

## 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 Palmer &amp; Co., Brut Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier</b>	190/1045
<b>Billecart Salmon, Brut Réserve, Pinot Meunier/Pinot Noir/Chardonnay</b>	1250
<b>NV Cava Les Enfosques, Mas Bertran, ESP, Xarel-lo/Macabeu/Parellada</b>	150/730

## 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
<b>Toast skagen, shrimp, yuzu kosho emulsion, horseradish, vendace roe</b>	45/pcs
<b>Nigiri norwegian salmon, horseradish, dill</b>	45/pcs
<b>Tofu uramaki, shiso, pickled onion, mint mayonnais</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 Palmer & Co, Brut Réserve, Chardonnay/Pinot Noir/Pinot Meunier, FRA

### Gravad makrill, rökt makrillkräm, äpple, pepparrot, dill

Cured mackerel, smoked mackerel cream, apple, horseradish, dill

WINE 2022 Riesling Trocken, Jasper Franz, Reingau DEU

### Hängmörad svensk ryggbiff 250g, miso- och björksirap glaze, wasabidressing, ärtpurée, regnbågs mangold

Dry aged Swedish sirloin 250g, miso and birch glaze, wasabi dressing,

pea purée, rainbow chard

WINE 2022 Cotes du Rhone, Maison les Alexandrins, Grenache/Syrah FRA

### Rabarber, vispad panna cotta, maränger med ingefära, rosmarin

Rhubarb, whipped panna cotta, ginger meringue, rosemary

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 råbiff, rabarber, rädisa, rispapper, shiso

Swedish beef tartare, rhubarb, radish, rice paper, shiso

WINE 2019 Robert Mondavi Private Reserve Pinot Noir

#### MAIN

##### Fish Of The Day

Jospergrillad Dagens fisk, choy sum, edamame, inlagd kålrabbi, dashismör, gräslöskolja

Josper grilled Fish of the day, choy sum, edamame, pickled kohlrabi, dashi butter, chive oil

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

#### DESSERT

##### Crème Brûlée

Crème brûlée med hallon och miso

Crème brûlée with raspberry and miso

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

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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 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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