

**ART**

# L'ART DE LA TABLE

**COUP D'ÉTAT**  
**كوب د'ایات**

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

GAME ON

## ROYAL FLUSH, TO SHARE OR NOT :)

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

975

## CREAMY LOBSTER VELOUTÉ

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

195 / 295 (WITH CAVIAR)

## KOOKOO SABZI DE LUXE

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

180 / 295 (WITH CAVIAR)

## CASSAVA CHIPS

CASSAVA CHIPS, BLEAK ROE, SMETANA & CHIVES

195

## GRILLED SHRIMP

WITH SPICY TAMARIND SAUCE, GARLIC & LIME

165

## TAHDIG ZONE, TO SHARE OR NOT :)

TWO CLASSIC PERSIAN STEWS, REIMAGINED AS DIPS,  
SERVED WITH YOUR CHOICE OF CRISPY POTATO TAHDIG & LAVASH

**FESEJAN:** WALNUTS CREAM & POMEGRANATE

**GHORMEH SABZI:** HERBS, DRIED LIME & BEANS

185



## 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

## HOUMMOS (VEG)

CREAMY MIX OF CHICKPEAS SPICED WITH CUMIN & GRILLED SANGAK BREAD

110

## DOLMEH PONT NEUF (VEG)

PANKO FRIED DOLMEH

125

LOVE

# 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)



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

## GIGOT

SLOW COOKED LEG OF LAMB, SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

310

## GRILLED CELERIAC (VEG)

WALNUT SAUCE, SEASONAL VEGETABLES, SOY-MARINATED SHIITAKE, PEAS AND POMEGRANATE

SERVED WITH SAFFRON TAHDIG

330

## FESENJAN (VEG)

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

SERVED WITH MAST MO SIR & SAFFRON TAHDIG

310

# GOUP SHARING EXPERIENCE

FOR THE BEST EXPERIENCE, WE RECOMMEND OUR CHEF'S SELECTION FOR PARTIES OF 8 GUESTS OR MORE.

## 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



### SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY, CALIFORNIA, USA

2020 CHÂTEAU LESCALLE, CABERNET SAUVIGNON, BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE, AUSTRIA (DESSERT WINE)

925 PER PERSON (MIN 3 P)

# 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

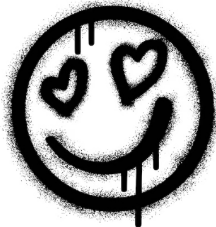
SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE

SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

## DESSERT

### CHOCOPISTACHIO FUSION

CHOCOLATE WITH PISTACHIO ICE CREAM & PERSIAN BLUE SALT



## SOMMELIER'S SELECTION

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

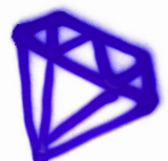
PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS  
BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY,  
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,  
CABERNET SAUVIGNON,  
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,  
AUSTRIA  
(DESSERT WINE)



845 PER PERSON (MIN 2 P)

# ROYAL PERSIAN

## STARTERS

### OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

### KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

### DOLMEH PONT NEUF

PANKO FRIED DOLMEH

### ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

### SANGAK

SANGAK BREAD



## MAIN COURSE

CHOOSE YOUR WAY: MEAT, VEGGE OR FISH

### RICH AND ROYAL

**BARG:** GRILLED LAMB FILLET

**KOOBIDEH:** GRILLED MINCED MEAT

**JOOJE:** GRILLED SAFFRON CHICKEN THIGH FILLET  
WITH FINELY CHOPPED PISTACHIOS & ALMONDS

**SHISHLIK:** GRILLED LAMB RACKS

SERVED WITH MAST MO SIR & SUMAC BEARNAISE SAUCE  
SAFFRON TAHDIG, HERBAL & BEANS TAHDIG

OR

### FESENJAN (VEG)

OUMPH WITH WALNUT CREAM, TRUFFLE-PORT WINE SAUCE  
SERVED WITH MAST MO SIR, SALAD SHIRAZI & SAFFRON  
TAHDIG

OR

### MAHI SHEKAM POR

WHOLE GRILLED SEA BREAM ON THE BONE, LARDED WITH  
HERBS, WALNUT,  
SERVED WITH MAST MO SIR, SALAD SHIRAZI, HERBAL &  
BEANS TAHDIG

## DESSERT

### MONSIEUR MASHTI

PERSIAN STYLE KAKOR SERVED WITH  
PISTACHIO CREAM

745 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:

PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS  
BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY,  
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,  
CABERNET SAUVIGNON,  
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,  
AUSTRIA  
(DESSERT WINE)

# BEER

## DRAFT BEER SHAMS LAGER

79

## BOTTLE BEER

### CARLSBERG HOF

60

### SHIP FULL OF IPA

85

### NON-ALCOHOLIC

54

### GINGER BEER NON-ALCOHOLIC

65

# 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

## SPARKLING WATER 48

## C, CZ, F, S 48

## APPLE OR POMMEGRANATE 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





# COUP D'ÉTAT

COUP D'ÉTAT

PERSIAN DINNER CLUB