

COUP TASTING

STARTERS

OYSTER "PARIS – TEHRAN "

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

KASHKE BADEMJOOON (VEG)

Eggplant stew with whey & walnuts.

SALAD OLIVIER

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

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

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)