TAK

STOCKHOLM | OSLO

NEW YEAR'S EVE

2026

Beverage pairing · 1045 SEK

TO BEGIN

Wagyu Cecina
Butter-fried brioche · Whipped béarnaise · Pickled mustard seeds

Langoustine Korokke
Nduja · Yuzu · Arenkha

Sake-Poached Oyster
Smoked cream · Roasted kombu oil · Wasabi · Trout roe

FROM THE SEA

Roasted Scallop
Charcoal-sautéed winter vegetables · Pickled chanterelles
Yuzu hollandaise · Wagyu guanciale

Lobster Tail
Daikon · Vendace roe · Yuzu kosho beurre blanc
Celeriac katsuobushi

FROM THE LAND

Tenderloin
Potato mousseline · Truffle · Charred kale
Hokkaido pumpkin · Tare · Bone marrow

SOMETHING SWEET

Choux Craquelin
Sweet-pickled nashi pear · Sake · Kinako

WITH COFFEE

Chocolate truffle · Pâte de fruits · Yuzu madeleine

A celebration in six servings