

GROUP MENUS

FOR THE BEST EXPERIENCE WITH US WE OFFER OUR
CHEF'S CHOICE MENU FOR COMPANY OF EIGHT PEOPLE
OR MORE !!!



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TASTING MENU

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

HOUMMOS

CREAMY MIX OF CHICKPEAS SPICED WITH CUMIN

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

CHOCOPISTACHIO FUSION

CHOCOLATE WITH PISTACHIO ICE CREAM & PERSIAN BLUE
SALT

LE VIN PACK

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

OR

2022 LENWOOD
CHARDONNAY, CALIFORNIA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

845 PER PERSON (MIN 2 P)

No.1

STARTERS

BLACK DIAMOND

CAVIAR, BRIOCHE BREAD, SOUR CREAM, LEMON
WITH 1 SHOT OF GREY GOOSE 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 & SANGAK BREAD

SANGAK

SANGAK BREAD

MAIN COURSE

CHAMPS ÉLYSÉES - TAJRISH

ENTRECOTE: CHARGRILLED RIB EYE STEAK

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, TOMATO SALAD,
RED WINE SAUCE & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

COUP D'ETATS CHOCOLATE TRUFFLE

925 PER PERSON (MIN 3 P)



LE VIN PACK

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

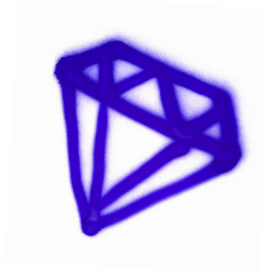
ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

OR

2022 LENWOOD
CHARDONNAY, CALIFORNIA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE



No.2

STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

SANGAK

SANGAK BREAD



MAIN COURSE

CHOOSE YOUR WAY: MEAT, VEGGE OR FISH

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

OR

FESENJAN (VEG)

OUNPH WITH WALNUT CREAM, TRUFFLE-PORT WINE SAUCE
SERVED WITH MAST MO SIR, SALAD SHIRAZI & SAFFRON
TAHDIG

OR

MAHI SHEKAM POR

WHOLE GRILLED SEA BREAM ON THE BONE, LARDED WITH
HERBS, WALNUT,
SERVED WITH MAST MO SIR, SALAD SHIRAZI, HERBAL &
BEANS TAHDIG

DESSERT

MONSIEUR MASHTI

PERSIAN STYLE KAKOR SERVED WITH
PISTACHIO CREAM

745 PER PERSON (MIN 2 P)

LE VIN PACK

CHOOSE YOUR EXPERIENCE:

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4 GLASSES – 700 SEK

SELECTION INCLUDES:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

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BOURGOGNE, FRANCE

OR

2022 LENWOOD
CHARDONNAY, CALIFORNIA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE