

DRINKS

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

MANDARIN & VODKA	175
Vodka - mandarin - elderflower - lemon - carbonated	
PINEAPPLE & LIMONCELLO	175
Limoncello - pineapple - lemon - almond - bubbles	
PLUM & GIN	175
Pink gin - plum umeshu - apricot - citrus	
TAK NEGRONI	175
Gooseberry infused gin - campari - vermouth - peach sake	
NV Palmer & Co, Brut Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190/1045
Billecart Salmon, Brut Réserve, Pinot Meunier/Pinot Noir/Chardonnay	1250
NV Cava Les Enfosques, Mas Bertran, ESP, Xarel-lo/Macabeu/Parellada	150/730

SNACKS

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

Oyster, sushi su pickled shallots, lemon	45/pcs
Green pea guacamole, shichimi togarashi, lime, spicy wonton	45/pcs
Toast skagen, shrimp, yuzu kosho emulsion, horseradish, vendace roe	45/pcs
Nigiri norwegian salmon, horseradish, dill	45/pcs
Tofu uramaki, shiso, pickled onion, mint mayonnais	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 Massolino, Moscato D'asti, ITA

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 soja

Crème brûlée brûlée with soy

WINE Calvet Réserve du Ciron, Sauternes, 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 reducering 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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