

PARIS – TEHRAN

STARTERS

OYSTER "PARIS – TEHRAN "

Oyster on the half shell with frozen hot sorbet & pomegranat.

BLACK DIAMOND

Caviar, brioche, sour cream & lemon.

SALAD OLIVIER

Creamy chicken & potato salad, topped with grated black truffle.

SANGAK

Grilled Sangak bread.

MAIN COURSE

ENTRECÔTE — Chargrilled rib-eye steak

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, salad shirazi, red wine jus & sumac béarnaise.

Saffron tahdig & 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

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)