

ART

L'ART DE LA TABLE

COUP D'ÉTAT
کوپ د لایا

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

PARIS – TEHRAN – OAXACA

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET & MEZCAL

95

MANTICORE TARTARE

BEEF TENDERLOIN TARTARE WITH HERBS, EGG YOLK, BARBERRY DRESSING & BRIOCHE BREAD EVERYTHING IS ALSO SERVED WITH CAVIAR

175 / 295

KOOKOO SABZI DE LUXE

HERB OMELETTE WITH SPINACH, WALNUTS, PISTACHIO, ALMONDS, SOUR CREAM & BLEAK ROE OR CAVIAR

180 / 295

CASSAVA CHIPS

CASSAVA CHIPS, BLEAK ROE, SMETANA & CHIVES

195

GAME ON

VELVET MÉLANGE

FIG, BURRATA, PISTACHIO, MINT & SUMAC

185

SALAD OLIVIER

CREAMY CHICKEN & POTATO SALAD TOPPED WITH GRANTED 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

95



À LA CARTE

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



395 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



VEAL NOIR

SLOW COOKED VEAL SHOULDER, SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

310

FESENJAN (VEG)

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

SERVED WITH MAST MO SIR & SAFFRON TAHDIG

310

GHORMEH SABZI (VEG)

SAFFRON MARINATED OUMPH, HERBS, DRIED LIME & BEANS

SERVED WITH MAST MO SIR & SAFFRON TAHDIG

295

BEER AND CIDER



DRAFT BEER SHAMS LAGER

79

BOTTLE BEER CARLSBERG HOF

60

OPPIGÅRDS IPA

85

NON-ALCOHOLIC

54

VIDEGÅRD GINGER PINUETTE BURK NON-ALCOHOLIC

95

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

PERRIER 33 CL 48

PERRIER 70 CL 75

C, CZ, F, S 48

ZAMZAM 55

APPLE OR CRANBERRY 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





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