

## DRINKS

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

<b>MANDARIN &amp; VODKA</b>	175
Vodka - mandarin - elderflower - lemon - carbonated	
<b>ORANGE &amp; BUBBLES</b>	175
Blood orange - sake - citrus - mixed fruit cordial - bubbles	
<b>PLUM &amp; GIN</b>	175
Pink gin - plum umeshu - apricot - citrus	
<b>TAK NEGRONI</b>	175
Gooseberry infused gin - campari - vermouth - peach sake	
<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>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 670

#### Ostron, sushi su- syrad shalottenlök, citron

Fresh oyster, sushi su pickled shallots, lemon

#### Svampparfait, brioche, sojainlagd maitake, rökt svamppulver

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

WINE Champagne Yann Alexandre Brut Noir, Pinot Meunière/Chardonnay/Pinot Noir, FRA

#### Halstrad ingefärslox, miso-hovmästarsås, krispiga risnudlar, gurka, rättika

Seared ginger cured salmon, miso "hovmästarsås", crispy rice noodles, cucumber, mooli

WINE Vouvray 'Cuvée de Silex', Bernard Fouquet, Chenin Blanc, 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 Cs Substance, Charles Smith, Cabernet Sauvignon, USA

#### Pumpa- & sojabrülée, karamelliserade pumpakärnor

Pumpkin & soy brülée, caramelized pumpkin seeds

WINE Sauternes, Réserve du Ciron, Calvet, Semillion/Sauvignon Blanc/Muscadelle, FRA

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 745

Let us know if anyone have special dietary requirements

Beverage pairing 480

#### STARTER

##### Beef Tartare

Svensk oxfilétartar, sojaäggula, shiso, kapris, inlagd rödbeta, friterad nori

Swedish beef tartar, soy egg yolk, shiso, capers, pickled beetroot, fried nori

WINE Le Volcanique, Maison Desprat St.Verny, Pinot Noir, 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

##### Matcha almond cake

Matcha-mandelkaka, sake-pocherat päron, saffranskräm, lingon, riskrisp

Matcha almond cake, sake poached pear, saffron cream, lingonberries, rice crunch

WINE Kracher Zweigelt Beerenauslese, Zweigelt, AUT

We reserve the right to make changes in the menu  
depending of season

#### 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.

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



STOCKHOLM | OSLO