

LE PATOGH

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

2020 DOMAINE GAUTHERON, CHABLIS BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY, CALIFORNIA, USA

2020 CHÂTEAU LESCALLE, CABERNET SAUVIGNON, BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSSLESE, AUSTRIA (DESSERT WINE)