

CHAMBRE SÉPARÉE



DE LUXE

STARTERS

CRISPY FRIED OYSTER,
PARMESAN CREAM, OSCETRA CAVIAR

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

KOOKOO SABZI DE LUXE
HERB OMELETTE WITH SPINACH, WALNUTS, PISTACHIO,
ALMONDS, SOUR CREAM TOPPED WITH OSCETRA CAVIAR

MAIN COURSE

CHOOSE YOUR WAY: MEAT OR VEGGE

CHARGRILLED RIB EYE STEAK
SEASONAL VEGETABLES, SOY-MARINATED SHIITAKE,
AND POMEGRANATE RED WINE SAUCE TOPPED
WITH OSCIETRA CAVIAR

OR

GRILLED CELERIAC (VEG)
WALNUT SAUCE, CONFIT CELERY ROOT, SOY-MARINATED
SHIITAKE, PEAS AND POMEGRANATE
SERVED WITH SAFFRON TAHDIG

DESSERT

CAVIAR DREAM
VANILLA ICE CREAM TOPPED WITH CAVIAR

1995 PER PERSON INC 4 GLAS OF WINE



SOMMELIER'S SELECTION

CURATED WINE PARING INCLUDED

ALFRED GRATIEN, BRUT CLASSIQUE
CHAMPAGNE

2023 CALERA CHARDONNAY,
CENTRAL COAST, USA

2016 CHÂTEAU BARRIL DU BLANC,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSELE,
AUSTRIA
(DESSERT WINE)

WINES MAY VARY DEPENDING ON
AVAILABILITY

LIKE A
BOSS

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

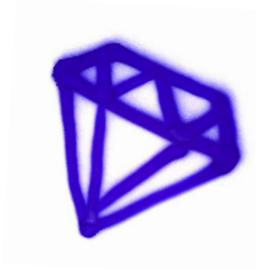
CHICKEN THIGH FILLET WITH FINELY CHOPPED
PISTACHIOS & ALMONDS

SERVED WITH MAST MO SIR, TOMATO SALAD,
RED WINE SAUCE & SUMAC BEARNAISE SAUCE
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

COUP D'ETATS CHOCOLATE TRUFFLE

925 PER PERSON



SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSELE,
AUSTRIA

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

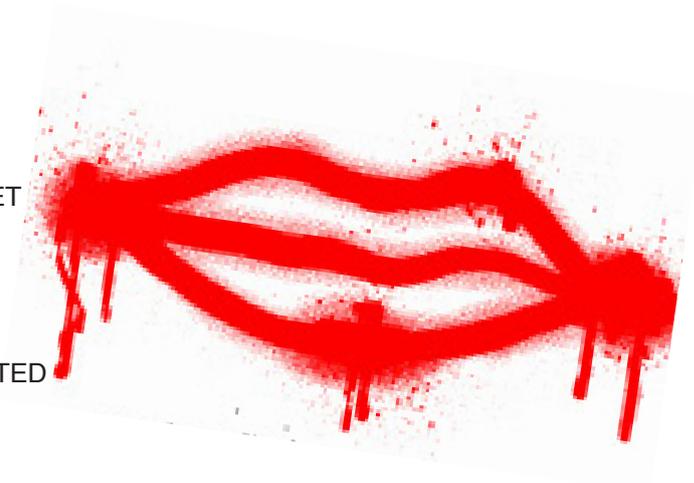
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

DESSERT

CHOCOPISTACHIO FUSION

CHOCOLATE WITH PISTACHIO ICE CREAM & PERSIAN BLUE SALT

845 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:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

OR

2022 LENWOOD
CHARDONNAY, CALIFORNIA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,
AUSTRIA
(DESSERT WINE)