



CHAMBRE SÉPARÉE NO.1

STARTERS

BLACK DIAMOND

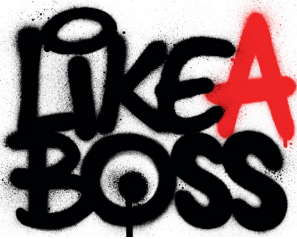
CAVIAR, BRIOCHE BREAD, SOUR CREAM, LEMON
WITH 4 CL BELVEDERE TIR OR CHAMPAGNE

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED BLACK TRUFFLE &
GRILLED SANGAK BREAD



MAIN COURSE

RICH AND ROYAL

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

JOOJE: GRILLED SAFFRON CHICKEN THIGH FILLET
WITH FINELY CHOPPED PISTACHIOS & ALMONDS

SHISHLIK: GRILLED LAMB RACKS

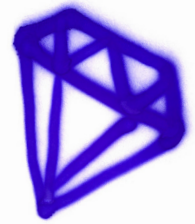
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

COUP D'ETATS CHOCOLATE TRUFFLE

995 PER PERSON

CHAMBRE SÉPARÉE NO.2



STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED BLACK TRUFFLE

ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

SAMBOOSEH

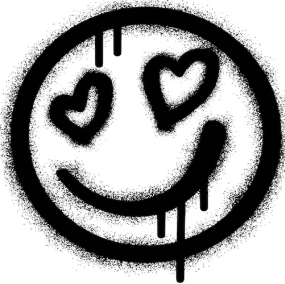
PERSIAN STYLE SAMBOOSEH

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

SANGAK

GRILLED SANGAK BREAD



MAIN COURSE

CYRUS THE GREAT

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

JOOJE: GRILLED SAFFRON FRENCH FARM CORN CHICKEN THIGH FILLET
WITH FINELY CHOPPED PISTACHIOS & ALMONDS
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

SAFFRON CRÈME BRÛLÉE

SAFFRON CRÈME BRÛLÉE WITH RASPBERRY SORBET

845 PER PRSON