

CHAMBRE SÉPARÉE



MENU AU DE LUXE

STARTERS

CRISPY FRIED OYSTER,
PARMESAN CREAM, OSCETRA CAVIAR

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

KOOKOO SABZI DE LUXE
HERB OMELETTE WITH SPINACH, WALNUTS, PISTACHIO,
ALMONDS, SOUR CREAM TOPPED WITH OSCETRA CAVIAR

MAIN COURSE

CHOOSE YOUR WAY: MEAT OR VEGGE

CHARGRILLED RIB EYE STEAK
SEASONAL VEGETABLES, SOY-MARINATED SHIITAKE,
AND POMEGRANATE RED WINE SAUCE TOPPED
WITH OSCIETRA CAVIAR

OR

GRILLED CELERIAC (VEG)
WALNUT SAUCE, CONFIT CELERY ROOT, SOY-MARINATED
SHIITAKE, PEAS AND POMEGRANATE
SERVED WITH SAFFRON TAHDIG

DESSERT

CAVIAR DREAM
VANILLA ICE CREAM TOPPED WITH CAVIAR

1995 PER PERSON INC 4 GLAS OF WINE



LE VIN PACK

CURATED WINE PARING INCLUDED

ALFRED GRATIEN, BRUT CLASSIQUE
CHAMPAGNE

2023 CALERA CHARDONNAY,
CENTRAL COAST, USA

2016 CHÂTEAU BARRIL DU BLANC,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAU SLESE,
AUSTRIA
(DESSERT WINE)

WINES MAY VARY DEPENDING ON
AVAILABILITY

LIKE A
BOSS

No.1

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



LE VIN PACK

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

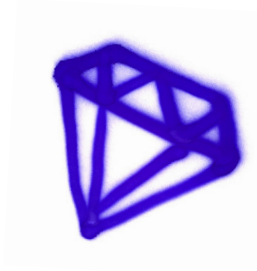
SELECTION INCLUDES:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,
AUSTRIA
(DESSERT WINE)



No.2

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

LE VIN PACK

CHOOSE YOUR EXPERIENCE:

2 GLASSES – 350 SEK

3 GLASSES – 525 SEK

4 GLASSES – 700 SEK

SELECTION INCLUDES:

ALEXANDRE BONNET,
GRANDE RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS
BOURGOGNE, FRANCE

OR

2022 LENWOOD
CHARDONNAY, CALIFORNIA

2020 CHÂTEAU LESCALLE,
CABERNET SAUVIGNON,
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,
AUSTRIA
(DESSERT WINE)