

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	
MINT & RUM	175
Mint washed Rum - Lime - Honey	
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!

Oysters of the day, yuzu koshō, smoked dashi vinaigrette, furikake	45/pcs
Green pea guacamole, deep fried spicy wonton, togarashi	45/pcs
TAK's Toast Skagen, shrimp, yuzu koshō, 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, rökt dashivinägrett, yuzu koshō, furikake

Oyster, smoked dashi vinaigrette, yuzu koshō, furikake

Svampparfait, lion's mane, brioche

Mushroom parfait, lion's mane, brioche

WINE Palmer & Co, Brut Réserve, Chardonnay/Pinot Noir/Pinot Meunier, FRA

Gravad lax, rättika, sudachi ponzu, ostronbladsemulsion

Cured salmon, daikon, sudachi ponzu, oyster leaf emulsion

WINE Feinherb, Bathasar Röss, Riesling, Rheingau, GER

Hängmörad svensk ryggbiff 250g, pumpapuré, höstsvamp, brynt smör och soja

Dry aged Swedish sirloin 250g, pumpkin purée, autumn mushrooms, browned butter soy

WINE Chianti Classico, Bibbiano, Sangiovese, Tuscany, ITA

Cremeux, kaffe, ingefära, rostad mjölkchoklad

Cremeux, coffee, ginger, roasted milk chocolate

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 755

Let us know if anyone have special dietary requirements

Beverage pairing 480

STARTER

Beef Tartare

Råbiff, picklad rotselleri, shiso, mandelfurikake

Beef tartare, pickled celeriac, shiso, almond furikake

WINE 2019 Robert Mondavi Private Reserve Pinot Noir

MAIN

COD

Torskrygg, kålrabbi, palsternackspuré, hummerbuljong, hoshi ebi krisp

Cod loin, kohlrabi, parsnip purée, lobster broth, hoshi ebi crumble

WINE Torricella Chardonnay, Ricasoli, Tuscany, ITA

DESSERT

Crème Brûlée

Crème brûlée, apelsin, råsocker

Crème brûlée, orange, brown sugar

WINE Muscat Beaume de Venise, Rhône Valley, FRA

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BOKNINGSMINFORMATION

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 på ankomstdagen 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 on the arrival day, 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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