

BAR MENU

COCKTAILS 175

Plum & Gin

Pink gin, umeshu, apricot, citrus

Wasabi & Tequila

Tequila, mezcal, wasabi, almond, white chocolate, citrus

Blood Orange & Bubbles

Blood orange sake, citrus, mixed fruit cordial, bubbles

Mandarin & Vodka

Vodka, mandarin, elderflower, citrus, bitters, soda

Passion & Rum

Rum, amaro, passion fruit, citrus, apple, cucumber

Melon & Pisco

Pisco, melon, ginger, sorrel, lime

Almond & Rum

Rum washed in rice, banana, almond, shochu, citrus, agave

Caramel & Whiskey

Japanese peated whiskey, bourbon, miso & fat washed butter, bitters

Coffee & Scotch

Japanese whiskey, blended scotch, lime leaf, coffee, citrus, soda

Tak's Espresso Martini

Salted caramel vodka, coffee liqueur, espresso

Tak's Negroni

Gooseberry infused gin, campari, vermouth, peach sake



STOCKHOLM | OSLO

BAR MENU

BEER

DRAUGHT BEER

Pripps Blå, Lager 79
Nya Carnegiebryggeriet 100W 98
Brooklyn Lager, American Lager 89
Brooklyn, The Stonewall Inn, Session IPA 94
1664 Blanc, Wheat 89

BOTTLE BEER

Kirin Ichiban 82
Carlsberg Hof, Lager 78
Hitachino Tak Yuzu Lager, Lager 120
Hitachino White Ale, Ale 120
Hitachino Anbai Ale, Sour 120
Omnipollo Zodiak IPA 85
Omnipollo Tokyo IPA 95
Luz Gluten Free Mexican Lager 82

NON-ALCOHOLIC BEER

Kirin Ichiban, Non-alcoholic 55
Brooklyn, Special effects 59
Omnipollo Maz IPA, Non-alcoholic 65

CIDER

Galipette Cidre Biologique, Apple Cider 87

MOCKTAILS

TAK'S ICED COOLER 85

Cordial on lime leaf, rock candy, coffee, citrus

TAK'S LEMONADE 85

Mixed fruit cordial, citrus & yuzu, carbonated

TAK'S SOBER NEGRONI 85

Cranberry, bitter cordial, coffee, alcohol free wine, herbs



STOCKHOLM | OSLO

BAR MENU

WINE

SPARKLING

Palmer & Co. Brut Réserve,, Champagne, FRA, 190/1045

NV Macabeo, Los Monteros, Cava Brut Nature, Bodegas Muvierdo, SPA, 135/720

WHITE

2021 Trebbiano, Umani Ronchi, Abruzzo, ITA, 135/620

2020 Petit Chablis, William Fevre, Burgundy, FRA, 180/840

2021, Sauvignon Blanc, Laurent Miquel, Languedoc-Roussillon, FRA, 160/790

2021 Gruner Veltliner, Riverby Estate, NZ 150/670

2021 Riesling, A Christmann, Pfalz, GER, 150/670

RED

2021 Montepulciano, Umani Ronchi, Vino rosso D'Italia, ITA, 135/620

2020, Pinot Noir, Les Volcanes, Auvergne, FRA, 175/900

2020 Zinfandel, Long Barn, California, USA, 160/710

ROSE/ORANGE

2021 La Vieille Ferme Rosé, FRA, 135/620

2021 Grenache/Syrah, Sainte Victoire,
'Mon Plaisir', Château des Ferrages, Côtes de Provence, FRA, 695

BAR MENU

FOOD

BAO'S, OR STEAM BUNS. SAME THING, BUT DIFFERENT NAMES. A FLUFFY BREAD FILLED WITH YOUR FAVORITE FILLINGS. CHOOSE BETWEEN:

Panko fried hake, yuzukoshu remoulade, cucumber, salad 85

Pork belly, lingonberry hoisin, salad, pickled onions, fried onion 85

Swedish tofu, kimchi, yuzu mayo, teriyaki, salad, pickled swede 75

SNACKS

Chips, different flavours 45

Spicy Olives 45

Marcona Almonds 45

Fries and chilli mayo 65

TAK

STOCKHOLM | OSLO