

# 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

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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

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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

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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

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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

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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

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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 2026

### Snacks

pr. person 60

-

"Æbleskive" danish dough puffs filled with pickled gherkins and celeriac remoulade  
Potato waffle with truffle and Serrano ham  
Krustade with hand peeled shrimps, lemon and tomato

**3 courses 520**

**4 courses 620**

**5 courses 720**

### Starters

-

Pétoncle scallops with pickled beech mushrooms, soy pearls, baked shallots and mussel sauce split with green oil  
Cured salmon with salt baked celeriac, horseradish cream, frisée salad and pickled mustard seeds  
Ceviche of white fish, avocado, tigers milk, thin slices of cucumber and kohlrabi with coriander

### In betweens

-

Winter leeks with "Gammel Knas" cheese sauce, ramson capers and cress  
Steak tartare with Madagascar pepper, pork cracklings and watercress

### Main courses

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Veal tenderloin from Himmerland with crushed potato, Toscan and green kale,  
crispy capers and red wine sauce - **Supplement DKK 60**  
Grilled Duroc pork with dehydrated beetroots, salted black currants red amaranth and truffle sauce  
Pan-seared halibut with confit of Jerusalem artichokes, lemon, lobster bisque and herbs  
Confit of duck leg, with creamy pearl barley, bitter salads, red currant and duck sauce

### Cheese

-

3 cheeses from Arla Unika with jam and crispy bread

### Desserts

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Kanalens "Riz à l'amande" rice pudding with vanilla, cherry sorbet and Christmas crumble  
Gateau Marcel, chocolate mousse, brittle chocolate and cacao sorbet  
Poached pear in red wine with hazelnut cake, burnt white chocolate and vanilla ice cream

## **Kanalen's Christmas menu 2026**

As we offer from November 13.

**4 servings 520**

### **Snack**

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Krustade with hand peeled shrimps, lemon and tomato

### **Starters**

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*Family served with rye bread*

Pickled herring with beetroots, shallots, creme fraiche and amaranth

Duck rilette with confit of onions, grain mustard, cornichon and cress

### **Main course**

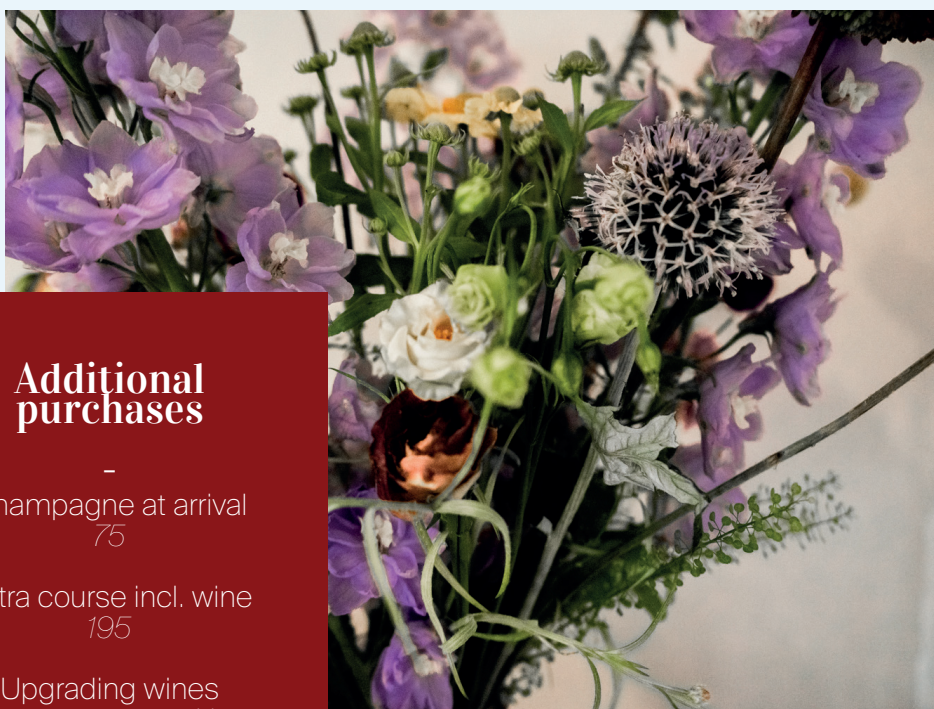
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Grilled Duroc pork with dehydrated beetroots, salted black currants  
red amaranth and truffle sauce

### **Dessert**

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Kanalens "Riz à l'amande" rice pudding with vanilla, cherry sorbet and Christmas crumble



## **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**

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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*