

DRINKS

Start your evening with one of our signature cocktails or keep it simple, bubbles!

PASSION	165
Salted vodka, passion fruit, miso, lime, rooibos tea	
RASPBERRY & ELDERFLOWER	165
Japanese gin, aquavit, elderflower, raspberry, lemon & champagne	
SESAME STREET	165
Japanese whisky, salted maple syrup, sesame, walnut bitters	
TAK NEGRONI	165
Gin, fermented melon husk, blood orange sake, vermouth	
NV Brut Noir Yann Alexandre, Champagne, FRA	170/995
Deutz, Brut Classic, Pinot Meunier, Chardonnay, Pinot Noir, FRA	
NV Cava Les Enfosques, Mas Bertran, Xarel-lo/Macabeu/Parellada, SPA	140/695

SNACKS

Our best selection of snacks - a perfect start of the evening!

Fresh oyster, pickled rhubarb, scallion, ponzu, chili oil	45
Nigiri: Scallop, lime, seaweed salt	45
Nigiri: Torched salmon miso burnt butter	45
Green pea guacamole, shichimi togarashi, lime, spicy wonton	45
Deep fried ½ toast with langoustine, yuzu dill emulsion	140

TAK EXPERIENCE 895

Our set menu is served for the whole group

Beverage pairing 645

Dagens ostron, yuzu ponzu, gurka, dill

Fresh oyster of the day, yuzu ponzu, cucumber, dill

½ Toast med havskräfta, sesamfrön, yuzu- och dillmajonnäs

½ Langoustine toast, sesame seeds, yuzu dill mayonnaise

WINE NV Brut Noir Yann Alexandre, Champagne, FRA

Gulfenad tonfisk (MSC-certifierad) sashimi, matsuhisadressing,

dulsetång, rättika, stekt lök, sesam, shiso

Yellowfin tuna (MSC-certified) sashimi, Matsuhisa dressing,

dulse seaweed, daikon, fried onion, sesame, shiso

WINE Riesling, Weingut Scheuermann, Pfalz, GER

Entrecôte 250g, vitlöksmarinerade grönsaker, rödvinsås, rostad potatis

Ribeye 250g, garlic greens, red wine sauce, roasted potatoes

WINE Pinot Noir, Au Bon Climat, Santa Barbara County, California

Jordgubbssorbet, risglass, svenska jordgubbar, mandelkaka, italiensk maräng

Strawberry sorbet, rice ice cream, Swedish strawberries, almond biscuit, Italian meringue

WINE Moscato d'Asti, Piedmont, Italy

We reserve the right to make changes in the menu depending of season

3 COURSE MENU 735

Select your Starter/Main/Dessert

Beverage pairing 465

Starter

SALMON SASHIMI

Laxsashimi, shichimi togarashi, dashi, senapssås, knaprig fänkål och äpplen
Salmon sashimi, shichimi togarashi, dashi, mustard sauce, crispy fennel and apples,
WINE Riesling, Scheuermann Trocken, Niederkirchen, Pfalz, Germany

or

BEEF TARTARE

Svensk biff tartar, ingefära, vårlök, krispig vitlök, sesamolja
Swedish beef tartare, ginger, spring onion, crispy garlic, sesame oil
WINE Gamay, Côteaux Bourguignons, Domaine Amarine, Burgundy, France

Main

GRILLED PORK CHOP

Grillad fläskkotlett, katsu currysås, pumpa, rostad radicchio, japansk ångad ris
Grilled pork chop, katsu curry sauce, pumpkin, roasted radicchio, Japanese steamed rice
WINE Sangiovese, Chianti Superiore, 'Poggio ai Grilli', Tenuta San Giacomo, Tuscany, Italy

or

FISH OF THE DAY

Kvällens fisk (MSC-certified), beurre blanc med löjrom och gräslök,
rotselleri, tångsallad, rostad potatis

Fish of the day (MSC-certified), beurre blanc with trout roe and chives,
celeriac, seaweed salad, roasted potatoes

WINE Chenin Blanc, Bernard Fouquet, 'Cuvée Silex', Vouvray, Loire, France

Dessert

JORDGUBBSMARÄNG

Jordgubbssorbet, risglass, svenska jordgubbar, mandelkaka, italiensk maräng
Strawberry sorbet, rice ice cream, Swedish strawberries, almond biscuit, Italian meringue

WINE Moscato d'Asti, Piedmont, Italy

or

CRÈME BRÛLÉE

Soja, karamelliserat råsocker

Soy sauce, caramelised brown sugar

SAKE Citrus infused yuzu sake, Japan

We reserve the right to make changes in the menu depending of season

BOKNINGSPÅSÄTTNING

Vid full avbokning 14 dagar eller mindre före utförandets datum, debiteras 100% av de beställda menyerna eller överenskommen minimumspend. Vid reducering med mer än 2 antal gäster vid ankomst debiteras de kvarstående fulla antalet.

Önskar ni fakturera behöver vi era fakturauppgifter senast 14 dagar innan ankomst.

Alla priser är inklusive moms.

BOOKING INFORMATION

A full cancellation 14 days or less before the event

we will charge 100% of the ordered menus or the agreed minimum spend.

Reduction with more than 2 guests at arrival, we will charge up to the remaining amount of guests.

If you would like to pay by invoice, please send us your invoice details 14 days in advance.

All prices are included tax.