

# **COUP SHARING EXPERIENCE**

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

# 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)**  
SEASONAL VEGETABLES, POMEGRANATE & TRUFFLE-PORT  
WINE SAUCE, SERVED WITH SAFFRON TAHDIG

## DESSERT

**CAVIAR DREAM**  
VANILLA ICE CREAM TOPPED WITH CAVIAR

1995 PER PERSON INC 4 GLAS OF WINE



## SOMMELIER'S SELECTION

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 BEERENAUSELE,  
AUSTRIA  
(DESSERT WINE)

WINES MAY VARY DEPENDING ON  
AVAILABILITY

**LIKE A  
BOSS**

# 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 BEERENAU SLESE,  
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

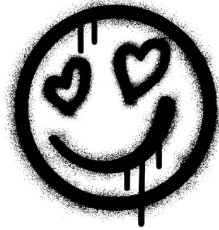
### DOLMEH PONT NEUF

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

845 PER PERSON (MIN 2 P)



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SELECTION INCLUDES:

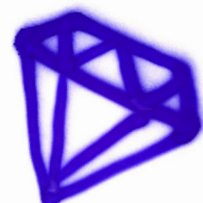
PALMER, LA RÉSERVE CHAMPAGNE

2020 DOMAINE GAUTHERON, CHABLIS  
BOURGOGNE, FRANCE

2022 LENWOOD CHARDONNAY,  
CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,  
CABERNET SAUVIGNON,  
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAU SLESE,  
AUSTRIA  
(DESSERT WINE)



# 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

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SELECTION INCLUDES:

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CALIFORNIA, USA

2020 CHÂTEAU LESCALLE,  
CABERNET SAUVIGNON,  
BORDEAUX SUPÉRIEUR, FRANCE

2022 KRACHER BEERENAUSLESE,  
AUSTRIA  
(DESSERT WINE)