

# Taste The View

## TAK & Hobo

### Staters

Råbiff, picklad rotselleri, shiso, mandelfurikake  
*Beef tartare, pickled celeriac, shiso, almond furikake*

TAK's Toast Skagen, räkor, yuzu koshō, pepparrot, löjrom  
*TAK's Toast Skagen, shrimp, yuzu koshō, horseradish, vendace roe*

Agedashi tofu, grillad japansk aubergine, tamago, rostad sesam  
*Agedashi tofu, grilled japanese aubergine, tamago, roasted sesame*

### Mains

Torskrygg, kålrabbi, palsternackspuré, hummerbuljong, hoshi ebi krisp  
*Cod loin, kohlrabi, parsnip purée, lobster broth, hoshi ebi crumble*

Maitake, potatis-misoterrin, douchi, smörad rotselleribuljong  
*Maitake, potato-miso terrine, douchi, butter celeriac sauce*

Hängmörad svensk ryggbiff 250g, pumpapuré, höstsvamp, brynt smör och soja  
*Dry aged Swedish sirloin, hokkaido pumpkin purée, autumn mushrooms, browned butter soy*  
+90 kr / pp

### Dessert

Crème brûlée, apelsin, råsocker  
*Crème brûlée, orange, brown sugar*

Cremeux, kaffe, ingefära, rostad mjölkchoklad  
*Cremeux, coffee, ginger, roasted milk chocolate*

### Recommended wines per glass

Mondavi Private Reserve, Robert Mondavi, California, USA, Pinot Noir/Syrah 185 kr

Lutelia Chardonnay, Ricasoli, Tuscany, ITA, Chardonnay 195 kr

Chianti Superiore, Ruffino, Tuscany, ITA, Sangiovese 175 kr

Muscat Beaumes de Venise, Xavier Vignon, Rhône, FRA, Muscat 130 kr

