

L'ART DE LA TABLE

COUP D'ÉTAT
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PERSIAN DINNER CLUB

STARTERS & SNACKS

OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

50

HALF A DOZEN / ONE DOZEN OYSTERS

255 / 475

ROYAL FLUSH, TO SHARE OR NOT :)

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

975

KOOKOO SABZI DE LUXE

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

180 / 295 (WITH CAVIAR)

THE FORBIDDEN BURRATA

HEIRLOOM TOMATOES, FRISEE LETTUCE, JALAPEÑO MAYONNAISE, SAFFRON VINAIGRETTE, AND CRISPY FRIED SHALLOTS

185

CASSAVA CHIPS

CASSAVA CHIPS, BLEAK ROE, SMETANA & CHIVES

195

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

DOLMEH PONT NEUF (VEG)

PANKO FRIED DOLMEH

125

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

LOGHMEH, JUST A BITE? :)

JOOJE TACO

TAHDIG TORTILLA, PICKLED TOMATOES, SAFFRON CHICKEN, SERVED WITH YOGURT

CRISPY SHRIMP TACO

TAHDIG TORTILLA, PICKLED TOMATOES, FRIED SHRIMP SPICY TAMARIND SAUCE & JALAPEÑO MAYO

195

HIGH RISK OF ORDERING
A SECOND ROUND



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)

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

SHIRAZ CHICKEN SALAD

GRILLED CHICKEN, HEIRLOOM TOMATOES, FRISÉE LETTUCE, JALAPEÑO MAYO, SAFFRON VINAIGRETTE

265

FESENJAN (VEG)

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

SERVED WITH MAST MO SIR & SAFFRON TAHDIG

310

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

MOCKTAILS

VIRGIN DOOGH

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

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

FRENCG FRITES

SERVED WITH SUMAC BEARNAISE SAUCE

75

TAHDIG

CRISPY RICE WITH SAFFRON

45

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