

DRINKS

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

RHUBARB & VOKDA	175
Vodka - cherry blossom - lyche - lemon	
STRAWBERRY & RUM	175
Rum - strawberry - grapefruit - lime	
KIWI & TEQUILA	175
Tequila - sake - elderflower - lime	
TAK NEGRONI	175
Coconut washed gin - campari - vermouth - peach sake	
NV Palmer & Co., Brut Réserve, FRA, Chardonnay/P. Noir/P. Meunier	190/1045
Billecart Salmon, Brut Réserve, FRA P. Meunier/P. 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!

Fresh Oyster	55/pcs
Dressed in ponzu and Japanese fermented chili	
Swedish Green Pea Guacamole	45/pcs
Served with crispy wonton chips and shichimi togarashi	
TAK Toast Skagen	45/pcs
On fluffy shokupan, shrimp, horseradish, yuzu koshō and vendace roe	
Nigiri hamachi	45/pcs

TAK EXPERIENCE 895

Our set menu is served for the whole group

Beverage Pairing 670

SNACKS

Dagens ostron dressad med ponzu och japansk fermenterad chili

Fresh Oyster dressed in ponzu and Japanese fermented chili

Svampparfait på rostad brioche, serveras med inlagda kantareller

Mushroom Parfait on toasted brioche and pickled chanterelles

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

TUNA

**Sashimi på tonfisk serveras med nashipärschutney,
XO-sås och kizamewasabi**

Tuna sashimi paired with nashi pear chutney,
XO sauce and kizame wasabi

Kamptal Grüner Veltliner, Loimer, AUT, Grüner Veltliner

SIRLOIN

**Grillad svensk ryggbiff från Jospergrillen med
pak choi och misosmör**

Grilled Swedish sirloin from the Josper grill with
pak choi and miso butter

Chianti Classico Riserva, Ricasoli, Tuscany, ITA, Sangiovese

PURIN

Purin, traditionell japansk karamellpudding

Purin, traditional Japanese crème caramel

Muscat Beaumes de Venise, Xavier Vignon, Rhône, FRA



STOCKHOLM | OSLO

3 COURSE SET MENU 755

Let us know if anyone have special dietary requirements

Beverage pairing 480

BEEF TATAKI

Bifftataki med märg, serveras med rotselleri och ponzu

Beef tataki served with bone marrow, celeriac and ponzu

Biodynamic Red, Heinrich, AUT, Blaufränkisch/Zweigelt

COD LOIN

Jospergrillad torskrygg serveras med blomkålspuré,
broccolini och en sås på havskräfta

Josper grilled cod loin served with cauliflower purée,
broccolini and a langoustine sauce

Saint Clair Family Estate, Malborough, NZ, Riesling

TONKA

Tonkabön- och kinokoglass, serveras med
kryddiga pekannötter och bränd marshmallow

Tonka bean and kinoko ice cream, served with
spicy pecans and toasted marshmallow

Muscat Beaume de Venise, Rhône Valley, FRA

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

BOKNINGSinFORMATION

Vid full avbokning 14 dagar eller mindre före utförandets datum,
debiteras 100% av de beställda menyerna eller överenskommen minimumspend.

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.

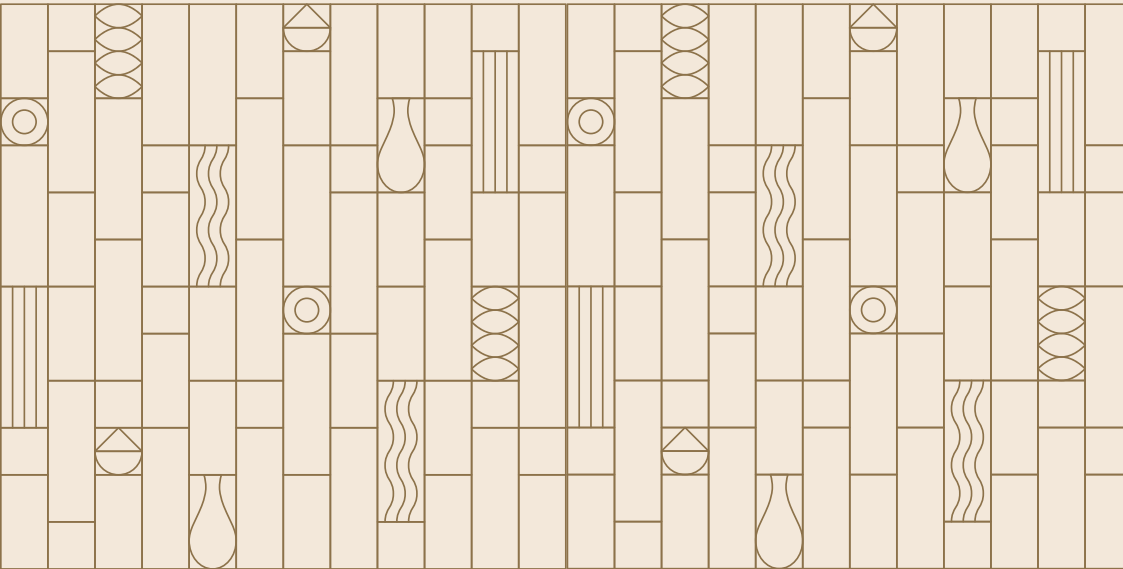
Alla priser är inklusive moms.

BOOKNING 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.



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