

DRINKS

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

MANGO & AMARETTO	179
Amaretto - yuzu sake - mango - bitters - lemon	
STRAWBERRY & TEQUILA	179
Tequila - mezcal - strawberry - bergamot - cherry blossom - lime	
OLIVE & GIN	179
Gin - limoncello - olive oil - japanese lime tea - lemon	
TAK NEGRONI	179
Coconut washed gin - campari - vermouth - pandan	
La Reserve, Palmer & Co, Champagne, FRA, Chardonnay/P. Noir/Meunier	190/1045
Deutz Brut Classic, Champagne, FRA, Chardonnay/P. Meunier/P. Noir	1500
Cava Dignitat, 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 mignonette, kizami	
Swedish Green Pea Guacamole	45/pcs
Served with lentil crisps, togarashi	
TAK Toast Skagen	45/pcs
On fluffy shokupan, shrimp, horseradish, yuzu koshō and vendace roe	
Nigiri hamachi	45/pcs

TAK EXPERIENCE 945

Our set menu is served for the whole group

Beverage Pairing 695

SNACKS

Kvällens ostron, ponzumignonette, kizami

Fresh oyster, ponzu mignonette, kizami

Svampparfait på shokupan, picklade kantareller, porcinipulver

Mushroom parfait on shokupan, pickled chanterelles and porcini powder

Cava Dignitat, Vins I Caves, ESP, Xarel-lo/Macabeu/Parellada

HAMACHI

Hörökt hamachi sashimi, gurka, havtornsponzu, krondill

Hay-smoked hamachi sashimi, cucumber, sea buckthorn ponzu, crown dill

2025 Riesling Trocken, Kloster Eberbach, Rheingau, GER, Riesling

RIBEYE

Jospergrillad entrecôte, rökig frisée,
fermenterad Kampotpepparsås och rostad potatis

Josper-grilled ribeye, smoky frisée,
fermented Kampot pepper sauce and roasted potatoes

2021 Castello di Brolio, Chianti Classico GS, Ricasoli, Tuscany, ITA, Sangiovese

CLOUDBERRY

Hjortronsorbet, vispad panna cotta, shiso, rostade mandlar

Cloudberry Sorbet, whipped panna cotta, shiso, roasted almonds

Valokki, Ainoa Winery, FIN, Cloudberry

3 COURSE MENU 755

Let us know if anyone have special dietary requirements

Beverage pairing 480

BEEF TARTARE

Handskuren råbiff, negi shio, bonitoaioli, rayu, norikrisp

Hand-cut beef tartare, negi shio, bonito aioli, rayu, nori crisp

Bikandi Crianza, Viña Olabarri, Rioja, ESP, Tempranillo

COD LOIN

Torskrygg, sotad broccoli, hummersås, yuzu kosho

Cod loin, charred broccoli, lobster sauce, yuzu kosho

Chablis, “L”, Domaine Laroche, Bourgogne, FRA, Chardonnay

PURIN

Traditionell japansk karamellpudding

Traditional Japanese crème caramel

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

*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.

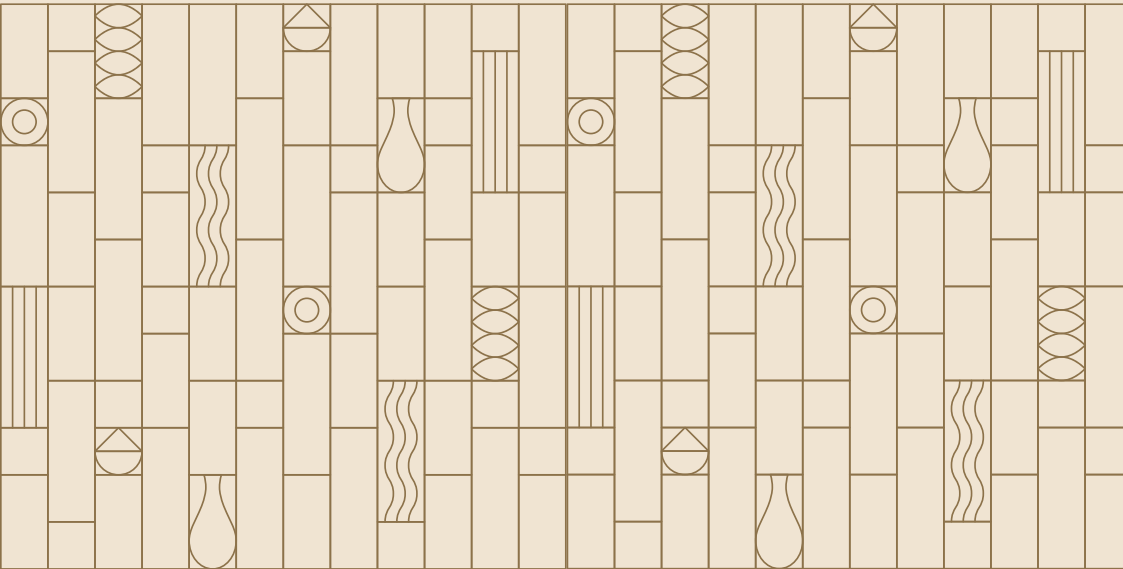
Alla priser är inklusive moms.

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.



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