

VÄLKOMMEN TILL TAK

Vår gastronomiska vision på TAK är mötet mellan Norden och Japan då de många synergierna alltid har inspirerat mig. Japanska smaker och tekniker gifter sig oerhört bra med våra nordiska råvaror vilket tillsammans skapar intressanta kombinationer. På TAK arbetar vi främst med Nordiska råvaror, smaksatta med en touch av Japan och med ett tydligt hållbarhetsfokus.

Frida Ronge
Culinary Director

TAK



Som en del av vårt hållbarhetsarbete på TAK arbetar vi med KRAV, MSC och ASC.

MOUSSERANDE

Keigetsu John Sparkling Junmai Daiginjo Sake 145
Tosa Brewery, Kochi, JPN

NV Brut Noir 160
Yann Alexandre, Champagne, FRA

NV Les Enfosques, Mas Bertran, ESP 125

COCKTAILS

155

Uncle Iroh
Hernö Gin, Ginseng Vermouth, Italicus Bergamotto, Lemon, Honey

Charlies Champagne Cocktail
Choya Umeshu Extra, Sugar, Bitters, Champagne

Sesame Street
Sesame Washed Nikka whiskey, Salted maple syrup, Walnut

Neon City
Roku Gin, Midori, Lemon, Apple, Ginger, Sugar

ALKOHOLFRITT

Where are You? 68
Apple verjus, bergamott, agave, musk grass, soda

Doctors Orders 68
Lemon, ginger, honey, oolong tea

NV Eins Zwei Zero Sparkling Riesling, Josef Leitz, Rheingau, GER 95

NV Eins Zwei Zero Riesling, Josef Leitz, Rheingau, GER 85

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN 55

Hitachino Ginger & Yuzu Non Ale, Kiuchi Brewery, Ibaraki, JPN 55

Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE 65

Kimino Japan - Sparkling Ringo (Apple), JPN 65

Kimino Japan - Sparkling Yuzu Juice, JPN 65

Kimino Japan - Sparkling Ume Juice, JPN 65

DAGENS OSTRON

Fråga din servitör efter dagens urval

NYGRILLAT BRÖD FRÅN JOSPERN

65

Med vispat smör smaksatt med miso

TSUKEMONO

55

Picklade och fermenterade grönsaker

TAK 'S SPICY TUNA MAKI

90

Msc certifierad tonfisk, kewpie mayonnaise, chilisås, shiso, gurka, rostad vitlök och sesamkimchi

PASSANDE VIN 155 PASSANDE SAKE 150

SASHIMI PÅ SOTAD RÖDING MED MISO OCH ENBÄR

175

Sashimi på sotad röding, miso, majrova, ingefärsponzu, enbärsrökt forellrom och oxalis

SAKE Kozaemon Junmai Nama, Gifu, JPN**VIN** Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières, Loire, FRA**SÄSONGENS FÄRSKA BÖNOR, MUSSLOR OCH FORELLROM**

165

Svenska bönor med musslor, forellrom, rökt smörsås med yuzu och rågbröd

SAKE Keigetsu Aikawa Homare 58 Yamahai, Kochi, JPN**VIN** Riesling, Jochen Beurer, Würtemberg, DEU**RÖDBETSCARPACCIO MED CASHEWNÖT**

155

Tunt skivade rödbetor, sås på cashewnötter smaksatt med sesam, svensk äppelcidervinäger, färsk basilika och ruccola

SAKE Izumibashi Akane Kurotombo Kimoto, Kanagawa, JPN**VIN** Grüner Veltliner, Wieden, Salomon Undhof, Kremstal, AUT**HJORT TATAKI MED TERIYAKI**

165

Tataki på Svensk hjort, teriyaki smaksatt med rödbeta och sanshopeppar, rostad vitlöks emulsion och vattenlingon

SAKE Masumi Kippuki Kinju Junmai Ginjo Yamahai, Nagano, JPN**VIN** Grenache/Syrah/Mourvèdre, Olivier Ravoire, Rhone, FRA

TAK EXPERIENCE

SASHIMI PÅ SOTAD RÖDING MED MISO OCH ENBÄR

Sashimi på sotad röding, miso, majrova, ingefärsponzu, enbärsrökt forellrom och oxalis
SAKE Kozaemon Junmai Nama, Gifu, JPN

RÖDBETSCARPACCIO MED CASHEWNÖT

Tunt skivade rödbetor, sås på cashewnötter smaksatt med sesam, svensk äppelcidervinäger, färsk basilika och ruccola
VIN Grüner Veltliner, Wieden, Salomon Undhof, Kremstal, AUT

KVÄLLENS FISK, BRYNT SMÖR MED YUZU OCH SOJA

Kvällens fisk, saltbakade rödbetor, potatispuré med sjögräs, brynt smör smaksatt med yuzu och soja, kapris, pepparrot och dill
VIN Chardonnay, Chablis, Joseph Drouhin, Burgundy, FRA

"MILLE FEUILLE"

Mille Fuellie, björnbär, umeshu, fläderkräm, karamellsås smaksatt med sesam
SAKE Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

Meny 655

Passande drycker 495

Beställs av samtliga i sällskapet

PASSANDE VIN 155 PASSANDE SAKE 150

CHIRASHI SUSHI MED FRITERAD SVARTROT 245

Sushiris i en bowl med tempurafriterad svartrot, blancherad spenat och fermenterad kål

SAKE Tak Special Label Kimoto Junmai Ginjo, Hyogo, JPN

VIN Cabernet Franc/Malbec, Touraine, Les Clos des Rouettes, Loire, FRA

CHIRASHI SUSHI MED SOJA & SESAM MARINERAD LAX 255

Sushiris i en bowl med algfurikake, marinerad forellrom, sesamemulsion, sallad, lök och kålrotsgari

SAKE Dewazakura Omachi Junmai Ginjo NAMA, Yamagata, JPN

VIN Riesling, Grauchiefer, Altenkirch, Rheingau, DEU

TEMAKI SUSHI MED FRITERAD TORSK 285

Rulla dina egna noristrutar med sushiris, msc-certifierad torsk, dashimarinerad forellrom, sallad, persiljemajonnäs, picklade grönsaker

SAKE Tsukinokatsura Iwai Organic Sake, Kyoto, JPN

VIN Sauvignon Blanc, Sancerre, Pascal Jolivet, FRA

KVÄLLENS FISK, BRYNT SMÖR MED YUZU OCH SOJA 335

Kvällens fisk, saltbakade rödbetor, potatispuré med sjögräs, brynt smör smaksatt med yuzu och soja, kapris, pepparrot och dill

SAKE Dewazakura Ichiro Junmai Daiginjo, Yamagata, JPN

VIN Chardonnay, Chablis, Joseph Drouhin, Burgundy, FRA

KVÄLLENS JOSPERGRILLADE STYCKDETALJ

Kvällens utvalda styckdetalj serverat med tillbehör
fråga din servitör vad köket har valt ut för ikväll

SAKE Kozaemon Yamahai Junmai, Gifu, JPN

VIN Merlot/Cabernet Sauvignon, Château La Freynelle, Bordeaux, FRA

MISOGLACERAT LAMM MED BLOMKÅL

345

Misomarinerad lammfilé, långkokt lammnacke, sotad savoykål, blomkål smaksatt
med gochujang chili och tofupuré

SAKE Kozaemon Yamahai Junmai, Gifu, JPN

VIN Merlot/Cabernet Sauvignon, Château La Freynelle, Bordeaux, FRA

ROSTAD PUMPA MED GETOST OCH RISOTTO PÅ SÄDESSLAG

265

Rostad pumpa, svensk getost, dinkel, naketkorn, salvia, picklad svamp

SAKE Homare Junkomekoji Vintage 2005, Fukushima, JPN

VIN Sauvignon Blanc, Sancerre, Pascal Jolivet, FRA

DONBURI MED GRILLAD KYCKLING

265

Donburi med grillad kyckling och rostad vitlöksbuljong, bakad söt aubergine med
mirin, soja och ingefära, stekta bönor i brynt smör, groddar och onsen-ägg

SAKE Fudoh Origarami NAMA Genshu, Chiba, JPN

VIN Pinot Noir, Ziereisen, Baden, GER

PASSANDE VIN 155 PASSANDE SAKE 150

SOJA CRÈME BRÛLÉE 130
Crème brûlée smaksatt med soja, karamelliserat råsocker

SAKE Kozaemon Kabosu Junmai, Nakashima Brewing Company, Gifu, JPN

"MILLE FEUILLE" 135
Mille Fuellie, björnbär, umeshu, fläderkräm, karamellsås smaksatt med sesam

SAKE Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

ICE CREAM SUNDAE 105
Gräddglass smaksatt med miso och yuzukaramellsås från "FRYST"
toppad med honungskrisp

WINE Zweigelt, Beerenauslese, Kracher, Neusiedlersee, AUT

PASSANDE VIN/SAKE 120

MATCHA-GROTTA 45
Matcha-te- grotta med yuzu och havtornscurd

MÖRK CHOKLADTRYFFEL 45
Chokladtryffel med smak av lakrits, malt och kombu

VEGANSK RÅKAKA 45
Sockerfri råkaka gjord på nötter, kokos och aprikoskräm

DRYCKER

SPARKLING**glass/bottle****Keigetsu John Sparkling Junmai Daiginjo**

145 / 435

Rice polishing ratio 50%, Tosa Brewery, Kochi, JPN

Sparkling sake packed with lots of fruit like peach and with floral notes of cherry blossom, all with a fizzy and pleasant finish

Masumi Sparkling Junmai Ginjo

825

Rice polishing ratio 55%, Miyasaka Shuzo, Nagano, JPN

Dry sparkling Sake made in the traditional Champagne method with beautiful hints of exotic fruits and a well integrated acidity

DRY AND OFF DRY**9 / 18 / 72 cl****Kid Junmai**

85/155/535

Rice polishing ratio 50%, Heiwa Shuzou Co, Wakayama, JPN

Modern Sake in a soft and tender style with hints of well integrated cereals and nuts

Kikusakari Tarusake Junmai Shu

150/275/825

Rice polishing ratio 70%, Kiuchi Brewery, Ibaraki, JPN

Tarusake was matured slowly in Akita barrels, producing subtle aromas of cedar.

Kozaemon Yamahai Junmai

150/275/825

Rice polishing ratio 70%, Nakashima Brewery, Gifu, JPN

Full bodied and a great acidity with roasted chestnuts, minerals and a long finish

Tsukinokatsura Iwai Organic Sake

150/275/825

Rice polishing ratio 80%, Matsuda Tokubee Shoten, Kyoto, JPN

Fullbodied sake made with organic Iwai rice from the Kyoto prefecture with creamy texture packed with umami and rich in earthy flavours

Kozaemon Junmai Ginjo Dewasansan Jikagumi

150/275/825

Rice polishing ratio 60%, Nakashima Sake Brewing, Gifu, JPN

This un-pasteurised Sake is rich in the classic ginjo aromas asian pear and melon and very well balanced in a full bodied style thanks to the selection of Dewasansan rice

Tamagawa Junmai Kimoto

150/275/825

Rice polishing ratio 70% Kinoshita Brewery, Hyogo, JPN

When you sip this well integrated aromatic Sake you also donate some money to the beautiful white stork of Japan. Made by charismatic brewer Philip Harper, the first non-Japanese master brewer of Sake in Japan

DRY AND OFF DRY**9 / 18 / 72 cl****Tsukinokatsura Yanagi Junmai Ginjo**

150/275/825

Rice polishing ratio 50%, Masuda Tokubee Shoten, Kyoto, JPN

Deeply elegant Sake with a lovely notes of strawberries, bananas, citrus fruit and minerality in a very light and tender style

Imayo Tsukasa Junmai Ginjo

150/275/825

Rice polishing ratio 55%, Imayo Tsukasa Sake Brewery, Niigata, JPN

From one of Japan's most famous sake prefectures with snowy high mountains comes this crystal clear and crispy sake

Tak Special Label Kimoto Junmai Ginjo

150/275/825

Rice polishing ratio 60% Kobe Shu-Shin-Kan Breweries, Hyogo, JPN

Made for Tak at the Fukuju brewery, next to Rokko mountain in Kobe, made with water of the highest quality and perfect mineral content, premium rice and ancient brewing methods gives this Sake a perfect balance between fresh fruit, yoghurt and acidity

Enter Sake Silver Junmai Ginjo

150/275/825

Rice polishing ratio 55% Sekiya Brewery, Aichi, JPN

Modern Sake in a juicy fruit style with very distinguishable aromas of Asian pear and honey dew melon

Dewazakura Omachi Junmai Ginjo

150/275/825

Rice polishing ratio 50%, Dewazakura Sake Brewery, Yamagata, JPN

Made from the earthy and rich Omachi rice, vibrant pineapples and melon side by side with smooth minerality and a lively finish

Dewazakura Ichiro Junmai Daiginjo

150/275/825

Rice polishing ratio 45%, Dewazakura Sake Brewery, Yamagata, JPN

A dry and elegant Sake with beautiful notes of white blossom and melon

Born Ginsen Junmai Daiginjo

150/275/825

Rice polishing ratio 50%, Katoukichibee Shouten, Fukui, JPN

Sake with beautiful hints of exotic fruit and a well integrated minerality

Kid Junmai Daiginjo

150/275/825

Rice polishing ratio 50% Heiwa Shuzou Co, Wakayama, JPN

Spring blossom, melon and aniseed combines this Sake into a beautiful package

SAKE

DRY AND OFF DRY

9 / 18 / 72 cl

Asamurasaki Akai Junmai

150/275/825

Rice polishing ratio 50% Kiuchi Brewery, Ibaraki, JPN

Made of ancient red rice giving this Sake a light smokiness and interesting character

Fudoh Nigori Nama

150/275/825

Rice polishing ratio 60% Nabadana Brewery, Chiba, JPN

Nigori and unpasteurized sake with vibrant creamy notes of peach and lily flowers with a silky body and pleasant acidic finish

MEDIUM SWEET

glass

Ori Nigori Junmai

95

Rice polishing ratio 70%, Heiwa Shuzo, Wakayama, JPN

Nigori means cloudy in Japanese and as it describes this Sake is coarsely filtered with tasty sediments of rice that gives a lively taste of tropical fruits such as pineapple, lychee and coconut

Homare Junkomekoji Vintage 2005

150

Rice polishing ratio 58%, Homare Sake Brewery Co, Fukushima, JPN

Made with all sweet komekoji rice and aged for seven years brings caramel and toasty flavors and notes of dried fruits and buttery umami

SWEET

Kozaemon Kabosu Junmai

120

Nakashima Brewing Company, Gifu, JPN

The upscale citrus fruit Kabosu with aromatic lime character with Sake makes this a great company with most types of sweets, best enjoyed chilled on ice

Hana Hato Oak Junmai

150

Rice polishing ratio 65%, Enoki Shuzo Co, Hirohima, JPN

Aged on white American oak for seven years, beautiful caramel, coffee, dried fruit and vanilla tones with sweet liquorice and a soft toasty finish

UMESHU

UMESHU

glass

Daishichi Kimoto Junmai

105

Rice polishing ratio 60%, Daishichi Sake Brewery Co, Fukushima, JPN
Top quality Ume fruit and premium Sake made with old techniques makes this a soft and tender Umeshu, fresh almonds and sour plums in perfect harmony

Tentaka Umeshu, Tentaka Shuzu, Tochigi, JPN

105

Tentaka Umeshu is made from delicious ume fruit from Gunma mixed with distilled residue from the sake brewing. Crisp on the palate with notes of apricots, sour cherries and the classic notes of almonds

Kiuchi Sparkling Umeshu, Kiuchi Brewery, Ibaraki, JPN

95

Fizzy flavors of apricots and melons makes this a perfect match with most fruit based desserts and all types of sorbet and ice-cream

SPARKLING WINE

FRANCE

NV Yann Alexandre, Brut Noir, Pinot Meunier, Chardonnay, Pinot Noir	160/895
NV Deutz, Brut Classic, Pinot Meunier, Chardonnay, Pinot Noir	995
NV Agrapart & Fils, Terroirs Extra Brut, Blanc de Blanc, Grand Cru, Chardonnay	1295
NV Billecart-Salmon, Réserve Brut, Pinot Meunier/Chardonnay/Pinot Noir	995
NV Frerejean Frères, Blanc de Blancs Premier Cru, Chardonnay	1495
NV Ruinart, R Ruinart Brut, Chardonnay/ Pinot Noir/ Pinot Meunier	1100
NV Egly-Ouriet, Les Vignes de Vrigny Premier Cru, Pinot Meunier	1395
2012 Yann Alexandre, Blanc de Blanc, Chardonnay	1250
2006 Charles Heidsieck, Millesime, Pinot Noir/Chardonnay	1695
2008 Bollinger, La Grande Année Brut Magnum, Pinot Noir/ Chardonnay	1.5L 6000
2002 Krug, Millésimé, Pinot Noir/ Chardonnay/ Pinot Meunier	5900
2002 Ruinart, Dom Ruinart Rosé, Chardonnay/ Pinot Noir	3650

UNITED KINGDOM

2009 Wiston Estate, Brut Cuvée, Chardonnay/Pinot Noir/Pinot Meunier	935
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SPAIN

NV Les Enfosques, Mas Bertran, Xarel·lo/Macabeu/Parellada	125/645
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AUSTRIA

2019 Grüner Veltliner, Wieden, Salomon Undhof, Kremstal	155/695
2015 Grüner Veltliner, Smaragd, Weingut Knoll, Wachau	995
2018 Grüner Veltliner/Riesling/Sauvignon Blanc, The Butcher, Burgenland	595

FRANCE, BURGUNDY

2018 Chardonnay, Chablis, Joseph Drouhin	155/695
2018 Chardonnay, Chablis 1er Cru 'Vaillons', Joseph Drouhin	1095
2018 Chardonnay, Chablis, Le Domaine D'Henri les Allées	795
2016 Chardonnay, Bourgogne Blanc, Jean-Marc Roulot	1195
2016 Chardonnay, Meursault 1er Cru 'Clos des Boucheres', Jean-Marc Roulot	4295
2016 Chardonnay, Corton-Charlemagne Grand Cru, Buisson-Charles	2780
2015 Chardonnay, Puligny-Montrachet 1er Cru 'Hameau', Comtesse de Chérissey	1495
2012 Chardonnay, Batard-Montrachet Grand Cru, Morey Blanc	5995

FRANCE, JURA

2017 Savagnin, En quatre vis, Domaine des Marnes Blanche	820
2016 Chardonnay, Arbois Blanc 'Chapon', Domaine de Saint Pierre	1045

FRANCE, LOIRE

2018 Sauvignon Blanc, Sancerre, Pascal Jolivet	155/695
1998 Chenin Blanc, Savennières, Domaine Aux Moines	895
2015 Chenin Blanc, 'La Lune Amphores', Domaine Mark Angeli	935
2018 Chenin Blanc, Vouvray, Cuvée Silex, Domaine des Aubuisières	155/695
2018 Melon de Bourgogne, Muscadet Côtes de Grandlieu, Hautes Noëllés	695
2004 Melon de Bourgogne, Muscadet Sèvre et Maine, Michel Bedouet	1195

FRANCE, SAVOIE

2015 Jacquère/Chardonnay/Mondeuse, Argile Blanc, Domaine des Ardoisières	850
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GERMANY, RHEINGAU

2018 Riesling, Grauschiefer, Altenkirch	155/695
2017 Riesling, Trocken, Kiedrich Turmberg Erste Lage, Weingut Robert Weil	1095

GERMANY, RHEINHESSEN

2017 Riesling, Kabinett, Weingut Schätzel	840
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GERMANY, MOSEL

1999 Riesling, Spätlese Zeltinger Himmelreich, Weingut C.H. Barres	765
2017 Riesling, Batterieberg, Immich-Batterieberg	1245

WHITE WINE

ITALY

2016 Nosiola, 'Fontanasanta', Foradori, Trentino, 1.5L	2095
2018 Verdicchio, Casal di Serra, Umani Ronchi, Marche	115/495
2018 Carricante, Occhi di Ciuni, Etna Bianco, Al-Cantàra, Sicily	695

PORTUGAL

2018 Alvarinho, Adega de Monção, Vinho Verde	595
2016 Arinto/Gouveio, Fossil, Vale de Capucha	550

SOUTH AFRICA

2018 Chenin Blanc/Palomino, Skerpioen, Sadie Family Wines, Swartland*	1095
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USA

2018 Chardonnay, LIOCO, Sonoma County, California	895
2014 Chardonnay, Walter Hansel, Cuvée Alyce, Russian River Valley, California	995
2018 Chardonnay, Charles Smith, Columbia Valley, Washington State	845

ROSÉ WINE

FRANCE

2018 Grenache/Syrah/Marselan, Octerra	115/525
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*limited allocation

FRANCE, BURGUNDY

2017 Pinot Noir, Hautes-Côtes de Nuits, Michel Gros	875
2015 Pinot Noir, Corton Grand Cru 'Les Renardes', Thibault Liger-Belair	3995
2016 Pinot Noir, Gevrey Chambertin Vieilles Vignes, Domaine Marc Roy	1795
2014 Pinot Noir, Mercurey 1 ^{er} Cru 'Champs Martin', Bruno Lorenzon	1295

FRANCE, BORDEAUX

2014 Merlot/Cabernet Franc, Côtes de Castillon, Dom L'Aurage, Loulou Mitjavile	1495
2018 Merlot/Cabernet Sauvignon, Château La Freynelle	155/695

FRANCE, JURA

2016 Ploussard, Arbois Rouge, Le Plou Plousard, Les Granges Paquenesses	740
2016 Trosseau, Arbois Pupillin, Domaine de la Renardière	855

FRANCE, LOIRE

2017 Gamay/Cab Franc, Touraine, Ad Libitum, Dom La Grange Tiphaine	725
2016 Cabernet Franc, Anjou Villages, Domaine Aux Moines	825
2018 Cabernet Franc/Malbec, Touraine, Les Clos des Roussettes, Domaine de la Chaise	155/695

FRANCE, RHÔNE

2016 Grenache/Syrah/Mourvèdre, Châteauneuf-du-Pape, Domaine Bois de Boursan	895
2017 Syrah, Saint-Joseph "Les Granilites", M.Chapoutier	895
2017 Grenache/Syrah/Mourvèdre, Côtes du Rhône, Olivier Ravoire	155/695
2018 Syrah, Crozes-Hermitage, Domaine du Colombier	750
2014 Syrah/Cabernet Sauvignon, Alpilles, Domaine de Trévallon	1995

FRANCE

2018 Grenache/Syrah/Marselan, Octerra	115/495
2016 Fer Servadou, Marcillac, Domaine du Cros	595

ITALY, PIEDMONT

2018 Barbera d'Alba, Giuseppe Cortese	715
2012 Nebbiolo, Teobaldo Rivella, 'Montestefano', Barbaresco	1295
2006 Nebbiolo, Barolo 'Piè Rupestris', Otin Fiorin, Cappellano	3950
2014 Nebbiolo, Barolo 'Piè Rupestris', Otin Fiorin, Cappellano	2195
2007 Nebbiolo, Barolo, Vignarionda Reserva, Oddero	2950
2014 Nebbiolo, Barolo, Unio, Brovia	1395
2018 Nebbiolo, Langhe, Oddero	795

GERMANY

2016 Pinot Noir, Ziereisen, Baden	155/695
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ITALY, TUSCANY

2017 Merlot/Syrah/Sangiovese, Ca'Marcanda 'Promis', Gaja	955
2018 Sangiovese, Chianti Classico, Castellare di Castellina	725

RED WINE

ITALY, SICILY	
2016 Nerello Mascalese, Sul Volcano, Donnafugata, Etna Rosso	735
SPAIN	
2017 Mencia, Lomba dos Ares, Fedellos do Couto, Galicia	795
PORTUGAL	
2017 Baga, Baga ao Sol, Fitapreta, Alentejo	760
SOUTH AFRICA	
2017 Syrah/Mourvèdre, Columella, The Sadie Family, Swartland	2095
AUSTRALIA	
2016 Syrah/Cabernet Sauvignon, Norwood, Salomon Estate, Fleurie Peninsula	655
USA	
2017 Pinot Noir, Au Bon Climat, Santa Barbara, California	895
2015 Merlot/Cabernet Sauvignon, Hyde de Villaine, Belle Cousine, Napa Valley, California	1875
2015 Pinot Noir, Domaine de la Côte, Bloom's Field, Santa Rita Hills, California	1955

ORANGE / NATURAL

FRANCE	
2006 Rhône Blend, Valinière - Faugères, Leon Barral, Languedoc-Roussillon	1995
2015 Grenache/Carignan, 'Rouge', Domaine de Majas, Languedoc-Roussillon	595
AUSTRIA	
2014 Neuburger, 'Freyheit', Gernot Heinrich, Burgenland	895
2015 Roter Traminer, 'Freyheit', Gernot Heinrich, Burgenland	795
2015 Pinot Gris/Pinot Blanc, 'Graue Freyheit', Gernot Heinrich, Burgenland	795
2015 Grüner Veltliner, Smaragd, Weingut Knoll, Wachau	1195
2008 Riesling, Federspiel, Nikolaihof, Wachau	995
ITALY	
2009 Trebbiano d'Abruzzo, Emidio Pepe, Abruzzo	3495
2015 Pinot Grigio, Paraschos Not, Friuli - Venezia Giulia	795
SOUTH AFRICA	
2014 Gamay, 'Thirst', Radford Dale, Stellenbosch	495
AUSTRALIA	
2015 Mourvedre/Merlot, 'Sunday', Tom Shuebrook, Barossa Valley	435

*vänligen notera att våra naturviner kommer i begränsat antal flaskor

DRAUGHT BEER

Yuzu Lager, Tak, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	92
Lager, Pripps Blå, Carlsberg Brewery, 4,8%, SWE	78
Unfiltered Pilsner, Staropramen, 5,0%, CZE	95
American Lager, Brooklyn Brewery, 5,2%, USA	88
IPA, Goose Island Brewery, 5,9 %, USA	95

BOTTLED BEER

Lager, Asahi, Asahi Brewery, 4,7%, JPN	78
White Ale, Hitachino Nest, Kiuchi Brewery, 5,0%, JPN	98
Lager, Carlsberg Hof, Carlsberg Brewery, 4,2%, SWE	78
Unfiltered Lager, Kellerbier, Nya Carnegiebryggeriet, 5,9%, SWE	88
Pilsner, Celia, 4,5%, CZE (Glutenfree)	78

CIDER

Cidre, Galipette Cidre ECO, Les Celliers Associés, FRA	82
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ALCOHOL FREE BEER

Hitachino Non Ale, Kiuchi Brewery, Ibaraki, JPN	55
Hitachino Ginger & Yuzu Non Ale, Kiuchi Brewery, Ibaraki, JPN	55
Carlsberg Non Alcoholic, Carlsberg Brewery, Halland, SWE	49

ALCOHOL FREE WINE

NV Eins Zwei Zero Sparkling Riesling, Josef Leitz, Rheingau, GER	95/495
NV Eins Zwei Zero Riesling, Josef Leitz , Rheingau, GER	85/325

JUICE AND SODA

Friska - Sparkling Cold Brew Sencha Tea, Mint & Lime, SWE	65
Kimino Japan - Sparkling Ringo (Apple), JPN	65
Kimino Japan - Sparkling Yuzu Juice, JPN	65
Kimino Japan - Sparkling Ume Juice, JPN	65
Pepsi, Zingo, 7up, Pepsi Max, Trocadero, SWE	40
Sparkling water, tapped and sparkled at Tak, SWE (per person, free refill)	45

GREEN TEA, IPPODO KYOTO

Sencha Yanagi	45
Genmaicha	45
Gyokuro Kakkurei	95
Hojicha	45

Tack för att du valde att komma till oss
Välkommen åter

Arigatoo gozaimashita
Matano okoshio
Omachishiteorimasu