

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	1195
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

Sorbet med Svenska hösthallon från Gotland, yuzu, yoghurtgelato, mandelkaka
Raspberry sorbet with Swedish raspberries from Gotland, Yuzu, yoghurtgelato, almond biscuit
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

Fläskside, katsu currysås, pumpa, rostad radicchio, japansk ångad ris
Pork belly, 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

RASPBERRY MERINGUE

Sorbet med Svenska hösthallon från Gotland, yuzu, yoghurtgelato, mandelkaka
Raspberry sorbet with Swedish raspberries from Gotland, Yuzu, yoghurtgelato, almond biscuit
WINE Moscato d'Asti, Piedmont, Italy

or

CRÈME BRÛLÉE

Soja, karamelliserat råsocker
Soy sauce, caramelised brown sugar
SAKE Citrus infused yuzu sake, Japan

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BOKNINGSPÅSÄTTNING

Vid full avbokning 14 dagar eller mindre före utförandets datum,
debiteras 100% av de beställda menyerna eller överenskommen minimumsänd.
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.