

DRINKS

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

YUZU & GIN Gin - yuzu sake - chopping board cordial - mandarin soda	175
BLUEBERRY & VODKA Vodka - blueberry - blood orange sake - lime	175
BLACKBERRY & RUM Rum - blackberry - cassis - umeshu - lemon	175
TAK NEGRONI Coconut washed gin - campari - recycled coffee - vermouth	175
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	55/pcs
Green pea guacamole, deep fried spicy wonton, togarashi	45/pcs
TAK's Toast Skagen, shrimp, yuzu koshō, horseradish, vendace roe	45/pcs
Nigiri hamachi	45/pcs

TAK EXPERIENCE 895

Our set menu is served for the whole group

Beverage Pairing 670

Hamachi nigiri

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Svampparfait, lion's mane, brioche

Mushroom parfait, lion's mane, brioche

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

Rökt laxsashimi, sudachi ponzu, rättika

Smoked salmon sashimi, sudachi ponzu, daikon

WINE Feinherb, Bathasar Ress, Riesling, Rheingau, GER

Svensk ryggbiff, tare, broccolini, svart trumpetsvamp

Swedish sirloin, tare, broccolini, black trumpet mushroom

WINE Chianti Classico, Bibbiano, Sangiovese, Tuscany, ITA

Mandelbiskvi, vit namelaka, hasselnötter, yuzu

Almond biscuit, white namelaka, hazelnuts, yuzu

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, negi shio, äggula, rispapper

Beef tartare, negi shio, egg yolk, rice paper

WINE 2019 Robert Mondavi Private Reserve Pinot Noir

MAIN

CHAR

Röding, savoykål, butternutpumpa, yuzu kosho

Arctic char, savoy cabbage, butternut squash, yuzu kosho

WINE Lutelia Chardonnay, Ricasoli, Tuscany, ITA

DESSERT

Purin

Purin, hjortron, vispad grädde

Purin, cloudberries, whipped cream

WINE Muscat Beaume de Venise, Rhône Valley, 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 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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