

## DRINKS

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

<b>SHISO BRIGHT</b>	168
Beefeater, bergamot, shiso, lemongrass, yuzu	
<b>RASPBERRY &amp; ELDERFLOWER</b>	168
Japanese gin, aquavit, elderflower, raspberry, lemon & champagne	
<b>PASSION</b>	168
Stoli Vodka, passionfruit, miso, citrus, söderblandning tea	
<b>TAK NEGRONI</b>	168
Gin, fermented melon husk, blood orange, sake, vermouth	
<b>NV Brut Noir Yann Alexandre, Champagne, FRA</b>	180/1045
<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>	150/745

## SNACKS

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

<b>Oyster, sushi su pickled shallots, lemon</b>	45/pcs
<b>Nigiri, Norwegian salmon, soy sauce, lemon, horseradish, dill</b>	45/pcs
<b>Nigiri, pickled mackerel, caviar, chives</b>	45/pcs
<b>Green pea guacamole, shichimi togarashi, lime, spicy wonton</b>	45/pcs

## TAK EXPERIENCE 895

Our set menu is served for the whole group

Beverage Pairing 645

### Ostron, picklad selleri, gurka, shiso juice

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

### Kammusseltataki, jordärtskockor, krusbär, jalapeñoolja

Scallop tataki, jerusalem artichokes, gooseberries, jalapeno oil

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

### Hängmörad svensk ryggbiff 250g, svart trumpetsvamp och svart vitlöksmör, spiralpotatis, svampsalt

Dry aged Swedish sirloin 250g, , trompette mushroom and black garlic butter,

spiral potatoes, mushroom salt

WINE Sangiovese, Chianti Classico, Renzo Marini, 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 Pinot Noir, Le Volcanique, Rhône-Alpes FRA

#### MAIN

##### Fish Of The Day

Jospergrillad Dagens fisk, blomkålspuré, hoshi ebisås, rostad potatis

Josper grilled Fish of the day, cauliflower purée, hoshi ebi sauce, roasted potatoes

WINE Chardonnay, Macon Village, Famille Perrachon, Bourgogne, FRA

#### DESSERT

##### Lingonberries

Lingonkaka, tonkabönskräm, lingonkopmpott, karamelliserade hasselnötter

Lingonberry cake, tonka bean cream, lingonberry compote, caramelised hazelnuts

WINE Moscato d'Asti, Oddero, Piedmont, ITA

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#### BOKNINGSPERIOD

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