



MIILU SIGNATURE MENU

85€ / person

LOBSTER ARANCINI

crispy lobster risotto, lobster mayo, katsuobushi

YELLOW BEET & REINDEER HEART

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

GARLIC SOUP & SWEET BREAD

creamy garlic soup, fried sweet bread, thyme

BLACK ANGUS SIRLOIN

grilled beef sirloin, roasted potatoes, chimichurri

MATCHA APPLE

matcha tea flavoured white chocolate mousse, apple granite

(menus only available for the entire table)

WINE PAIRING 55€ / 69€

NON-ALCOHOLIC BEVERAGE PAIRING 29€



MENU MIILU BAR & GRILL

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,-
LOBSTER ARANCINI - crispy lobster risotto, lobster mayo, katsuobushi	10,-
BOQUERONES - Spanish anchovies, olives, jalapeno	8,-
YELLOW BEET - wood oven roasted yellow beet, chevre, smoked reindeer heart	9,-
GARLIC SOUP & SWEET BREAD - creamy garlic soup, sweet bread	19,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-

MAINS FROM THE GRILL

ARCTIC CHAR - grilled arctic char, tomato beurre blanc	34,-
LOBSTER - grilled lobster tail, smoked bone marrow `cowboy butter`	39,-
CAVIAR - caviar 30g, grilled bread, sour cream	69,-
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,-
PIMIENTOS DE PADRON - Padron peppers, smoked sea salt	6,-
PICKLED VEGETABLES - pickled vegetables	6,-
SAUCES - chimichurri, truffle mayo, aioli, gremolata, lobster	3,- / pcs

DESSERTS

CHOCOLATE - chocolate cake, smoked cherries, cherry ice cream	14,-
MATCHA APPLE - matcha tea flavoured white chocolate mousse, apple granite	12,-
MELON & GRANITA - marinated melon, shiso, citrus	12,-
SGROPPINO - lemon sorbet, sparkling wine, vodka	12,-
VANILLA ICE - vanilla ice cream	6,-
BAD SANTA - licorice 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

GARLIC SOUP & SWEET BREAD

creamy garlic soup, fried sweet bread, thyme

BLACK ANGUS FLANK STEAK

grilled flank steak, chimichurri, roasted potatoes, broccolini

MATCHA APPLE

matcha tea flavoured white chocolate mousse, apple granite

MENU 2

REINDEER TATAKI

reindeer roast tataki, ginger ponzu, pickled radish

WHITEFISH

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

MATCHA APPLE

matcha tea flavoured white chocolate mousse, apple granite