



CHAMBRE SÉPARÉE TASTING MENU

STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

HUMMUS LE NOIR

CREAMY BLACKBEAN HUMMUS

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 BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

DESSERT

SAFFRON CRÈME BRÛLÉE

SAFFRON CRÈME BRÛLÉE WITH ROASTED ALMOND

795 PER PERSON