

DRINKS

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

SHISO BRIGHT	165
Beefeater, bergamot, shiso, lemongrass, yuzu	
RASPBERRY & ELDERFLOWER	165
Japanese gin, aquavit, elderflower, raspberry, lemon & champagne	
PASSION	165
Stoli Vodka, passionfruit, miso, citrus, söderblandning tea	
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	150/745

SNACKS

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

Fresh oyster of the day, yuzu ponzu, cucumber, dill	45/pcs
Nigiri, torched halibut, soy glaze, sesame, buckwheat	45/pcs
Nigiri, arctic char, yuzu and soy glaze, crispy nori, furikake	45/pcs
Green pea guacamole, shichimi togarashi, lime, spicy wonton	45/pcs

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

Churro, crème fraîche, vodka- och lönnnglasyr, kaviar

Churro, cream, vodka maple glaze, caviar

WINE NV Brut Noir Yann Alexandre, Champagne, FRA

Pannstek pilgrims mussla, daikon smör, blomkål, chiliolja

Pan fried scallop, daikon butter, cauliflower, chili oil

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

Hängmörad svensk entrecôte 250g, svart tahinisås, rostade morötter

Dry aged Swedish ribeye 250g, black tahini sauce, roasted carrots

WINE Sangiovese, Chianti Classico, Renzo Marinai, Tuscany, ITA

Björnbär- & umeshusorbet, risglass, maräng, risdaquice

Blackberry & umeshu sorbet, rice gelato, meringue, rice daquice

WINE Moscato d'Asti, Oddero, Piedmont, ITA

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

Halibut Sashimi

Sashimi på hälleflundra, rädisa, rödbetor, vit sojadressing

Halibut sashimi, radish, beetroot, white soy dressing

WINE Riesling Trocken, Josef Franz, Rheingau GER

or

Beef Tartare

Biff tartar, endivesallad, wasabi, kärnmjölk dressing

Beef tartare, endive salad, wasabi, buttermilk dressing

WINE Gamay, 'Vignes d'Eduscol' Chateau Thivin, Beaujolais FRA

MAIN

Beef cheek

Långkokt oxkind, grillmarinad, dragonpanko, piccalilli

Slow cooked beef cheek, barbeque marinade, tarragon panko, piccalilli

WINE Sangiovese, Chianti Superiore, Tenuta San Jacopo, Tuscany, ITA

or

Fish Of The Day

Kvällens fisk, cepsmörsås, vintersvamp, granskottsolja, rostad potatis

Fish of the day, cep butter sauce, winter mushrooms, pine top oil, roasted potatoes

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

DESSERT

Blackberry

Björnbär- & umeshusorbet, risglass, maräng, risdaquice

Blackberry & umeshu sorbet, rice gelato, meringue, rice daquice

WINE Moscato d'Asti, Oddero, Piedmont, ITA

or

Crème Brûlée

Soja, karamelliserat råsocker

Soy sauce, caramelised brown sugar

SAKE Junmai Kabosu Sake, Nakashima Jozo Co, Gifu, JPN

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BOKNINGSPÅSÄTTNING

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