

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.



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

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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

January – February – March 2025

Snacks

per piece 60

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Arancini with Karl Johan mushrooms, dijonnaise and watercress

Croustades with lobster tartar and smoked cheese

Bacalhau of salted cod on toast melba with fried capers

3 courses 495

4 courses 595

5 courses 695

Starters

-

Rimmet salmon from the Faroe Islands with ribbons of glass cabbage and cucumber,

lemon balm and buttermilk sauce separated with green oil

Pétoncle scallops, drained coKage cheese, pickled beech mushrooms

and green gooseberries with airy clam chowder

Beef tartar with juniper emulsion, greaves and red- leaf sorre

In between

-

Baked winter leek served with vinaigreKe, capers, roasted hazelnuts and herb salad

Confit Jerusalem arQchokes with thyme, smoked cheese, buckwheat and endive

Main courses

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Flatiron steak of beef with dehydrated beetroot, mushrooms fried with toasted sesame oil

red wine sauce with pickled mustard seeds and red amaranth **Supplement DKK 60**

Fried cod with mashed potatoes, boreKane onions, rams' onion capers, watercress and fish fumet

Veal ragout braised in wine, salted lemon and fennel with creamy pot barley and deep-fried sage

Chicken from Rokkedahl with crushed potato, steamed winter cabbage,

pickled garlic stalks and sauce flavored with sherry

Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

Dessert

-

Winter apple compote served with lightly whipped cream, crushed macaroons and vanilla ice cream

Baked prunes with nobilis fir, mascarpone, almond crumble and tonka bean ice cream

Milk chocolate tart with crystallized sunflower seeds, blackberries and blackcurrant sorbet

April – May – June 2025

Snacks

per piece 60

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"Panisse" chickpea fries with cornichon emulsion and watercress

Potato waffle with truffle and Serrano ham

Toast Melba with marinated salmon from the Faroe Islands, lime and walnut oil

3 courses 495

4 courses 595

5 courses 695

Starters

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White asparagus with roe of Lumpfish, crispy bread, chives and airy sauce Hollandaise

(Roe of Lumpfish is as long as the season lasts - otherwise hand-peeled prawns)

Terrine of salted scallops served in the shell with cauliflower, dill, cucumber, pistachio nut and chervil

Beef carpaccio with truffle cream, chive capers, crispy bread and herb salad

In between

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Stracciatella with baked and raw courgettes, fermented green tomatoes, basil and mint

Veal tartar with Bagna Cauda emulsion, watercress and Parmesan

Main courses

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Veal tenderloin with crushed potato, grilled romaine salad, red wine sauce

watercress and horseradish **Supplement DKK 75.**

Confit of pork cheeks with Risoni cooked with chicken stock and sour cream summer cabbage and truffle sauce

Cod with baked cauliflower, almond cream, fried sage and sauce with soy, lime and brown butter

Crispy chicken from Rokkedahl with stewed spherical wheat, green asparagus, beech hats

frisée salad and sauce flavored with sherry

Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

Dessert

-

Rhubarb poached with lemon and hibiscus flower whipped vanilla cream, sunflower crumble and vanilla ice cream

Strawberries with dried Mazarin cake, frozen cream with roses, violets and cornflowers

Lemon tart with burnt meringue and Tonka bean ice cream

OBS 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

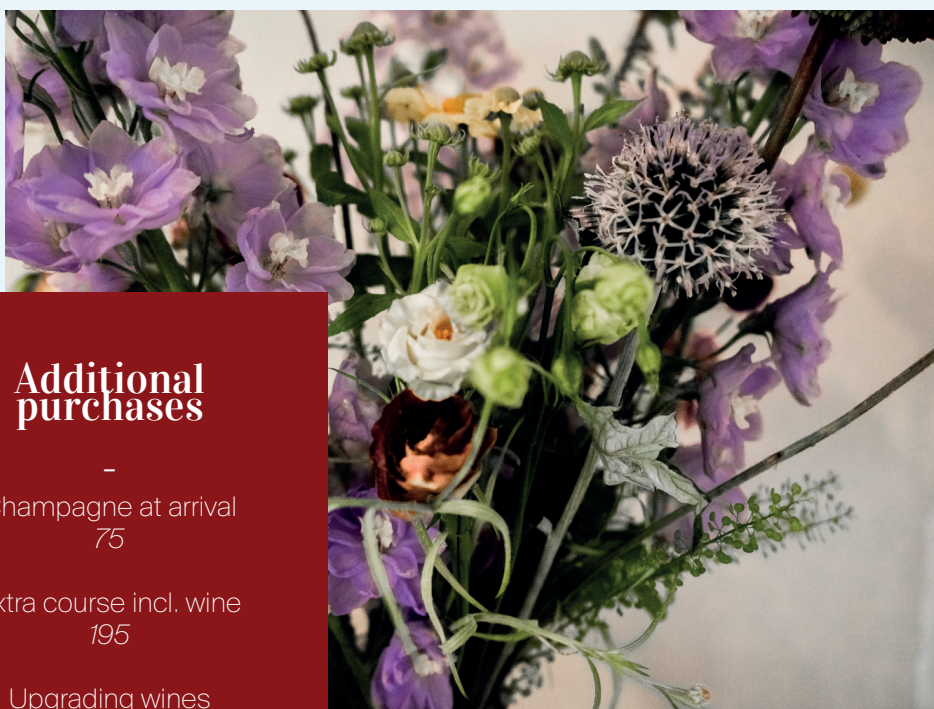
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Onglet from Himmerland with risoni, tomatoes in variety,
bread sauce, Parmesan and red basil, **Supplement + 75**
Guinea fowl with mashed potatoes, grilled spring onion, cress and roasted garlic
Lamb culotte with romesco, gratin fennel, tarragon and 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



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