

COUP 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

925 PER PERSON (MIN 3 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)

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:

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4 GLASSES – 700 SEK

SELECTION INCLUDES:

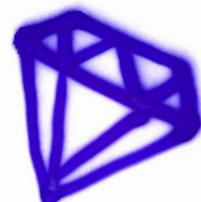
PALMER, LA RÉSERVE CHAMPAGNE

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

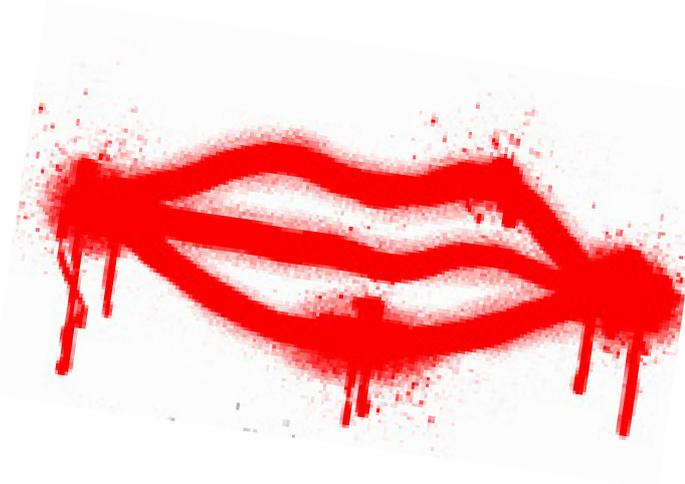
PANKO FRIED DOLMEH

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

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4 GLASSES – 700 SEK

SELECTION INCLUDES:

PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
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AUSTRIA
(DESSERT WINE)