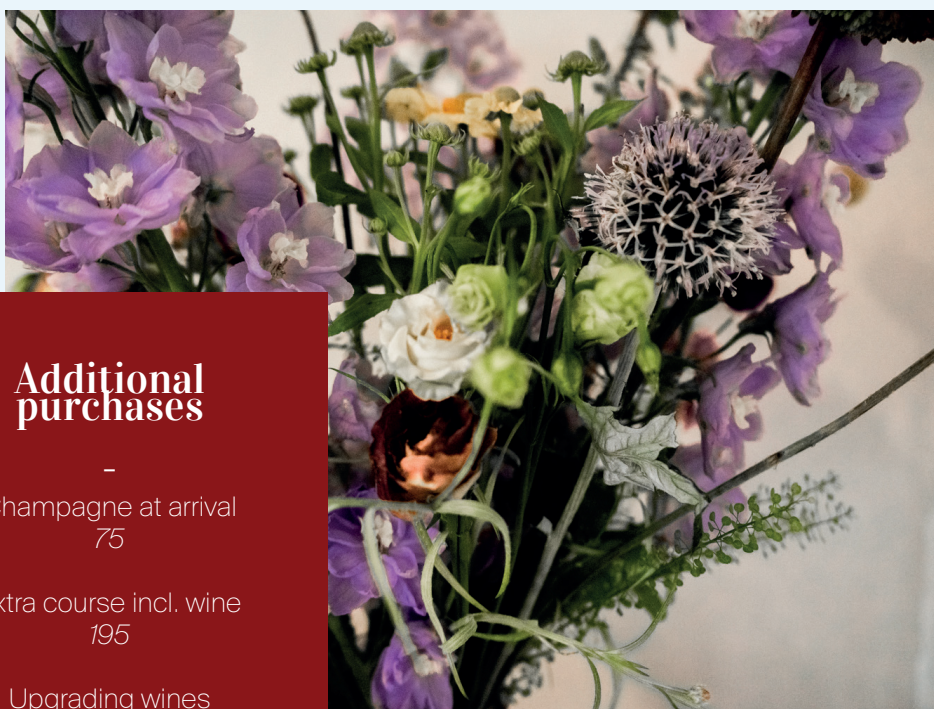
Dessert

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Rice a 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



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

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