

COCKTAILS

5 CL 145:-

TAK SIGNATUR

Pink Gin, Lychee, Hallon, Citrus,
Kokosgrädde

BLODAPELSIN GIMLET

Malfy blodapelsin, Lime, Blodapelsin

BELLINI

Persika, Cava

COCO CHANEL

Vodka, Äppellikör, Kokos, Citron,
Socker, Äggvita

NEGRONI

Gin, Campari, Vermouth

APEROL SOUR

Aperol, Citron, Socker, Äggvita

MANHATTAN

Whiskey, Röd vermout,
Angostura bitter

OLD FASHIONED

Burbon, Sockerbit, Angostura bitter

WHISKEY SOUR

Burbon, citron, Sockerlag, Äggvita

DRY MARTINI

Gin, Torr vermouth

FRENCH 75

Gin, citron, sockerlag, Champagne

TAK

DRYCK



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FATÖL 40CL

MELLERUDS UTMÄRKTA PILSNER EKO	80:-
KRUŠOVICE	80:-
SITTING BULLDOG IPA	85:-

FLASKÖL 33CL

DAURA (glutenfri)	75:-
HAZY BULLDOG APA	80:-
WISBY STOUT	80:-
GÄSTÖL	DAGSPRIS:-

FLASKÖL 50CL

MARIESTADS EXPORT	85:-
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CIDER

BRISKA DEMI SEC RIESLING PERSIKA	70:-
BRISKA PÄRON	70:-

ALKOHOLFRI

LÄSK (Coca-cola, -zero, Fanta, Sprite)	30:-
KOLSYRAT VATTEN	30:-
ALKOHOLFRI ÖL	55:-
ALKOHOLFRI RÖTT/VITT/MOISSERANDE	65:-
ALKOHOLFRI CIDER	55:-

KAFFE

GEVALIA 1853	35:-
CAFÉ LATTE	45:-
CAPPUCCINO	45:-
CAFÉ CORTADO	45:-
ESPRESSO	35:-/45:-

KAFFEDRINKAR 5 CL**155:-**

ESPRESSO MARTINI
Vodka, Kahlúa, Espresso

KAFFE KARLSSON
Cointreau, Baileys, Kaffe, Grädde

IRISH COFFEE
Jameson, Kaffe, Grädde

AMARETTO KAFFE
Amaretto, Kaffe, Grädde

KAFFE CALYPSO
Mörk rom, Kahlúa, Kaffe, Grädde

DESSERTVIN**105:-**

MICHELE CHIARLO, NIVOLE MOSCATO
DOMAINE DE BILA-HAUT, BANYULS

WHISKEY**PER CL**

KAMIKI	52
MACKMYRA SVENSK RÖK	38
MACKMYRA BRUKSWHISKEY	38
LAPHROAIG 10	32
THE GLENLIVET 12	32
OBAN 14	42
MACALLAN 12	38
MAKER'S MARK	30
BULLEIT BURBON	40
BULLEIT RYE	40
MITCHER'S BURBON	34
DALMORE CIGARR MALT	62
DALMORE 12 YO	44
TENJAKU	36
SAVAGE & COOKE LIP SERVICE RYE WHISKEY	44
SAVAGE & COOKE SECOND GLANCE AMERICAN WHISKEY	44
SAVAGE & COOKE BURNING CHAIR BOURBON	52

ROM

PLANTATION GRAND RÉSREVE	30
DIPLOMATICO	32
ZACAPA CENTRARIO 23	40
ZACAPA CENTRARIO XO	58

COGNAC/ CALVADOS

BOULARD GRAND SOLAGE	38
MARTELL VSOP	30
MARTELL VS	40
MARTELL XO	62

TAK

VINLISTA



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MOUSSERANDE

RIGOL, CAVA BRUT 99:-/450:-
Xarel-lo, Macabeu, Parellada (SP) Catalonien NV

CHAMPAGNE

BILLICART SALMON, INSPIRATION 1818 130:-/795:-
Chardonnay, Pinot Meunier, Pinot Noir (FR)
Champagne NV

BILLECART SALMON, BRUT RÈSERVE 895:-
Pinot Meunier, Pinot Noir, Chardonnay (FR)
Champagne NV

BILLECART SALMON, BDB GRAND CRU 1199:-
Chardonnay (FR) Champagne NV

HENRIOT, BRUT SOUVERAIN 895:-
Pinot Noir, Chardonnay, Pinot Meunier (FR)
Champagne NV

HENRIOT, BLANC DE BLANCS 995:-
Chardonnay (FR) Champagne NV

HENRIOT, BRUT ROSÉ 1045:-
Pinot Noir, Chardonnay, Pinot Meunier (FR)
Champagne NV

HENRIOT, BRUT MILLÉSIME 2012 1195:-
Chardonnay, Pinot Noir (FR) Champagne 2012

VITA VINER

PODERI DAL NESPOLI, NESPOLINO BIANCO 109:-/425:-
Trebiano Chardonnay (IT) Emilia-Romagna 2021

LOIMER, LENZ RIESLING 125:-/495:-
Riesling (AUT) Kamptal 2021

HUGEL, GENTIL 135:-/540:-
Sylvaner, Pinot Gris, Riesling, Pinot Blanc
(FR) Alsace 2020

SEAN MINOR, CHARDONNAY CALIFORNIA 149:-/595:-
Chardonnay (USA) Californien 2020

WILLIAM FEVRE, CHABLIS 169:-/695:-
MAGNUM 1199:-
Chardonnay (FR) Chablis 2019

PIEROPAN, SOAVE CLASSICO ORGANIC 525:-
Garganega, Trebbiano (IT) Veneto 2021

BATTENFELD, RIESLING TROCKEN 525:-
Riesling (TY) Rheinhessen 2021

LOIMER, GRÜNER VELTLINER 595:-
Grüner Veltliner (AUT) Kamptal 2021

RAATS FAMILY WINES, ORIGINAL CHENIN BLANC 595:-
Chenin Blanc (SA) Stellenbosch 2021

ALEGRE VALGAÑON, BLANCO RIOJA 595:-
Viura, Garnacha Blanc (SP) Rioja 2021

PASCAL JOLIVET, SANCERRE BLANC 695:-
Sauvignon Blanc (FR) Loire 2022

BOUCHARD PÈRE ET FILS, MEURSAULT VILLAGE 1195:-
Chardonnay (FR) Bourgogne 2020

RÖDA VINER

PODERI DAL NESPOLI, NESPOLINO ROSSO 109:-/425:-
Sangiovese, Merlot (IT) Emilia-Romagna 2021

MICHELE CHIARLO, LE ORME BARBERA 135:-/540:-
Barbera (IT) Piemonte 2019

SOPRASSASO, VALPOLICELLA RIPASSO 145:-/580:-
Corvina, Rondinella, Veronese (IT) Veneto 2017

GRAVELLY FORD, CALIFORNIA PINOT NOIR 149:-/595:-
Pinot noir (USA) Californien 2020

DOMAINE BARONS DE ROTHSCHILD,
CHÂTEAU PARADIS CASSEUIL 149:-/595:-
Merlot, Cabernet Sauvignon, Cabernet Franc
(FR) Bordeaux 2018

TOOTH N NAIL WINERY, RABBLE
CABERNET SAUVIGNON 179:-/695:-
Cabernet Sauvignon (USA) Paso Robles 2020

SCHWARZ, THE BUTCHER PINOT NOIR 525:-
MAGNUM 899:-
Pinot noir (AUT) Burgenland 2021

ALEGRE, VALGAÑON TINOTO 625:-
Tempranillo (SP) Rioja 2020

ARTADI, VIÑAS DE GAIN 725:-
Tempranillo (SP) Rioja 2019

MICHELE CHIARLO, IL PRINCIPE LANGHE NEBBIOLO 625:-
Nebbiolo (IT) Piemonte 2020

RICOSSA ANTICA CASA, BARBARESCO ORGANIC 695:-
Nebbiolo (IT) Piemonte 2019

CA' DI PRESS, DOLCETTO D'ALBA 695:-
Dolcetto (IT) Piemonte 2022

M. CHAPOUTIER, LES JOCASSES GIGONDAS 745:-
Grenache, Syrah, Mourvèdre (FR) Rhône 2020

M. CHAPOUTIER, LES MEYSONNIERS
CROZES-HERMITAGE EKO 695:-
Syrah (FR) Rhône 2019

DOMAINE BOUCHARD, BEAUNE DU
CHÂTEAU PREMIERE CRU 995:-
Pinot Noir (FR) Bourgogne 2018

MICHELE CHIARLO, TORTONIANO BAROLO 1095:-
Nebbiolo (IT) Piemonte 2018

ROSÉVIN

CHAPOUTIER, MARIUS ROSE 109:-/425:-
Grenache, Sinsault, Syrah (FR)
Languedoc-Roussillon 2021

CHÂTEAU DES FERRAGE, MON PLAISIR 625:-
Grenache, Syrah, Vermentino (FR)
Côtes de provance 2022

DESSERTVIN

MICHELE CHIARLO, NIVOLE MOSCATO 105:-
Moscato (FR) Piemonte 2021

DOMAINE DE BILA-HAUT, BANYULS 105:-
Grenache (FR) Languedoc-Roussillon

VÄLKOMMEN TILL

TAK

RESTAURANG & SKYBAR

Vår ambition är att driva en tillbakalutad kvartetskrog
där själen finns i de människor som besöker oss.

Vår meny är säsongsinspirerad och
baserad på förstklassiga råvaror.

COCKTAILS

5 CL 145:-

COCO CHANEL

Vodka, Äppellikör, Kokos, Citron,
Socker, Äggvita

NEGRONI

Gin, Campari, Vermouth

FRENCH 75

Gin, färskpressad citronjuice,
sockerlag, Prosecco

VODKA SOUR MED FLÄDERSKUM

Citronvodka, Sockerlag,
Citronjuice, Fläderskum

SALTED CARAMEL ESPRESSO MARTINI

Espresso, Kaffelikör, Baileys,
Karamellsockerlag

HALLON SOUR

Pink Gin, Rosésockerlag, Citronjuice,
Hallonpuré, Rabarber&fläderskum

LE BÔN

Gurka, Hendricks Gin, Fläder,
Citron, Socker

SPICY MARGARITA

Tequila, Cointreau, Limejuice,
Sockerlag, Jalapeño

SALTY DOG

Vodka, Färsk grapejuice, Grapesoda,
Kolalt salt

MOUSSERANDE

RIGOL, CAVA BRUT

99:-/450:-

CHAMPAGNE

BILLICART SALMON, INSPIRATION 1818

130:-



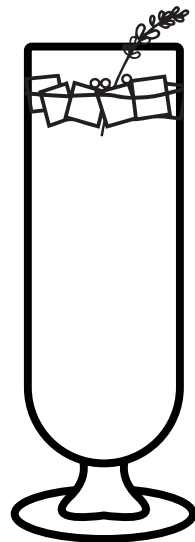
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TAK

MENY

BYGG DIN EGEN GT 5 CL

GIN	145:-	TONIC
BEEFEATER		FEVER TREE INDIAN TONIC
BEEFEATER PINK GIN		FEVER TREE MEDITERRANEAN TONIC
BEEFEATER PEACH & RASPBERRY		FEVER TREE ELDERFLOWER TONIC
	165:-	FEVER TREE RASPBERRY & RHUBARB
BROCKMANS PREMIUM GIN		ECOBRYGGERIET BJÖRK
HA'PENNY RHUBARB GIN		ECOBRYGGERIET FLÄDER
HENDRICK'S		ECOBRYGGERIET GURKA
HERNÖ DRY GIN		ECOBRYGGERIET GRANSKOTT
HERNÖ STRENGTH GIN		ECOBRYGGERIET RHUBARB
HERNÖ OLD TOM		SCHWEPPE'S PREMIUM TONIC HIBISKUS
MALFY ORIGINALE		SCHWEPPE'S PREMIUM PINK PEPPER
MALFY LIMONE		REDBULL ORGANICS TONIC WATER
MALFY PINK GRAPEFRUIT		
MALFY CON ARANCIA		
MONKEY 47		
N D FOREST DRY GIN		
N D MOUNTAIN DRY GIN		
PLYMOUTH GIN		
STOCKHOLMSBRÄNNERI GIN EKO		
TANQUERAY NO TEN		



TAK

MENY

FÖRRÄTTER

STARTER

TARTAR PÅ NÖT Med gruyèrecrème, friterad grönkål, potatiskrisp <i>Tartar on beef with gruyère crème, fried kale, potato crisps</i>	169:-	PILGRIMSMUSSLA Med palsternackspuré, brynt smör, prosciuttochips, picklad rädisa <i>Scallop with parsnip puree, browned butter, prosciutto chips, pickled radish</i>	169:-
TOAST SKAGEN Med smörstekt brioche, citron, dill <i>Toast Skagen with butter-fried brioche, lemon, dill</i>	165:-	OST & CHARK Kockens val av ostar & charkuterier, marmelad, kex, marinerade oliver <i>The chef's choice of cheeses & charcuterie, marmalade, biscuits, marinated olives</i>	155:-
JORDÄRTSKOCKSSOPPA Med krutonger, dillolja, parmesan <i>Artichoke soup with croutons, dill oil, parmesan</i>	145:-		

VARMRÄTTER

MAINCOURSE

OXFILE Med potatiskaka, grönpeppar & cognacsås, picklad schalottenlök, krispsallad <i>Beef fillet with potato cake, green pepper & cognac sauce, pickled shallots, crisp salad</i>	369:-	BOOKMAKERSTOAST PÅ RYGGBIFF Med smörstekt surdegsbröd, pepparrotscrème, krispsallad, dijonsenap, sojagravad äggula, pommes frites & bearnaise <i>Bookmakers toast on sirloin steak with butter-fried sourdough bread, horseradish crème, crisp salad, Dijon mustard, soy-encrusted egg yolk, french fries & béarnaise</i>	299:-
FJÄLLRÖDING Med syrlig smörsås, forellrom, sauterad kål, gräslök, färskpotatis <i>Mountain trout with tart butter sauce, trout roe, sautéed cabbage, chives, new potatoes</i>	309:-	HÄLLEFLUNDRA MEUNIÈRE Med potatispuré, brynt smör, friterad kapris, citron, senapsfrö, persilja <i>Halibut Meunière with mashed potatoes, browned butter, fried capers, lemon, mustard seed, parsley</i>	345:-
BAKAD SPETSKÅL Med parmesansås, gremolata, rödkål, rostade solrosfrön & friterad potatis <i>Baked lace cabbage with parmesan sauce, gremolata, red cabbage, roasted sunflower seeds & fried potatoes</i>	255:-	CONFITERAT ANKLÅR Med madeirasky, pancetta, frästa morötter, grönkål, potatiskaka <i>Confit duck leg with madeira gravy, pancetta, fried carrots, kale, potato cake</i>	289:-
NATTBAKAD GRISKIND IBERICO Bräserad i enbär & portvinssås, smörstekta champinjoner & spetskål, palsternackspuré <i>Baked pork cheek Iberico braised in juniper & port wine sauce, fried in butter mushrooms & scallions, parsnip puree</i>	299:-		

VECKANS GÄSTANDE RÄTT

Serveringspersonalen berättar mer om kvällens utbud!

*This week's guest dish
The serving staff will tell you
more about tonight's offer!*



EFTERRÄTT

DESSERT

CRÈME BRÛLÉE Med smak av saffran <i>Crème Brûlée with saffron flavor</i>	109:-	TRYFFLAR 2 sorter chokladtryffel <i>2 kinds of chocolate truffles</i>	69:-
BROWNIE & CHOKLADGANACHE Med passionsfruktscreme & rostad vit choklad <i>Brownie & chocolate ganache with passion fruit cream & roasted white chocolate</i>	125:-	HEMGJORD GLASS Med kvällens smaker <i>Homemade ice cream with the flavors of the evening</i>	75:-
CRÊPES SUZETTE Med karamelliserad apelsinsås, cognac, vaniljglass <i>Crepe Suzette with caramelized orange sauce, cognac, vanilla ice cream</i>	125:-		