

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 2026

Snacks

pr. person 60

-

Potato waffle with Baccala made with salted cod and cress

Toast Melba with Atlantic shrimps and lemon emulsion

“Fuglekvidder” in crispy bread

3 courses 520

4 courses 620

5 courses 720

Starters

-

Cod baked in puff pastry with lobster bisque, pickled green gooseberries, mustard seeds and watercress

Terrine of salted scallops with cauliflower purée, cauliflower florets, pistachio and soy-lime sauce

Beef Carpaccio with fermented garlic emulsion, pine nuts, Gammel knas cheese from Arla Unika and red shiso

In between

-

Risotto with Muscat pumpkin, pickled Hokkaido, ramson capers and parmigiano

Salt baked celeriac with sauce made from Havgus cheese, toasted buckwheat and pickled chive flowers

Main courses

-

Flatiron steak with Risoni, baked leeks, watercress red wine sauce with braised oxtails Supplement 60 kr.

Vol au vent with turkey, button mushrooms à la crème, herb salad green apples and horseradish

Pan-fried Ling with crushed potato and sauce blanquette with mussels and herbs

Confit of pork cheeks with baked yellow beets, split peas, Tuscan kale and airy sherry sauce

Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

Dessert

-

Lavender crème brûlée with vanilla ice cream

“Chocolate dessert” Cake, mousse, crispy cacao tuile and hazelnut ice cream

Passionfruit sorbet with lightly whipped vanilla cream, lemon cake browned butter and meringue

April – May – June 2026

Snacks

pr. person 60

-

Tuna tostada with ponzu emulsion and red sorrel
Salted Pétoncle scallops with cucumber, dill stalks and dill oil
Krustade with roe of lumpfish and smoked cream cheese

3 courses 520

4 courses 620

5 courses 720

Starters

-

White asparagus with hand-peeled shrimps, crispy bread, chives and airy Hollandaise
Cured salmon with burnt cucumber, cress and split buttermilk sauce with green oil
Steak tartare from Himmerland with juniper berry, pork scratchings and wood sorrel

In betweens

-

Butter beans and green beans with yeast emulsion, wood sorrel and Ricotta
Burrata with salted black currants, toasted buckwheat, red basil and lemon

Main courses

-

Flatiron steak with green asparagus, new potatoes, green peas and red wine sauce with herbs and ramson capers - **Supplement DKK 60**
Iberico pork with creamy pearl barley, blackened pointed cabbage and apple cider sauce
Timbale of lemon sole and scallops with crushed potato, onion and sauce with mussels and watercress
Grilled chicken from Rokkedahl fram with risoni, ribbons of raw zucchini and parmigiano sauce

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

July - August - September 2026

Snacks

pr. person 60

-

Mini tomato tart with olive tapenade, pesto and mozzarella
Garden pea arancini with mascarpone, chive emulsion and cress
Crispy Nori seaweed with salmon crudo, toasted sesame and red shiso

3 courses 520

4 courses 620

5 courses 720

Starters

-

Tuna carpaccio with ribbons of pear, lemon verbena, pine nuts and sumak vinaigrette
Cured scallops with radish, peas, smoked cream cheese, garden sorrel and buckwheat
Open crab ravioli with crab, kohlrabi and cucumber served with herb salad and shore crab bisque

In between

-

Glazed carrots with pickled elderflowers, feta cheese and smoked almonds
Sautéed sweet corn with poached egg, chanterelles, watercress and parmigiano sauce

Main courses

-

Onglet from Himmerland with fried polenta with smoked cheddar
jalapeños and "pappa al pomodoro" sauce - **Supplement 60**
Confit of pork cheeks with crushed herb potato and blanquette sauce split with tarragon oil
Steamed hake with charred broccoli, salted sunflower seeds, greek yoghurt with preserved lemon and chive oil
Stuffed quail with cep mushrooms served with Pommès Anna sautéed spinach and sherry sauce

Cheese

-

3 cheeses from Arla Unika with jam and crisp bread

Dessert

-

Strawberry with hibiscus flower sugar, honey toasted oats and frozen doublecream
"Eton mess" seasonal berries with lightly whipped cream, meringue and vanilla ice cream
Poached peaches with tonka bean, airy mascarpone, cookie crumble and raspberry sorbet

October - November - December 2025 OBS

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

-

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 OBS

As we offer from November 6.

4 servings 495

Snack

-

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

-

Plate arranged

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

Cheese

-

Plate arranged

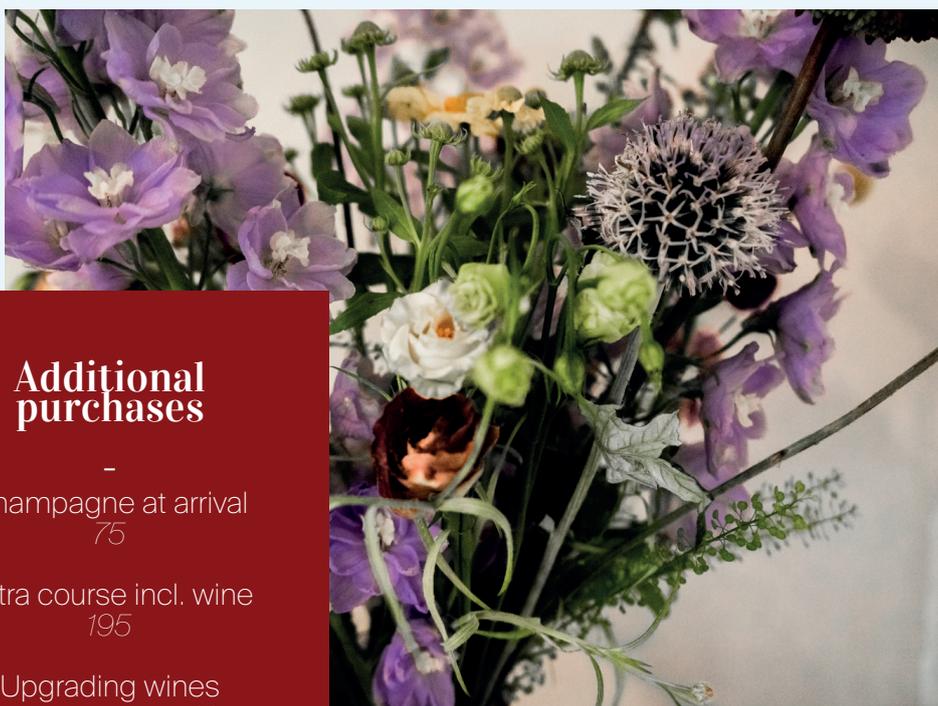
3 cheeses from Arla Unika with jam and crispy bread - **Supplement + 100**

Dessert

-

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

1095 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

1295 per person