

# GROUP MENUS

FOR THE BEST EXPERIENCE WITH US WE OFFER OUR  
CHEF'S CHOICE MENU FOR COMPANY OF EIGHT PEOPLE OR MORE !!!

## TASTING MENU

### STARTERS

#### OYSTER "PARIS – TEHRAN"

OYSTER ON THE HALF SHELL WITH FROZEN HOT SORBET

#### KASHKE BADEMJOOON

EGGPLANT STIR WITH WHEY & WALNUTS

#### HUMMUS LE NOIR

CREAMY BLACKBEAN HUMMUS

#### ZEYTON PARVARDE "PIMPED EDITION"

MARINATED OLIVES WITH NUTS & POMEGRANATE

#### DOLMEH PONT NEUF

PANKO FRIED DOLMEH

#### SANGAK

GRILLED SANGAK BREAD

### MAIN COURSE

#### 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 BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

### DESSERT

#### SAFFRON CRÈME BRÛLÉE

SAFFRON CRÈME BRÛLÉE WITH ROASTED ALMOND

795 PER PERSON



## No.1

### STARTERS

#### **KASHKE BADEMJOOON**

EGGPLANT STIR WITH WHEY & WALNUTS

#### **ZEYTON PARVARDE "PIMPED EDITION"**

MARINATED OLIVES WITH NUTS & POMEGRANATE

#### **SANGAK**

GRILLED SANGAK BREAD

### MAIN COURSE

#### **CYRUS THE GREAT**

**BARG:** GRILLED LAMB FILLET

**KOOBIDEH:** GRILLED MINCED MEAT

**JOOJE:** GRILLED SAFFRON CHICKEN THIGH FILLET

WITH FINELY CHOPPED PISTACHIOS & ALMONDS

SERVED WITH BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG

### DESSERT

#### **PERSIAN NOUGAT**

WITH WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

495 PER PERSON

# No.2

## STARTERS

### **KASHKE BADEMJOOON**

EGGPLANT STIR WITH WHEY, WALNUTS

### **DOLMEH PONT NEUF**

PANKO FRIED DOLMEH

### **SANGAK**

GRILLED SANGAK BREAD

## MAIN COURSE

### **RICH AND ROYAL**

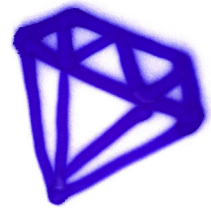
**BARG:** GRILLED LAMB FILLET

**KOOBIDEH:** GRILLED MINCED MEAT

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

**SHISHLIK:** GRILLED LAMB RACKS

SERVED WITH BELUGA LENTILS, MAST MO SIR, SUMAC BEARNAISE SAUCE & TAHDIG



## DESSERT

### **CHOCOLATE PANNA COTTA**

WITH SOHAN & BLUE SALT

620 PER PERSON

**F / V**



**STARTERS**

**HUMMUS LE NOIR**  
CREAMY BLACKBEAN HUMMUS

**ZEYTON PARVARDE "PIMPED EDITION"**  
MARINATED OLIVES WITH NUTS & POMEGRANATE

**DOLMEH PONT NEUF**  
PANKO FRIED DOLMEH

**SANGAK**  
GRILLED SANGAK BREAD

**MAIN COURSE**

**MAHI SHEKAM POR**  
WHOLE GRILLED SEA BREAM ON THE BONE, LARDED WITH HERBS, WALNUT,  
SERVED WITH MAST MO SIR, HERBAL & BEANS TAHDIG

**OR**

**FESENJAN (VEG)**  
SOY MEAT WITH WALNUT CREAM, TRUFFLE-PORT WINE SAUCE  
SERVED WITH MAST MO SIR & SAFFRON TAHDIG

**DESSERT**

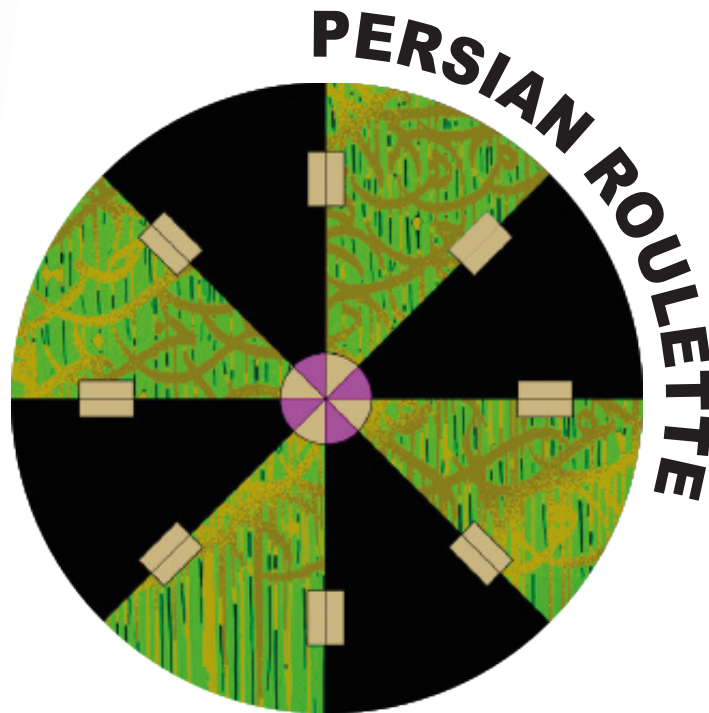
**PERSIAN NOUGAT**  
WITH WHITE NOUGAT SWEET CARAMELS WITH PISTACHIO

495 PER PERSON



# COUP D'ÉTAT

PERSIAN DINNER CLUB



## NO TAAROF PLEASE! SPIN THE WHEEL, WHO'S GONNA PAY?

Taarof (Tarof) means in Iranian society a form of politeness or etiquette that involves putting someone else's needs before one's own. A selfless act that emphasizes humility and social rank. To pronounce tarof, Swedes would say "ta-roff".



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