



### SNACKS

Vi rekommenderar 3-4 per person

We recommend 3-4 items per person

Ostron	<b>Fine de Claire ostron, yuzu, gurka, svartpeppar</b> Oyster Fine de Claire, yuzu, cucumber, black pepper	50
Norimaki	<b>Lax, avokado, picklad rättika, kimchi</b> Salmon, avocado, pickled daikon, kimchi	45
Norimaki	<b>Tamago, avokado, pepparrot, sesam</b> Tamago, avocado, horseradish, sesame	45
Wonton	<b>Råbiff, sesamemulsion, picklad lök, forellrom</b> Beef tartar, sesame-emulsion, pickled onion, trout roe	65
Wonton	<b>Avokado, sesamemulsion, picklad lök, tångkaviar, shiso</b> Avocado, sesame-emulsion, pickled onion, seaweed caviar, shiso	45
Chirashi	<b>Chirashisushi</b> <b>Soja &amp; mirin-marinerad lax, ris, forellrom, kålrotsgari, sesamemulsion, furikake</b> Shiokoji marinated salmon, rice, pickled Swedish turnip, sesame emulsion, furikake	195

# TAK

## RÅBAR

SIGNATURE COCKTAILS	<b>Tak Martini</b>	145
	Absolut Elyx, Sake blend & Manzanilla Sherry	
	<b>Blood, Tears &amp; Gold</b>	145
	Diplomatico Mantuano Rum, Amer Picon, Cherry & Gold	
	<b>Sesame Street</b>	145
	Sesame washed Nikka Whisky, Salted maple syrup & Walnut bitters	
	<b>Charlies Champagne Cocktail</b>	145
	Choya Umesu Extra, Sugar, Bitters & Champagne	
WHITE WINE	<b>2015 Trebbiano</b>	95/430
	Umani Ronchi, Abruzzo, ITA	
	<b>2015 Sauvignon Blanc</b>	155/700
	Sancerre, Domaine Hippolyte Reverdy, Loire, FRA	
	<b>2014 Chardonnay</b>	140/620
	Chablis, Joseph Drouhin, Burgundy, FRA	
	<b>2016 Riesling</b>	130/580
	G Trocken, Andi Knauss, Württemberg, GER	
RED WINE	<b>2017 Syrah/Grenache/Carignan</b>	95/430
	Barrels & Drums Côtes du Rhône, FRA	
	<b>2014 Pinot Noir</b>	115/525
	Markowitsch, AUT	
	<b>2013 Cabernet Sauvignon</b>	130/580
	Decero, ARG	
SPARKLING	<b>NV Pinot Meunier/Chardonnay/Pinot Noir</b>	155/795
	Brut Noir, Yann Alexandre, Champagne, FRA	
	<b>NV Xarel lo/Macabeo/Parellada</b>	110/585
	Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA	
	<b>Binnai Hakko Sparkling Junmai Ginjo Sake</b>	135/290
	Ninki-Ichi Brewey, Fukushima, JAPAN	

# TAK

## RÅBAR

SAKE	Tak Special Label Kimoto Junmai Ginjo Kobe Shu-Shin-Kan Breweries, Hyogo, JAPAN	150/825
BEER	Sapporo, Lager	75
	Carlsberg Hof, Lager	75
	NCB Kellerbier, Lager	88
	NCB Amber Ale, Ale	88
CIDER	Galipette Cidre Biologique, Apple Cider	78
NON ALCOHOLIC	Pepsi, Pepsi Max, 7up, Zingo, Trocadero	40
	Lemon Tonic, Ginger Beer, Ginger Ale, Pink Grapefruit Soda	36
	Galipette, Apple Cider	78
	Carlsberg Non Alcoholic, Lager	49
	Hitachino Non Ale, Ale	55
ÖVRIGT	<p>Vänligen meddela eventuella kostavvikelser senast 72 timmar innan ankomst. Vi reserverar oss för eventuella ändringar i menyn beroende på säsong. Önskar ni fakturera, behöver vi era fakturauppgifter senast 14 dagar innan ankomst. Alla priser är inklusive moms.</p>	
AVBOKNING	<p>Vid full avbokning 72 timmar eller mindre före utförandets datum, debiteras 100% av de beställda menyerna. Vid reducering med mer än 2 antal gäster vid ankomst debiteras de kvarstående fulla antalet.</p>	
FURTHER MORE	<p>Please let us know if anyone in your party has any eating deviations. We reserve us for eventual changes in the menu, depending on the season. If you would like to pay by invoice, please send us your invoice details 14 days in advance. All prices is included tax.</p>	
CANCELLATION	<p>A full cancellation 72 hours or less before the event, we will charge 100% of the ordered menus. Reduction with more than 2 guests at arrival, we will charge up to the remaining amount of guests.</p>	