PARIS – TEARAN

STARTERS

OYSTER ”PARIS – TEHRAN”
Oyster on the half shell with frozen hot sorbet

BLACK DIAMOND
Caviar, brioche, sour cream & lemon
Served with 1 shot of Grey Goose or 1 glass of Champagne

SALAD OLIVIER
Creamy chicken & potato salad, black truffle

SANGAK
Grilled Sangak bread

MAIN COURSE

ENTRECÔTE — Chargrilled rib-eye steak
BARG — Grilled lamb fillet
GRILLED SHRIMP — Grilled shrimp with spicy tamarind sauce, garlic & lime
JOOJE — Grilled saffron-marinated French corn-fed chicken thigh

Finished with finely chopped pistachios & almonds.
Served with mast-o-musir, tomato salad, red wine jus & sumac béarnaise
Saffron tahdig & green herb-and-bean tahdig

DESSERT

CAVIAR DREAM
Vanilla ice cream topped with caviar

1195 PER PERSON

SOMMELIER’S SELECTION

CHOOSE YOUR EXPERIENCE:

2 glasses – 350 sek
3 glasses – 525 sek
4 glasses – 700 sek

SELECTION INCLUDES:

Palmer & Co, La Réserve
2022 Lenwood Chardonnay, California, USA
2020 Château Lescalle, Cabernet Sauvignon, Bordeaux Supérieur, France
2022 Kracher Beerenauslese, Austria (dessert wine)