

TAK

RÅBAR

SNACKS

Vi rekommenderar 3-4 per person

We recommend 3-4 items per person

Ostron	Fine de Claire ostron, yuzu, gurka, svartpeppar Oyster Fine de Claire, yuzu, cucumber, black pepper	25
Norimaki	Lax, avokado, picklad rättika, kimchi Salmon, avocado, pickled daikon, kimchi	45
Norimaki	Tamago, avokado, pepparrot, sesam Tamago, avocado, horseradish, sesame	45
Wonton	Råbiff, sesamemulsion, picklad lök, forellrom Beef tartar, sesame-emulsion, pickled onion, trout roe	65
Wonton	Avokado, sesamemulsion, picklad lök, tångkaviar, shiso Avocado, sesame-emulsion, pickled onion, seaweed caviar, shiso	45
Chirashi	Chirashisushi Soja & mirin-marinerad lax, ris, forellrom, kålrotsgari, sesamemulsion, furikake Shiokoji marinated salmon, rice, pickled Swedish turnip, sesame emulsion, furikake	195

TAK

RÅBAR

SIGNATURE COCKTAILS	Tak Martini 149
	Absolut Elyx, Sake blend & Manzanilla Sherry
	Sesame Street 149
	Sesame washed Nikka Whisky, Salted maple syrup & Walnut bitters
	Charlies Champagne Cocktail 149
	Choya Umeshu Extra, Sugar, Bitters & Champagne
WHITE WINE	2015 Trebbiano 105/455
	Umani Ronchi, Abruzzo, ITA
	2015 Sauvignon Blanc 155/700
	Sancerre, Domaine Hippolyte Reverdy, Loire, FRA
	2014 Chardonnay 140/620
	Chablis, Joseph Drouhin, Burgundy, FRA
	2017 Riesling 130/580
	A Christmann, Pfalz, GER
RED WINE	2018 Syrah/Grenache 105/455
	Octerra, Languedoc, FRA
	2014 Pinot Noir 120/545
	Markowitsch, AUT
	2016 Cabernet Sauvignon 130/580
	Lone Birch, USA
ROSE WINE	2018 Syrah/Grenache 115/525
	Octerra, Languedoc, FRA
	2018 Grenache/Vermention/Cinsault 140/605/1210
	Whispering Angel, Cotes du Provence, FRA
SPARKLING	NV Pinot Meunier/Chardonnay/Pinot Noir 155/795
	Brut Noir, Yann Alexandre, Champagne, FRA
	NV Xarel lo/Macabeo/Parellada 115/615
	Les Enfosques Cava Brut Nature, Mas Betran, Penedes, SPA
	Binnai Hakko Sparkling Junmai Ginjo Sake 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	Asahi, Lager	78
	Carlsberg Hof, Lager	78
	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	55
	Carlsberg Non Alcoholic, Lager	49
	Hitachino Non Ale, Ale	55
ÖVRIGT	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.	
AVBOKNING	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.	
FURTHER MORE	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.	
CANCELLATION	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.	