

DRINKS

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

SHISO BRIGHT	168
Beefeater, bergamot, shiso, lemongrass, yuzu	
RASPBERRY & ELDERFLOWER	168
Japanese gin, aquavit, elderflower, raspberry, lemon & champagne	
PASSION	168
Stoli Vodka, passionfruit, miso, citrus, söderblandning tea	
TAK NEGRONI	168
Gin, fermented melon husk, blood orange, sake, vermouth	
NV Brut Noir Yann Alexandre, Champagne, FRA	180/1045
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, pickled celery, cucumber, shiso juice	45/pcs
Nigiri, Norwegian salmon, soy sauce, lemon, horseradish, dill	45/pcs
Nigiri, pickled mackerel, caviar, chives	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

Ostron, picklad selleri, gurka, shisojuice

Fresh oyster, pickled celery, cucumber, shiso juice

Svampparfait, brioche, sojainlagd maitake, rökt svamppulver

Mushroom parfait, brioche, soy pickled maitake, smoked mushroom powder

WINE NV Brut Noir Yann Alexandre, Champagne, FRA

Kizami nori kammussla, rökt mandelvinäggrett, zucchini, havsfänkål

Kizami nori scallop, smoked almond vinaigrette, zucchini, samphire grass

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

Hängmörad svensk entrecôte 250g, miso bräserad lök, gröna blad, rostad vitlök, ingefära, rödvinssås

Dry aged Swedish ribeye 250g, miso braised onion, greens, roasted garlic, ginger, red wine sauce

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

Japansk crème caramel "purin", miso

Japanese crème caramel "purin", miso

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

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 SET MENU 735

Let us know if anyone have special dietary requirements

Beverage pairing 465

STARTER

Beef Tartare

Yukhoe steak tartar, vitlöksmajonnäs, picklad schalottenlök, hyvlad sparris, krispigt rispapper

Yukhoe steak tartare, garlic mayonnaise, pickled shallot, shaved asparagus, crispy rice paper

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

MAIN

Fish Of The Day

Jospergrillad fisk, broccolipuré, fermenterad räksås, rostad potatis

Josper grilled fish, broccoli purée, fermented shrimp sauce, roasted potatoes

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

DESSERT

Peach Mousse

Persikomousse, hallonsylt, okoshiris, karamellchoklad, timjan

Peach mousse, raspberry jelly, okoshi rice, caramel chocolate, thyme

WINE Moscato d'Asti, Oddero, Piedmont, ITA

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depending of season

BOKNINGSPERIOD

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