

DRINKS

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

RHUBARB & VOKDA Vodka - cherry blossom - lyche - lemon	175
STRAWBERRY & RUM Rum - strawberry - grapefruit - lime	175
KIWI & TEQUILA Tequila - sake - elderflower - lime	175
TAK NEGRONI Coconut washed gin - campari - vermouth - peach sake	175
NV Palmer & Co., Brut Réserve, FRA, Chardonnay/Pinot Noir/Pinot Meunier	190/1045
Billecart Salmon, Brut Réserve, FRA, Pinot Meunier/Pinot Noir/Chardonnay	1550
NV Cava Sons del Mar, ESP, Xarel-lo/Macabeu/Parellada	150/730

SNACKS

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

Oysters of the day, crème fraîche, rhubarb, jabsco	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

Ostron, crème fraîche, rabarber, jabsco

Oyster, crème fraîche, rhubarb, jabsco

Shokupan, svamptartar, pepparrot, enoki, äggula

Shokupan, mushroom tartare, horseradish, enoki, egg yolk

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

Sashimi på lax, gurka, dashi ponzu, citrongräsolja, sesam

Salmon sashimi, cucumber, dashi ponzu, lemongrass oil, sesame

WINE Buketraube, Cederberg Cellars, Western Cape, SA, Buketraube

Svensk ryggbiff, mangold, vitlöks- och schalottenlökssmulor, shisodressing

Swedish sirloin, mangold, garlic and shallot crumble, green shiso dressing

WINE Chianti Classico Riserva, Ricasoli, Tuscany, ITA, Sangiovese

Rabarbersorbet, mochi-kaka, rabarber, torrostad mjölk

Rhubarb sorbet, golden mochi cake, rhubarb, crispy milk

WINE Massolino, Moscato D'asti, ITA

*We reserve the right to make changes in the menu depending of season

OUR MENUS HAS ALWAYS FOCUSED ON SUSTAINABILITY, AT TAK,
WE PROMOTE SUSTAINABLE SEAFOOD AND RESPONSIBLE AGRICULTURE.

TAK

STOCKHOLM | OSLO

3 COURSE SET MENU 755

Let us know if anyone have special dietary requirements

Beverage pairing 480

STARTER

Beef Tataki

Biff tataki, daikon, ansjovis, inlagda senapsfrön

Beef tataki, daikon, anchovy, pickled mustard seeds

WINE Biodynamic Red, Heinrich, AUT, Blaufränkisch/Zweigelt

MAIN

Cod

Torsk, gröna ärtor, svensk kålrot, vild vitlök, vit soja beurre blanc

Cod, green peas, swedish turnip, wild garlic, white soy beurre blanc

WINE Chardonnay Reserve, Laroche, FRA, Chardonnay

DESSERT

Purin

Purin

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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