



# CHAMBRE SÉPARÉE NO.1

## STARTERS

### BLACK DIAMOND

BAERI 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

### JIGAR TALA

FOIE GRAS, WALNUT CREAM & POMEGRANATE JELLY, MACHÉ SALAD WITH MUSTARD VINAIGRETTE



## 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

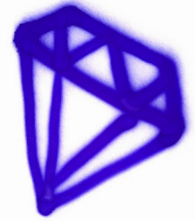
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE  
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

## 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"

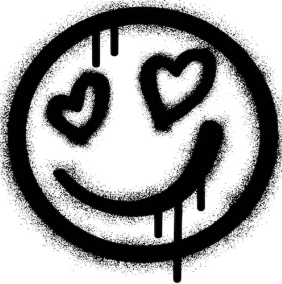
MARINATED OLIVES WITH NUTS & POMEGRANATE

### DOLMEH PONT NEUF

PANKO FRIED DOLMEH

### SANGAK

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

### NOON KHAMEI A LA COUP D'ETAT

FILLED WITH VANILLA & ROSE CREAM

845 PER PERSON