



MENU MIILU BAR & GRILL

85€ / person

TRUFFLE ARANCINI

truffle-flavored crispy risotto, truffle pecorino

(add fresh winter truffle +9€)

YELLOW BEET & REINDEER HEART

wood oven-roasted yellow beet, chevre, smoked reindeer heart

LOBSTER BISQUE

creamy lobster soup, grilled lobster

BLACK ANGUS FLANK STEAK

grilled Flank steak, chimichurri, roasted potatoes

BLOOD ORANGE PANNACOTTA & MINT

blood orange pannacotta, mint

(menus only available for the entire table)

WINE PAIRING 55€ / 69€

NON-ALCOHOLIC BEVERAGE PAIRING 29€



A LA CARTE

STARTERS

OLIVES - wood oven roasted olives, orange, rosemary	6,-
POTATO & ROE - whitefish roe, onion, sour cream, potato chips	12,-
TRUFFLE ARANCINI - truffle flavored crispy risotto, truffle pecorino	8,-
BOQUERONES - Spanish anchovies, olives, jalapeno	8,-
YELLOW BEET - wood oven roasted yellow beet, chevre, smoked reindeer heart	9,-
REINDEER TATAKI - reindeer roast tataki, ginger ponzu, pickled radish	19,-
LOBSTER BISQUE - creamy lobster soup, grilled lobster	19,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-
HAMACHI - kingfish mackerel sashimi, yuzu-honey dressing, katsuobushi	24,-

MAINS

ARCTIC CHAR - grilled arctic char, sauce Escabeche	34,-
LOBSTER - grilled lobster tail, lemon, garlic, parsley	36,-
CAVIAR - caviar 30g, grilled bread, sour cream	69,-
WHOLE WHITEFISH - grilled white fish, tomato beurre blanc	34,-
EGGPLANT - wood oven roasted eggplant, hummus, gremolata	23,-
NEW YORK STRIP - 300g Black Angus sirloin, chimichurri	40,-
T-BONE STEAK - dry-aged T-bone steak	10,- / 100g



SIDES AND SAUCES

BREAD - grilled bread, butter	6,-
FRIES - crispy fries made from Finnish potatoes, Heinz ketchup	6,-
POTATO MASH - Lappish potato pure, brown butter	6,-
PIMIENTOS DE PADRON - Padron peppers, smoked sea salt	6,-
COLESLAW - cabbage, carrot, mayonnaise	6,-
PICKLED VEGETABLES - pickled vegetables	6,-
SAUCES - chimichurri, truffle mayo, aioli, gremolata	3,- / pcs

DESSERTS

FONDANT - chocolate fondant, smoked cherries, whiskey ice cream	16,-
BLOOD ORANGE PANNACOTTA - blood orange pannacotta, mint	12,-
SGROPPINO - lemon sorbet, sparkling wine, vodka	12,-
CARROT CAKE - carrot cake, cream cheese sabayon	12,-
VANILLA ICE - vanilla ice cream	6,-
BAD SANTA - whiskey-coffee liqueur ice cream (alc. 4,2 %)	7,-
VANILLA ICE & OLIVE - vanilla ice cream, olive oil, sea salt	7,-
LEMON SORBET - lemon sorbet	6,-
QUESO - piece of daily cheese selection, fig jam	6,-



GROUP MENUS 69€ / PERSON

(over 10+ persons)

MENU 1

HAMACHI

kingfish mackerel sashimi, yuzu honey dressing, trout roe

BLACK ANGUS FLANK STEAK

grilled flank steak, chimichurri, roasted potatoes, broccolini

BLOOD ORANGE PANNACOTTA

blood orange pannacotta, mint

MENU 2

REINDEER TATAKI

reindeer roast tataki, ginger ponzu, pickled radish

WHITEFISH

grilled whitefish, whitefish roe, tomato beurre blanc, roasted potatoes, broccolini

BLOOD ORANGE PANNACOTTA

blood orange pannacotta, mint