

ART

L'ART DE LA TABLE

COUP D'ÉTAT
كوب د ليا!

PERSIAN DINNER CLUB

SHOTS



STRAIGHT FLUSH

A DOLLOP OF CAVIAR ON THE HAND
WITH 1 SHOT OF GREY GOOSE
285

OYSTER "PARIS – TEHRAN – OAXACA "
OYSTER ON THE HALF SHELL WITH FROZEN HOT
SORBET & MEZCAL
95

HOT SHOT

GALLIANO, COFFEE CREAM PISTACHIO
125

SHOLE ZARD

VODKA, SAFFRON, CARDAMOM AND CINNAMON

SHASGOL PELAS

MEZCAL SAN COSME, COINTREAU, CHILI,
TAMARIND

ZOGH MARG

PLANTATION PINEAPPLE & SAILOR JERRY RUM,
CHILI

PEACE IN THE MIDDLE EAST

GIN, POMEGRANATE LEMON JUICE, SUMAC &
CHAMPAGNE FOAM

DIRTY DOUGH

TEQUILA, YOGURT, MINT & LIME

DODOL TALA

MEZCAL SAN COSME, ALBERT MICHLER GIN,
GRAPEFRUIT

COSMO'S POLITICIAN

COUP DETAT TEA MIX, RED WINE, BRANDY

75 / SHOT

SALTY PISTACHIOS

65

KARAOKE AT COUP D'ÉTAT!

BOOK OUR KARAOKE FOR SOME
POST-DINNER FUN!

ASK THE STAFF TO JOIN IN
100:- PER PERSON

COCKTAILS



MORVARID MARTINI

GRAY GOOSE VODKA , CAVIAR, OLIVES
295

ARIAMAN

BROWN BUTTER WASHED GREY GOOSE VODKA,
TOPPED WITH CAVIAR
295

ARIA MEHR

GIN, CHARTREUSE, SIMPLE SYRUP, LEMON TOPPED
WITH CHAMPAGE
190

GOZ MALAGH

GIN, LAVASHAK SORBET,
BARBERRY, MORELLO CHERRY, POMEGRANATE

TEHRAN 1976

TEQUILA, PASSION FRUIT, CHILLI, CILANTRO,
SIMPLE SYRUP, LIME

DOODOOL TALA

MEZCAL SAN COSME, ALBERT MICHLER GIN, GRAPE
FRUIT CORDIAL, LEMON JUICE

GOZE NAZRI

GIN, GINGER, TURMERIC, SIMPLE SYRUP, LEMON

JOON

PISTACHIO INFUSED BOURBON, CHOCOLATE
BITTER, HONEY, SALTED PISTACHIO



DIRTY DOUGH

TEQUILA, YOGURT, MINT & LIME

SUNNY SPRING IN SHIRAZ

VODKA, SAFFRON, CINNAMON, SIMPLE SYRUP
LEMON JUICE, ORANGE BLOSSOM MERENGUE

CHOOSE NASHTA

ALU (PLUM) INFUSED VODKA, MARTINI, SIMPLE
SYRUP, LEMON

ZOGH MARG

PLANTATION PINEAPPLE & SAILOR JERRY RUM,
TEQUILA, ANCHO CHILI, INFUSED WITH GRILLED
PINEAPPLE, SUMAC & SALT RIM

NONO PANIRO PESTE

GIN, ELDERFLOWER, HERB FOAM, FETA CHEESE

CUCUMBER – ELDERFLOWER

ALBERT MICHLER GIN, CUCUMBER & ELDERFLOWER
TONIC

175 / 5CL



STARTERS & SNACKS



OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

50

HALF A DOZEN / ONE DOZEN OYSTERS

255 / 475

GAME ON

ROYAL FLUSH, TO SHARE OR NOT :)

FLATBREAD WITH SMETANA, MOZZARELLA & OSCETRA CAVIAR (30 G)

975

CREAMY LOBSTER VELOUTÉ

CREAMY SAFFRON AND LOBSTER VELOUTÉ WITH, COCONUT, CHILI & BRIOCHE BREAD

195 / 295 (WITH CAVIAR)

KOOKOO SABZI DE LUXE

HERB OMELETTE WITH SPINACH, WALNUTS, PISTACHIO, ALMONDS, SOUR CREAM & SEAWEED CAVIAR

180 / 295 (WITH CAVIAR)

CASSAVA CHIPS

CASSAVA CHIPS, BLEAK ROE, SMETANA & CHIVES

195

GRILLED SHRIMP

WITH SPICY TAMARIND SAUCE, GARLIC & LIME

165

TAHDIG ZONE, TO SHARE OR NOT :)

TWO CLASSIC PERSIAN STEWS, REIMAGINED AS DIPS,
SERVED WITH YOUR CHOICE OF CRISPY POTATO TAHDIG & LAVASH

FESEJAN: WALNUTS CREAM & POMEGRANATE

GHORMEH SABZI: HERBS, DRIED LIME & BEANS

185



SALAD OLIVIER

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

130

KASHKE BADEMJOOON (VEG)

EGGPLANT STIR WITH WHEY, WALNUTS & GRILLED SANGAK BREAD

135

HOUMMOS (VEG)

CREAMY MIX OF CHICKPEAS SPICED WITH CUMIN & GRILLED SANGAK BREAD

110

DOLMEH PONT NEUF (VEG)

PANKO FRIED DOLMEH

125

LOVE

CAVIAR BAR

BLACK DIAMOND

CAVIAR, BRIOCHE BREAD, SOUR CREAM, LEMON
WITH 1 SHOT OF GREY GOOSE OR CHAMPAGNE



295

OSCIETRA IMPERIAL 30 G

BILINER WITH SOUR CREAM & RED ONION

845

OSCIETRA IMPERIAL 50 G

BILINER WITH SOUR CREAM & RED ONION

995

OSCIETRA IMPERIAL 30 G

BILINER WITH SOUR CREAM & RED ONION
2 SHOT OF GREY GOOSE OR 2 GLAS OF CHAMPAGNE

1145



OSCIETRA IMPERIAL 50 G

BILINER WITH SOUR CREAM & RED ONION
4 SHOT OF GREY GOOSE OR 4 GLAS OF CHAMPAGNE

1655

UNLIMITED

CHAMPAGNE & MOUSSERANDE

SPAIN

CAVA, LOS MONTEROS BRUT NATURE
130 / 585

ITALY

BOLOURI, PROSECCO, ITALY
595

CHAMPAGNE

FRANCE

Palmer, LA RÉSERVE CHAMPAGNE
180 / 890

ALEXANDRE BONNET, GRANDE RÉSERVE 1,5 L MAGNUM CHAMPAGNE
2195

MOËT ICE CHAMPAGNE, MOËT & CHANDON
1995

MV CHARLES HEIDSIECK, BLANC DE BLANS CHAMPAGNE
1295

ALFRED GRATIEN, BRUT CLASSIQUE CHAMPAGNE
1200

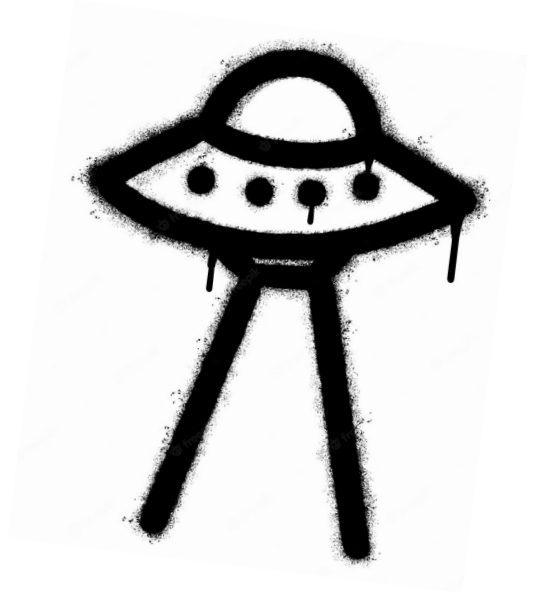
2013 ALFRED GRATIEN, CUVÉE PARADIS BRUT CHAMPAGNE
2900

2016 HATT ET SÖNER BRUT QUATTOUR, BLANC DE BLANCS CHAMPAGNE
1595

2009 MASON MUMM, BLANC DE NOIR CHAMPAGNE
2890

2011 HATT ET SÖNER DIGINTAS, PRESTIGE BRUT PREMIER CRU CHAMPAGNE
2800

2013 HATT ET SÖNER OMES, VINTAGE, BLANC DE BLANCS CHAMPAGNE
3600



À LA CARTE



CHAMPS ÉLYSÉES - TAJRISH

ENTRECOTE: CHARGRILLED RIB EYE STEAK

BARG: GRILLED LAMB FILLET

GRILLED SHRIMP: WITH SPICY TAMARIND SAUCE, GARLIC & LIME

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

425 PER PERSON (MIN 3 P)

RICH AND ROYAL

SHISHLIK: GRILLED LAMB RACKS

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

450 PER PERSON (MIN 2 P)



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

345 PER PERSON (MIN 2 P)



ALL PRICES INCLUDE VAT. IF YOU HAVE ANY ALLERGIES OR QUESTIONS, FEEL FREE TO ASK.
THE ORIGIN OF THE MEAT IS AVAILABLE UPON REQUEST.

ENTRECOTE

CHARGRILLED RIB EYE STEAK

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

465

SULTANI

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

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

390



VAZIRI

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

KOOBIDEH: GRILLED MINCED MEAT

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

365

JOOJE



GRILLED SAFFRON FRENCH FARM CORN CHICKEN THIGH FILLET

WITH FINELY CHOPPED PISTACHIOS & ALMONDS, SERVED WITH MAST MO SIR & SAFFRON TAHDIG

280

KOOBIDEH

GRILLED MINCED MEAT

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

295

FESENJAN A LA COUP D'ETAT

DUCK BREAST OR GRILLED SAFFRON CHICKEN THIGH FILLET

WITH WALNUTS CREAM & POMEGRANATE, TRUFFLE-PORT WINE SAUCE SERVED WITH MAST MO SIR & SAFFRON TAHDIG

330

MAHI SHEKAM POR



WHOLE GRILLED SEA BREAM ON THE BONE, LARDED WITH HERBS, WALNUT

SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

330

GIGOT

SLOW COOKED LEG OF LAMB, SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

310

GRILLED CELERIAC (VEG)

SEASONAL VEGETABLES, POMEGRANATE & TRUFFLE-PORT WINE SAUCE

SERVED WITH SAFFRON TAHDIG

330

FESENJAN (VEG)

OUMPH WITH WALNUTS CREAM & POMEGRANATE, TRUFFLE-PORT WINE SAUCE

SERVED WITH MAST MO SIR & SAFFRON TAHDIG

310

GOUP SHARING EXPERIENCE

FOR THE BEST EXPERIENCE, WE RECOMMEND OUR CHEF'S SELECTION FOR PARTIES OF 8 GUESTS OR MORE.

PARIS – TEHRAN

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 GRATED BLACK TRUFFLE & SANGAK BREAD

SANGAK

SANGAK BREAD

MAIN COURSE

CHAMPS ÉLYSÉES - TAJRISH

ENTRECOTE: CHARGRILLED RIB EYE STEAK

BARG: GRILLED LAMB FILLET

GRILLED SHRIMP: WITH SPICY TAMARIND SAUCE & LIME

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



SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY, CALIFORNIA, USA

2020 CHÂTEAU LESCALLE, CABERNET SAUVIGNON, BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE, AUSTRIA (DESSERT WINE)

925 PER PERSON (MIN 3 P)

COUP TASTING

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 GRATED 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

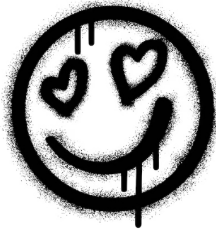
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE

SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

CHOCOPISTACHIO FUSION

CHOCOLATE WITH PISTACHIO ICE CREAM & PERSIAN BLUE SALT



SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

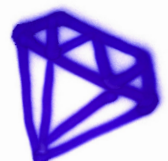
PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY,
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,
AUSTRIA
(DESSERT WINE)



845 PER PERSON (MIN 2 P)

ROYAL PERSIAN

STARTERS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

DOLMEH PONT NEUF

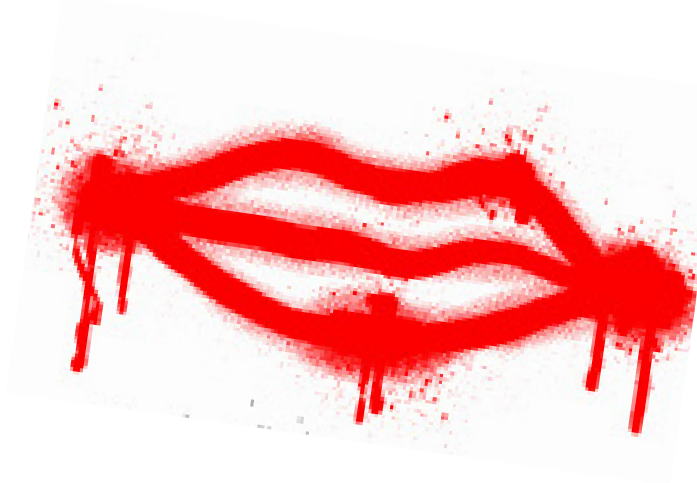
PANKO FRIED DOLMEH

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)

OUMPH 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)

SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY,
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,
AUSTRIA
(DESSERT WINE)

BEER

DRAFT BEER SHAMS LAGER

79

BOTTLE BEER

CARLSBERG HOF

60

SHIP FULL OF IPA

85

NON-ALCOHOLIC

54

GINGER BEER NON-ALCOHOLIC

65

MOCKTAILS

VIRGIN DOUGH YOGURT, MINT & SODA 85

POMEGRANATE LEMONADE POMEGRANATE, LEMON JUICE, SUGAR SPARKLING WATER 95

PISTACHIO SAGE CORDIAL, LIME JUICE, APPLE JUICE, PISTACHIO FOAM 110

SOFT DRINKS

SPARKLING WATER 48

C, CZ, F, S 48

APPLE OR POMMEGRANATE JUICE 48

SIDES

MAST MO SIR YOGURT & PERSIAN SHALLOT DIP

45

ZEYTON PARVARDE "PIMPED EDITION" MARINATED OLIVES WITH NUTS & POMEGRANATE

65

SALAD SHIRAZI TOMATO, CARROT, CUCUMBER & RED ONION SALAD

50

KHIAR SHOOR PICKLED CUCUMBER

45

TORSHI PICKLED VEGETABLES

50

SANGAK GRILLED SANGAK BREAD

45

TAHDIG CRISPY RICE WITH SAFFRON

45



WHITE WINES



FRANCE

IGP

2020 LES DAUPHIN, GRENACHE BLANC, VIOGNIER, MÉDITERRANÉE, FRANCE 130 / 495

BOURGOGNE

2020 BROCARD, CHABLIS, BOURGOGNE FRANCE 890

2017 BLANC TERROIR, BOURGOGNE VINCENT GIRARDIN FRANCE 940

ALSACE

2019 CUVÉE RENÉ DOPFF, RIESLING, ALSACE, FRANCE 165 / 665

LOIRE / LANGUEDOC-ROUSSILLON

2024 DOMAINE CROCHET, SANCERRE, LOIRE, FRANCE 820

2020 CHÂTEAU D'ANTUGNAC, CHARDONNAY, LANGUEDOC-ROUSSILLON, FRANCE 740

ITALY

2021 DA LUCA, PINOT GRIGIO , SICILY, ITALY 165 / 595

GERMANY

RHEINGAU

2020 SCHLOSS JOHANNISBERG, RIESLING, FEINHERB, RHEINGAU, GERMANY 895

2020 SCHLOSS JOHANNISBERG, RIESLING, TROCKEN, RHEINGAU, GERMANY 895

SOUTH AFRICA

2022 BOSMAN WELLINGTON, CHENIN BLANC, OASTAL REGION SOUTH AFRICA 695

USA

2023 CALERA, CHARDONNAY, CENTRAL COAST, USA 995

2022 LENWOOD, CHARDONNAY, CALIFORNIA, USA 175 / 795

IRAN

2021 YOUTAB, (ORANGE WINE) LORKOSH, ZAGROS, SHIRAZ, IRAN 795

ROSÉ WINE

2020 LES DAUPHIN GRENACHE, SYRAH, MÉDITERRANÉE, FRANCE 125 / 495

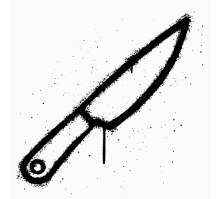


ERIK VIDEGÅRD'S CHOICE

2021 VIDEGÅRD GRUNER VELTLINER, LOWER AUSTRIA, AUSTRIA
690

2021 VIDEGÅRD , PET NAT, LOWER AUSTRIA, AUSTRIA
895

2021 VIDEGÅRD , DOLCETTO D'ALBA, ITALY
165 / 690



XOXO

RED WINES



FRANCE

CÔTES DU RHÔNE

2020 LES DAUPHINS GRENACHE, SYRAH, MÉDITERRANÉE, FRANCE 130 / 495

2024 LES CLEFS DE L'ENCLAVE CÔTES DU RHÔNE, FRANCE 175 / 720

2022 BOSMAN GENERATION 8, Shiraz, Coastal Region Sydafrika 175 / 720

2022 KHAYYAM MAS DE LIBIAN CÔTES DU RHÔNE, FRANCE 895

2019 VIGNERONS DE L'ENCLAVE CHATEAUNEUF DU PAPE, RHONE, FRANCE 1420

2022 CROZES-HERMITAGE SYRAH, LES ALEXANDRIN, RÔHNE, FRANCE 1095

LOIRE / LANGUEDOC-ROUSSILLON

2020 CHÂTEAU FOUQUET SAUMUR CABERNET FRANC, LOIRE, FRANCE 695

2017 DOMAINE DE BARONARQUES LIMOUX, LANGUEDOC ROUSSILLON 1590

BOURGOGNE

2020 CHATEAU DU CRAY PINOT NOIR, BOURGOGNE, FRANCE 890

2018 VINCENT GIRARDIN PINOT NOIR, BOURGOGNE, FRANCE 995

BORDEAUX

2020 CHÂTEAU LESCALLE CABERNET SAUVIGNON BORDEAUX SUPERIEUR, FRANCE 175 / 795

2017 MOUTON CADET BARON PHILIPPE DE ROTHSCHILD, (AOC) BORDEAUX, FRANCE 990

2016 CHÂTEAU PICQUE CAILLOU PESSAC-LÉOGNAN , BORDEAUX, FRANCE 1350

2016 CHÂTEAU BARRIL DU BLANC SAINT-ÉMILION, GRAND CRU BORDEAUX, FRANCE 1395

2015 CHÂTEAU DU MOULIN NOIR MONTAGE-SAINT-ÉMILION, BORDEAUX, FRANCE 995

2015 CHÂTEAU KIWRAN MARGAUX 3ÈME CRU BORDEAUX, FRANCE 2995

2015 CHÂTEAU BLASSON D'ISSAN HAUT MÉDOC BORDEAUX, FRANCE 1760

2016 CHÂTEAU LA GRAVE POMEROL BORDEAUX, FRANCE 2395

2021 CHÂTEAU CHANTALOUTTE POMEROL BORDEAUX, FRANCE 1295

2016 B CHÂTEAU L'HOSPITALET DE GAZIN A POMEROL BORDEAUX, FRANCE 2495

2011 CHÂTEAU HOSANNA POMEROL BORDEAUX, FRANCE 4350



ITALY

PIEDMONT / SICILY

- 2022 **LUIGI VOGHERA** BARBERA D'ALBA, ITALY 170 / 695
2020 **DA LUCA** NERO D'AVOLA, ACCOLADE WINES, ITALY 165 / 620
2021 **ZENATO RIPASSA**, VALPOLICELLA ITALY 820
2019 **TORNESI BRUNELLO DI MONTALCINO** TUSCANY, ITALY 1995 SEK
2017 **CORZANO E PATERNO, I TRE BORRI** TUSCANY, ITALY 1495 SEK
2020 **RENZO MARIANI CHIANTI CLASSICO** TUSCANY, ITALY 1345 SEK
2019 **ENDRIZZI SERPAIOLO ROSSO MAREMMA**, TUSCANY, ITALY 795
2021 **PRODUTTORI DEI COLLINI** BAROLO PIEDMONT, ITALY 950
2020 **CHRISTIAN BOFFA** BAROLO MARIAME PIEMONTE, ITALY 1995 SEK
2018 **GENNAMA** BAROLO PIEDMONT, ITALY MAGNUM 1850



ARGENTINA

- 2023 **FINCA LA CELIA** MALBEC, MENDOZA, ARGENTINA 170 / 695

GERMANY

- 2022 **EBERBACH** PINOT NOIR, RHEINGAU, GERMANY 170 / 695

URUGUAY

- 2017 **LAURA CASELLA & MARIANA MENGUZZI** TANNAT, CANELONES, URUGUAY 790

USA

- 2023 **CALERA**, PINOT NOIR, CENTRAL COAST, USA 995
2022 **SEGHESSIO**, ZINFANDEL, SONOMA COUNTY, USA 995
2013 **DARIUS II** CABERNET SAUVIGNON SAGE VINEYARD, NAPA VALLEY, CA, USA 7495
2018 **DARIUS II** CABERNET SAUVIGNON SAGE VINEYARD, NAPA VALLEY, CA, USA -6995
2019 **DARIUS II** CABERNET FRANC SAGE VINEYARD, NAPA VALLEY, CA, USA -2395
2014 **STONHEDGE GRAND RESERVE** CABERNET SAUVIGNON, NAPA VALLEY, CA, USA 1650

IRAN

- 2021 **THE MASTER SAADI** SAMARGHANDI, GORCHESH VINTAGE, ZAGROS, SHIRAZ IRAN 855 / 185
2021 **THE POET-HAFEZ** GORCHESH VINTAGE, ZAGROS, SHIRAZ IRAN 895
2021 **KING DIAKO** ZAGROS, SHIRAZ IRAN 895



COUP D'ÉTAT

COUP D'ÉTAT

PERSIAN DINNER CLUB