COUP D´ETAT

CAVIAR BAR

BLACK DIAMOND
Caviar, brioche, sour cream & lemon.
Served with 1 shot of Grey Goose or 1 glass of Champagne.
295

OSCIETRA IMPERIAL 30 G
Brioche, sour cream & red onion.
845

OSCIETRA IMPERIAL 50 G
Brioche, sour cream & red onion.
995

OSCIETRA IMPERIAL 30 G
Brioche, sour cream & red onion.
Served with 2 shots of Grey Goose or 2 glasses of Champagne.
1145

OSCIETRA IMPERIAL 50 G
Brioche, sour cream & red onion.
Served with 4 shots of Grey Goose or 4 glasses of Champagne.
1655

CHAMPAGNE

Palmer & Co — La Réserve
180 / 890

G.H. Mumm — Cordon Rouge, Blanc de Noirs
995

Alexandre Bonnet — Grande Réserve, 1.5 L Magnum
2195

Moët & Chandon — Ice Impérial
1995

Charles Heidsieck — Blanc de Blancs
1295

Alfred Gratien — Brut Classique
1200

2013 Alfred Gratien — Cuvée Paradis Brut
2900

2016 Hatt et Söner — Quattour, Blanc de Blancs
1595

2009 Maison Mumm — Blanc de Noirs
2890

2011 Hatt et Söner — Dignitas, Prestige Brut Premier Cru
2800

2013 Hatt et Söner — Omes, Vintage Blanc de Blancs
3600

MOUSSERANDE

Spain — Los Monteros, Brut Nature Cava
130 / 585

Italy — Bolouri, Prosecco
595

STARTERS & SNACKS

CASSAVA CHIPS 85

SALTY PISTACHIOS 65

OYSTER ”PARIS – TEHRAN”
Oyster on the half shell with frozen hot sorbet & pomegranat.
50

HALF DOZEN / ONE DOZEN OYSTERS ”PARIS – TEHRAN”
255 / 475

CASSAVA CHIPS
Cassava chips, bleak roe, smetana & chives.
195

KOOKOO SABZI DE LUXE
Herb omelette with spinach, walnuts, pistachio, almonds, sour cream & bleak roe.
180 / 295 (with caviar)

CREAMY LOBSTER VELOUTÉ
Creamy saffron and lobster velouté with coconut, chili & brioche bread.
195 / 295 (with caviar)

L’OS DU COUP D’ÉTAT
Grilled bone marrow with rich, sweet and tangy red onion marmalade with grilled sangak bread.
125

GRILLED SHRIMP
Grilled shrimp with spicy tamarind sauce, garlic & lime.
165

SALAD OLIVIER
Creamy chicken & potato salad, served with grilled sangak bread.
130

KASHKE BADEMJOOON (VEG)
Eggplant stew with whey & walnuts, served with grilled sangak bread.
135

TAHDIG ZONE, TO SHARE OR NOT
Two Persian classics reimagined as dips, served with crispy potato tahdig & lavash.
FESENJAN — walnut cream & pomegranate.
GHORMEH SABZI — herbs, dried lime & beans.
185

À LA CARTE

ENTRECÔTE
Chargrilled rib-eye steak. Served with sumac béarnaise,
red wine jus, salad shirazi & herb-and-bean tahdig.
465

SULTANI
Barg — Grilled lamb fillet.
Koobideh — Grilled minced meat.
Served with mast-o-musir, sumac béarnaise & saffron tahdig.
395

JOOJE
Grilled saffron-marinated French corn-fed chicken thigh, finished with
finely chopped pistachios & almonds. Served with mast-o-musir, salad shirazi & saffron tahdig.
310

RED WINE BRAISED LAMB SHANK – GHORMEH SABZI
Slow-cooked lamb shank with green herbs, kidney beans & dried lime
served with mast-o-mosir & saffron tahdig
335

COD LOIN WITH SAFFRON
Butter-baked cod loin with roasted fennel, creamy potato purée & saffron lobster sauce.
365

FESENJAN A LA COUP D´ETAT
Duck breast with walnut cream & pomegranate.
Served with truffle–port wine jus, salad shirazi & saffron tahdig.
330

FESENJAN (VEG)
Oumph! with walnut cream & pomegranate. Served with truffle–port wine jus,
salad shirazi & saffron tahdig.
310

GHORMEH SABZI (VEG)
Plant-based chicken-style pieces with green herbs, kidney beans & dried lime.
Served with salad shirazi & saffron tahdig.
310

SHARING MENU

CYRUS THE GREAT

BARG — Grilled lamb fillet
KOOBIDEH — Grilled minced meat
JOOJE — Grilled saffron-marinated French corn-fed chicken thigh

Finished with finely chopped pistachios & almonds.
Served with mast-o-musir & sumac béarnaise. Saffron tahdig & herb-and-bean tahdig.

365 per person
minimum 2 people

RICH & ROYAL

SHISHLIK — Grilled lamb racks
BARG — Grilled lamb fillet
KOOBIDEH — Grilled minced meat
JOOJE — Grilled saffron-marinated French corn-fed chicken thigh

Finished with finely chopped pistachios & almonds.
Served with mast-o-musir & sumac béarnaise. Saffron tahdig & herb-and-bean tahdig.

525 per person
minimum 2 people

CHAMPS-ÉLYSÉES – TAJRISH

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, salad shirazi, red wine jus & sumac béarnaise.
Saffron tahdig & herb-and-bean tahdig.

625 per person
minimum 2 people

All prices include VAT. If you have any allergies or questions,
feel free to ask. The origin of the meat is available upon request.

COUP TASTING

FOR PARTIES OF 8 GUESTS, OR MORE SERVED FAMILY-STYLE.

STARTERS

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

KASHKE BADEMJOOON (VEG)
Eggplant stew with whey & walnuts.

SALAD OLIVIER
Creamy chicken & potato salad.

ZEYTON PARVARDE ”PIMPED EDITION”
Marinated olives with nuts & pomegranate.

KOOKOO SABZI DE LUXE
Herb omelette with spinach, walnuts, pistachio, almonds, sour cream & bleak roe.

DOLMEH PONT NEUF
Panko fried dolmeh.

SANGAK
Grilled Sangak bread.

MAIN COURSE

BARG — Grilled lamb fillet
KOOBIDEH — Grilled minced meat
JOOJE — Grilled saffron-marinated French corn-fed chicken thigh

Finished with finely chopped pistachios & almonds.
Served with mast-o-musir & sumac béarnaise. Saffron tahdig & herb-and-bean tahdig.

DESSERT

CHOCOFUSION
Chocolate with hazelnut ice cream & Persian blue salt.

895 PER PERSON
MINIMUM 2 PEOPLE

SOMMELIER’S SELECTION

CHOOSE YOUR EXPERIENCE:

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

SELECTION INCLUDES:

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

SIDES

MAST MO SIR
Yogurt, mint & persian shallot dip.
45

ZEYTON PARVARDE ”PIMPED EDITION”
Marinated olives with hazelnuts, walnuts & pomegranate.
65

SALAD SHIRAZI
Tomato, carrot, cucumber & red onion salad.
50

KHIAR SHOOR
Pickled cucumber.
45

TORSHI
Pickled vegetables.
45

SANGAK
Grilled sangak bread.
45

FRENCH FRIES
Served with sumac bearnaise sauce.
75

TAHDIG
Crispy rice with saffron.
45

BEERS & SOFT DRINKS

DRAFT BEER
Shams Lager 79
Saffron Beer 95

BOTTLE BEER
Carlsberg Hof 60
Ship Full of IPA 85
Non-Alcoholic Beer 54
Ginger Beer — Non-Alcoholic 65

Sparkling Water 48

Coca-Cola
Coca-Cola Zero
Fanta
Sprite
48

Lemonade 48

RED WINES

ITALY

2022 Luigi Voghera — Barbera d'Alba, Piedmont 170 / 695
2021 Produttori dei Collin — Barolo, Piedmont 950
2020 Christian Boffa, Barolo Mariame — Piemonte 1995
2018 Genmma — Barolo, Magnum, Piedmont 1850
2020 Da Luca — Nero d'Avola, Accolade Wines, Sicily 165 / 620
2021 Zenato Ripassa — Valpolicella 820
2019 Tornesi — Brunello di Montalcino, Tuscany 1995
2017 Corzano e Paterno, I Tre Borri — Tuscany 1495
2020 Renzo Mriani — Chianti Classico, Tuscany 1345
2019 Endrizzi Serpaiolo — Rosso di Maremma, Tuscany 795

GERMANY

2022 Eberbach — Pinot Noir, Rheingau 170 / 695

ARGENTINA

2023 Finca La Celia — Malbec, Mendoza 170 / 695

URUGUAY

2017 Laura Casella & Mariana Menguzzi — Tannat, Canelones 790

USA

2021 Othello — Dominus Estate, Napa Valley 1695
2023 Calera — Pinot Noir, Central Coast 995
2022 Seghesio — Zinfandel, Sonoma County 995
2013 Darius II — Cabernet Sauvignon, Sage Vineyard, Napa Valley, CA 7495
2018 Darius II — Cabernet Sauvignon, Sage Vineyard, Napa Valley, CA 6995
2019 Darius II — Cabernet Franc, Sage Vineyard, Napa Valley, CA 2395
2014 Stonhedge Grand Reserve — Cabernet Sauvignon, Napa Valley, CA 1650

IRAN

2021 The Master Saadi Samarghandi — Gorchesh Vintage, Shiraz 185 / 855
2021 The Poet Hafez — Gorchesh Vintage, Zagros, Shiraz 895
2021 King Diako — Zagros, Shiraz 895

RED WINES

FRANCE

CÔTES DU RHÔNE

2020 Les Dauphins — Grenache, Syrah — Méditerranée 130 / 495
2024 Les Clefs de l'Enclave — Côtes du Rhône 175 / 720
2022 Khayyam, Mas de Libian — Côtes du Rhône 895
2019 Vignerons de l'Enclave — Châteauneuf-du-Pape, Rhône 1420
2022 Les Alexandrins — Crozes-Hermitage, Syrah, Rhône 1095

LOIRE / LANGUEDOC — ROUSSILLON

2020 Château Fouquet — Saumur, Cabernet Franc, Loire 695
2017 Domaine de Baronarques — Limoux, Languedoc-Roussillon 1590

BOURGOGNE

2020 Château du Cray — Pinot Noir, Bourgogne 890

BORDEAUX

2017 Annonce de Bélair — Monange Saint-Émilion Grand Cru, Bordeaux 2395
2016 Annonce de Bélair — Monange Saint-Émilion Grand Cru, Bordeaux 2795
2010 Château La Providence — Pomerol, Bordeaux 2995
2020 Château Lescalle — Cabernet Sauvignon, Bordeaux Supérieur 180 / 845
2017 Mouton Cadet, Baron Philippe de Rothschild — AOC Bordeaux 990
2016 Château Picque Caillou — Pessac-Léognan, Bordeaux 1350
2016 Château Barril du Blanc — Saint-Émilion Grand Cru, Bordeaux 1395
2015 Château du Moulin Noir — Montagne-Saint-Émilion, Bordeaux 995
2015 Château Kirwan — Margaux, 3ème Cru, Bordeaux 2995
2015 Château Blasson d'Issan — Haut-Médoc, Bordeaux 1760
2016 Château La Grave — Pomerol, Bordeaux 2395
2021 Château Chantalouette — Pomerol, Bordeaux 1295
2016 Château L'Hospitalet de Gazin — Pomerol, Bordeaux 2495
2011 Château Hosanna — Pomerol, Bordeaux 4350

WHITE WINES & ROSÈ

FRANCE

IGP

2020 Les Dauphins — Grenache Blanc, Viognier, IGP Méditerranée 130 / 495

BOURGOGNE

2020 Brocard — Chablis, Bourgogne 890
2017 Blanc Terroir, Vincent Girardin, Bourgogne 940

LOIRE / LANGUEDOC-ROUSSILLON

2024 Domaine Crochet — Sancerre, loire 820
2020 Château d'Antugnac — Chardonnay, Languedoc-Roussillon 740

ITALY

2021 Da Luca — Pinot Grigio, Sicily 165 / 595

GERMANY

2020 Schloss Johannisberg — Riesling Feinherb, Rheingau 895
2020 Schloss Johannisberg — Riesling Trocken, Rheingau 895
2022 Tareq Taylor — Riesling, Trocken, Rheingau 165 / 665

SOUTH AFRICA

2022 Bosman Wellington — Chenin Blanc, Coastal Region 695

USA

2023 Calera — Chardonnay, Central Coast 995
2022 Lenwood — ChardonnaY, California 175 / 795

IRAN

2021 Youtab — Orange Wine, Lorkosh, Zagros, Shiraz 795

ROSÈ

2020 Les Dauphin Grenache, Syrah, Méditerranée, France 125 / 495

KARAOKE AT COUP D'ÉTAT!

BOOK OUR KARAOKE FOR SOME POST — DINNER FUN!
FOR BOOKING, ASK THE STAFF.
100 PER PERSON

@COUPDETAT.STHLM