

# 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.



**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

## July - August - September 2024

### Snacks

per piece 55

-

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

-

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

-

"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



## October - November - December 2024

### Snacks

per piece 55

-

Potato waffle with truffle and serrano ham

Rilette of goose with croutons and pickle

Gougères baked with Parmesan and filled with whipped Havgus cheese from Arla Unika

**3 courses 485**

**4 courses 585**

**5 courses 685**

### Starters

-

Hand-peeled prawns with grilled heart salad, crispy bread and blanquette sauce with smoked cream cheese

Salted scallops with endive, pomelo, cucumber and toasted sesame

Steamed cod with pickled green gooseberries, beech hats mushrooms, drained cottage cheese and lobster bisque

### In between

-

Salt-baked yellow beets with yeast emulsion, sorrel and toasted buckwheat

Beef tartar from Himmerland with juniper berries, greaves with roasted garlic and red sorrel

### Main courses

-

Beef tenderloin with baked celeriac, salted blackcurrants, fried mushrooms and red wine sauce Supplement + 50.

Fried halibut with confit jerusalem artichokes, lemon, clam sauce and herbs

Wild boar ragú with creamy risoni, pickled pearl onions and fried sage

Turkey cuvette with crushed potato, black cabbage, Brussels sprouts and kale with frothy truffle sauce

### Cheese

-

3 cheeses from Arla Unika with jam and crusty bread

### Dessert

-

Compote of berries with roasted kernels, brown butter bubbles and vanilla ice cream

Cinnamon apple pie with Belle de Boskop apples, cinnamon sugar and tonka bean ice cream

Gateau Marcel, chocolate mousse, crispy chocolate and coco sorbet

## Kanalen's Christmas menu

As we offer from 7 November

**4 dishes 485**

### Snack

-

Potato waffle with hand-peeled prawns, lemon mayo and watercress

### Sharing dishes

-

*Portions served with rye bread*

Dill gravad salmon from the Faroe Islands with salt-baked celeriac and horseradish cream

Marinated herrings with beetroot, sour cream and red amaranth

### Main course

-

*Plate arranged*

Confit Berberi duck leg with stewed pearl barley, bitter salads and frothy sauce with truffle

### Cheese

-

3 cheeses from Arla Unika with jam and crusty bread **Supplement + 100**

### Dessert

-

*Plate arranged*

Kanalen's "Riz à l'amande" with vanilla, cherry sorbet and Christmas crumble

## **OBS 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

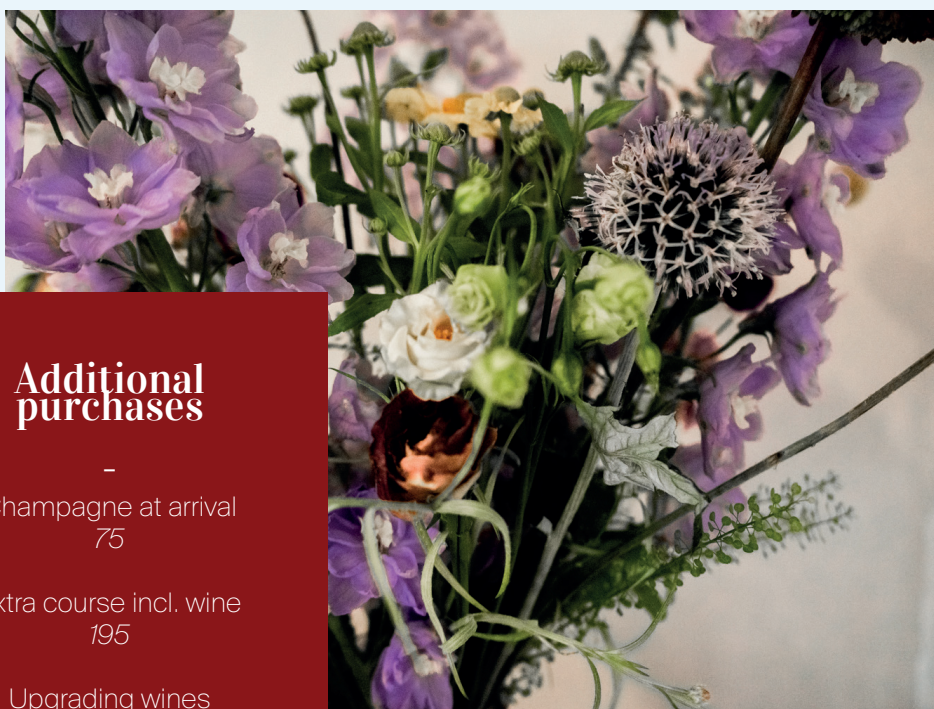
### **Dessert**

–

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



## 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*