

# CHAMBRE SÉPARÉE 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

895 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

### 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

845 PER PERSON

