

L'ART DE LA TABLE

COUP D'ÉTAT
COUP D'ÉTAT

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

ZOGH MARG

PLANTATION PINEAPPLE & SAILOR JERRY RUM,
CHILI

DIRTY DOUGH

TEQUILA, YOGURT, MINT & LIME

DODOL TALA

MEZCAL SAN COSME, ALBERT MICHLER GIN,
GRAPEFRUIT

75 / SHOT

CASSAVA CHIPS

85

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

GOZ MALAGH

GIN, LAVASHAK SORBET,
BARBERRY, MORELLO CHERRY, POMEGRANATE

TEHRAN 1976

TEQUILA, PASSION FRUIT, CHILLI, CILANTRO,

DOODOOL TALA

MEZCAL SAN COSME, ALBERT MICHLER GIN,

JOON

PISTACHIO INFUSED BOURBON, CHOCOLATE
BITTER, HONEY, SALTED PISTACHIO

CHOOSIE NASHTA

ALU (PLUM) INFUSED VODKA, MARTINI, LEMON

DIRTY DOUGH

TEQUILA, YOGURT, MINT & LIME

SUNNY SPRING IN SHIRAZ

VODKA, SAFFRON, CINNAMON, SIMPLE SYRUP

ZOGH MARG

PLANTATION PINEAPPLE & SAILOR JERRY RUM,
TEQUILA

CUCUMBER – ELDERFLOWER

ALBERT MICHLER GIN & ELDERFLOWER TONIC
175 / 5CL

MOCKTAILS

VIRGIN DOUGH

YOGURT, MINT & SODA
85

POMEGRANATE LEMONADE

POMEGRANATE, LEMON JUICE, SPARKLING WATER
95

PISTACHIO

SAGE CORDIAL, APPLE JUICE, PISTACHIO FOAM
110

CAVIAR BAR

BLACK DIAMOND

CAVIAR, BRIOCHE BREAD, SOUR CREAM, LEMON
WITH 1 SHOT OF GREY GOOSE OR CHAMPAGNE
295

OSCIETRA IMPERIAL 30 G

BRIOCHE BREAD WITH SOUR CREAM & RED ONION
845

OSCIETRA IMPERIAL 50 G

BRIOCHE BREAD WITH SOUR CREAM & RED ONION
995

OSCIETRA IMPERIAL 30 G

BRIOCHE BREAD WITH SOUR CREAM & RED ONION
2 SHOTS OF GREY GOOSE OR 2 GLASSES OF
CHAMPAGNE
1145

OSCIETRA IMPERIAL 50 G

BRIOCHE BREAD WITH SOUR CREAM & RED ONION
4 SHOTS OF GREY GOOSE OR 4 GLASSES OF
CHAMPAGNE
1655

CHAMPAGNE

FRANCE

Palmer LA RÉSERVE CHAMPAGNE
180 / 890

CORDON ROUGE G.H MUMM BLANC DE NOIR
CHAMPAGNE
995

ALEXANDRE BONNET GRANDE RÉSERVE 1,5 L
MAGNUM CHAMPAGNE
2195

MOËT ICE CHAMPAGNE MOËT & CHANDON
1995

MV CHARLES HEIDSIECK BLANC DE BLANCS
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 MAISON 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

MOUSSERANDE

SPAIN

CAVA LOS MONTEROS BRUT NATURE
130 / 585

ITALY

BOLOURI PROSECCO, ITALY
595

STARTERS & SNACKS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

50

HALF A DOZEN / ONE DOZEN OYSTERS

255 / 475

CASSAVA CHIPS

CASSAVA CHIPS, BLEAK ROE, SMETANA & CHIVES

195

KOOKOO SABZI DE LUXE

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

180 / 295 (WITH CAVIAR)

CREAMY LOBSTER VELOUTÉ

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

195 / 295 (WITH CAVIAR)

GRILLED SHRIMP

WITH SPICY TAMARIND SAUCE, GARLIC & LIME

165

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

TAHDIG ZONE, TO SHARE OR NOT :)

TWO CLASSIC PERSIAN STEWS, REIMAGINED AS DIPS,

SERVED WITH CRISPY POTATO TAHDIG & LAVASH

FESENJAN: WALNUTS CREAM & POMEGRANATE

GHORMEH SABZI: HERBS, DRIED LIME & BEANS

185

À LA CARTE

ENTRECOTE

CHARGRILLED RIB EYE STEAK

SERVED WITH SUMAC BEARNAISE SAUCE, RED WINE SAUCE, SALAD SHIRAZI, HERBAL & BEANS TAHDIG
465

SULTANI

BARG: GRILLED LAMB FILLET

KOOBIDEH: GRILLED MINCED MEAT

SERVED WITH MAST-O-MOUSIR, SUMAC BEARNAISE SAUCE & SAFFRON TAHDIG
395

JOOJE

GRILLED SAFFRON FRENCH FARM CORN CHICKEN THIGH FILLET WITH FINELY

CHOPPED PISTACHIOS & ALMONDS

SERVED WITH MAST-O-MOUSIR, SALAD SHIRAZI & SAFFRON TAHDIG

310

RED WINE BRAISED LAMB SHANK – GHORMEH SABZI

SLOW-COOKED LAMB SHANK WITH HERBS, KIDNEY BEANS & DRIED LIME

SERVED WITH MAST-O-MOSIR & SAFFRON TAHDIG

335

FESENJAN

DUCK BREAST WITH WALNUTS CREAM & POMEGRANATE, TRUFFLE-PORT WINE SAUCE, SERVED WITH

SALAD SHIRAZI & SAFFRON TAHDIG

330

COD LOIN WITH SAFFRON

BUTTER-BAKED COD LOIN WITH ROASTED FENNEL, CREAMY POTATO PURÉE & SAFFRON LOBSTER SAUCE
WITH TROUT ROE

365

FESENJAN (VEG)

PLANT-BASED CHICKEN-STYLE PIECES WITH WALNUT CREAM & POMEGRANATE, TRUFFLE-PORT WINE

SAUCE, SERVED WITH SALAD SHIRAZI & SAFFRON TAHDIG

310

GHORMEH SABZI (VEG)

PLANT-BASED CHICKEN-STYLE PIECES WITH HERBS, KIDNEY BEANS & DRIED LIME

SERVED WITH SALAD SHIRAZI & SAFFRON TAHDIG

310

SHARING MENUS

DESIGNED FOR THE WHOLE TABLE AND SERVED FAMILY-STYLE

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-O-MOUSIR, SALAD SHIRAZI & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

365 PER PERSON
MINIMUM 2 GUESTS

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-O-MOUSIR & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

525 PER PERSON
MINIMUM 2 GUESTS

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

625 PER PERSON
MINIMUM 2 GUESTS

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

GROUP MENU

FOR PARTIES OF 8 GUESTS OR MORE
SERVED FAMILY-STYLE

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

KOOKOO SABZI DE LUXE

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

DOLMEH PONT NEUF

PANKO FRIED DOLMEH

SANGAK

GRILLED SANGAK BREAD

MAIN COURSE

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-O-MOUSIR & SUMAC

BEARNAISE SAUCE

SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

CHOCOFUSION

CHOCOLATE WITH HAZELNUT ICE CREAM & PERSIAN BLUE SALT

895 PER PERSON
MINIMUM 2 GUESTS

SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

PALMER, LA RÉSERVE CHAMPAGNE

2022 LENWOOD CHARDONNAY,
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSSLESE, AUSTRIA
(DESSERT WINE)

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

SIDES

MAST-O-MOUSIR

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

FRENCH FRITES

SERVED WITH SUMAC BEARNAISE SAUCE
75

TAHDIG

CRISPY RICE WITH SAFFRON
45

BAGHALI POLO

CRISPY RICE WITH HERBAL & BEANS TAHDIG
55

BEER

DRAFT BEER

SHAMS LAGER
89

SHAMS LAGER SAFFRON

105

BOTTLE BEER

CARLSBERG HOF

69

SHIP FULL OF IPA

89

NON-ALCOHOLIC

54

GINGER BEER

NON-ALCOHOLIC
65

SOFT DRINKS

SPARKLING WATER

48

C, CZ, F, S

48

APPLE

48

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

LOIRE / LANGUEDOC-ROUSSILLON

2024 DOMAINE CROCHET SANCERRE, LOIR FRANCE 820

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

2022 TAREQ TAYLOR RIESLING, TROCKEN, RHEINGAU, GERMANY 165 / 665

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 130 / 495

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 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

BORDEAUX

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

2016 ANNONCE DE BÉLAIR-MONANGE SAINT-ÉMILION GRAND CRU, BORDEAUX, FRANCE 2795

2017 ANNONCE DE BÉLAIR-MONANGE SAINT-ÉMILION GRAND CRU, BORDEAUX, FRANCE 2395

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

2010 CHÂTEAU LA PROVIDENCE POMEROL, BORDEAUX, FRANCE 2995

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 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

2017 CORZANO E PATERNO I TRE BORRI TOSCANY, ITALY 1495

2020 RENZO MARIANI CHIANTI CLASSICO TOSCANAY, ITALY 1345

2019 ENDRIZZI SERPAIOLO ROSSO MAREMMA, TUSCANY, ITALY 795

2021 PRODUTTORI DEI COLLIN BAROLO PIEDMONT, ITALY 950

2020 CHRISTIAN BOFFA BAROLO MARIAME PIEMONTE, ITALY 1995

ARGENTINA

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

GERMANY

2022 EBERBACH PINOT NOIR, RHEINGAU, GERMANY 170 / 695

URUGUAY

2017 LAURA CASELLA & MARIANA TANNAT, CANELONES, URUGUAY 790

USA

2021 OTHELLO DOMINUS ESTATE, NAPA VALLEY 1695

2023 CALERA PINOT NOIR, CENTRAL COAST, USA 945

2022 SEGHEISIO 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, SHIRAZ IRAN 855 / 185

2021 THE POET-HAFEZ GORCHESH VINTAGE, SHIRAZ, IRAN 895

2021 KING DIAKO ZAGROS, SHIRAZ, IRAN 895

COUP D'ÉTAT

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PERSIAN DINNER CLUB