

# 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.



## January – February – March 2025

### Snacks

pr. person 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

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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

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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

pr. person 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

-

White asparagus with Icelandic roe of Lumpfish, crispy bread, chives and 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 betweens

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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

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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

## July - August - September 2025

### Snacks

pr. person 60

-

Arancini with serrano ham dijonaise and watercress  
Oysters with white kimchi and toasted sesame oil  
Crustade with lobster tartar, smoked cheese and piment d'Espelette

**3 courses 495**

**4 courses 595**

**5 courses 695**

### Starters

-

Open ravioli with lobster salad, pickled green gooseberries, herb salad and airy lobster bisque  
Ceviche of hake with tomato, lime, spring onions, crispy corn and coriander  
"Vitello tonnato" veal tartar from Himmerland with tuna, semi-dried tomatoes and katsuobushi

### In betweens

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Pea risotto with mascarpone, pea sprouts, salted lemon and parmesan  
Crudite of fennel and cauliflower, with poached egg and summer truffle

### Main courses

-

Flatiron steak with spinach, butterbean, watercress and sauce bordelaise  
with smoked marrow and chives **Supplement + DKK 60**  
Duroc pork with long-term oven roasted carrots, pickled elderflower  
toasted buckwheat, frothy sauce - potatoes a part  
Ballotine of catfish with crushed potato, lemon balm and blanquette sauce  
filled with blue mussels and tender vegetables  
Guinea fowl with soft polenta, smoked cheddar, grilled summer cabbage  
and sauce with chicken stock and Marmite

### Cheese

-

3 cheeses from Arla Unika with jam and crisp bread

### Dessert

-

Cherries with lightly whipped white chocolate cream, almond crumble and marsala ice cream  
Vanilla parfait with ribbons of pear, lemon verbena, caramel and roasted hazelnuts from Piedmont  
Raspberry tart with mascarpone and vanilla ice cream

## October - November - December 2025

### Snacks

pr. person 60

-

Potato waffle with shrimps, lemon and dill  
Poached oysters with cucumber and pink pepper  
Krustade with tuna tatare, ponzu and red shiso

**3 courses 495**

**4 courses 595**

**5 courses 695**

### Starters

-

Gravlax from the Faroe islands with cucumber, rye bread crumble and buttermilk sauce split with green oil  
Hellebaut crudo with soy tapioca, lemon segments and coriander  
Steak tartare with juniper berry emulsion, crispy bread and watercress

### In betweens

-

Baked cauliflower with almond pure, browned butter and fried sage  
Jerusalem artichoke confit with yeast emulsion, buckwheat and garden sorrel

### Main courses

-

Beef tenderloin from Himmerland with crushed potatoes, sauteed mushrooms, pickled Hokkaido and red wine sauce with mustard seeds **Supplement + DKK 60**  
Duck leg confit with dehydrated beetroots, beetroot ribbons, salted black currants and truffle sauce  
Pork from Bertels farm with pan-fried polenta, Toscan and curly kale and burnt onion sauce with tarragon oil  
Cod with roasted cauliflower, hazelnuts, watercress and soy-lime sauce with browned butter

### Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

### Desserts

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Candied blood orange with coconut sorbet and almond oil  
Kanalens apple tart made from belle de Boskop apples, cinnamon sugar and tonka ice cream  
Pineapple with lightly whipped vanilla cream, almond crumble and vanilla ice cream

## **Kanalen's Christmas menu 2025**

As we offer from November 6.

**4 servings 495**

### **Snack**

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Arancini with dried duck breast and dijonnaise

### **Starters**

-

*Sharring served with rye bread*

Dill gravad salmon from the Faroe Islands with lightly whipped mustard cream  
raw pickled lingonberries and watercress

Kanalen's curry herring with quail eggs, curry emulsion and ribbons of green apple

### **Main course**

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Plate arranged

Confit of pork jaws from Bertelsen with fried celeriac, crispy rind and horseradish

### **Cheese**

-

*Plate arranged*

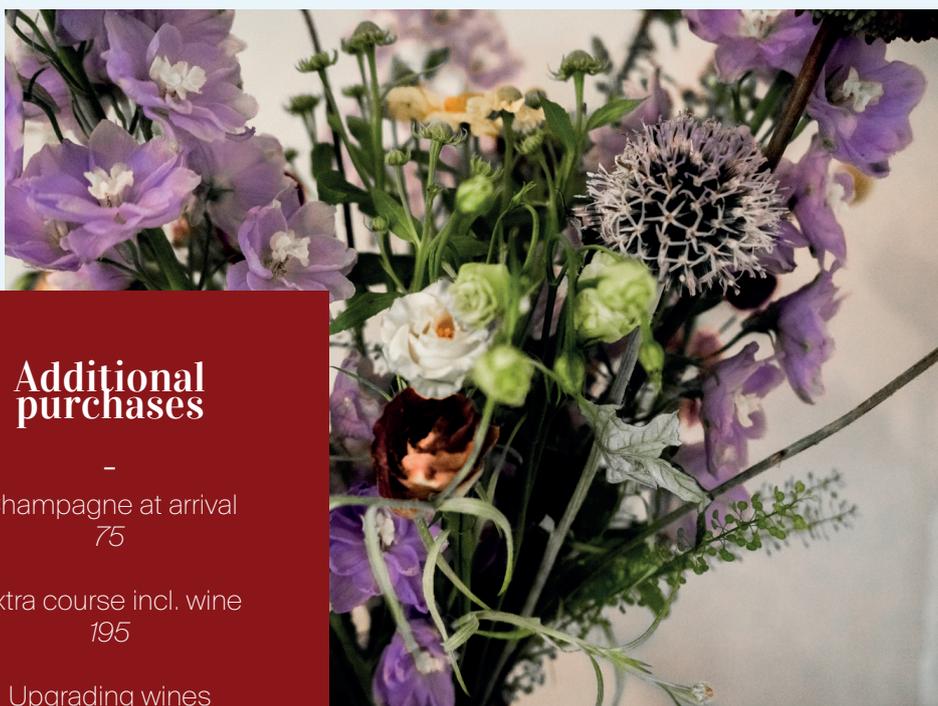
3 cheeses from Arla Unika with jam and crispy bread - **Supplement + 100**

### **Dessert**

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*Plate arranged*

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



## **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*