

## DRINKS

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

<b>SHISO BRIGHT</b>	165
Beefeater, bergamot, shiso, lemongrass, yuzu	
<b>RASPBERRY &amp; ELDERFLOWER</b>	165
Japanese gin, aquavit, elderflower, raspberry, lemon & champagne	
<b>PASSION</b>	165
Stoli Vodka, passionfruit, miso, citrus, söderblandning tea	
<b>TAK NEGRONI</b>	165
Gin, fermented melon husk, blood orange, sake, vermouth	
<b>NV Brut Noir Yann Alexandre, Champagne, FRA</b>	170/995
<b>Deutz, Brut Classic, Pinot Meunier, Chardonnay, Pinot Noir, FRA</b>	1195
<b>NV Cava Les Enfosques, Mas Bertran, Xarel-lo/Macabeu/Parellada, SPA</b>	140/695

## SNACKS

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

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

AS A PART OF OUR FOCUS ON SUSTAINABILITY AT TAK  
WE WORK WITH KRAV, MSC AND ASC



STOCKHOLM | OSLO

## 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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depending of season

### BOKNINGSINFORMATION

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.

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