



MIILU SIGNATURE MENU

85€ / hlö

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

BEEF

grilled beef, Miilu's baked potato chimichurri

CHOCOLATE Y SAL

dark chocolate, whiskey salt caramel, sea salt

+++ADD WAGYU BUN +25€

WINE PAIRING 59€ / PREMIUM 89€

NON-ALCOHOLIC BEVERAGE PAIRING 29€

(menus only available for the entire table)



MENU MIILU BAR & GRILL

A LA CARTE

SNACKS & STARTERS

OLIVES - wood oven roasted olives, orange, rosemary	6,-
FOCACCIA - herb focacciaa, grilled butter	6,-
BOQUERONES - white anchovies, olive oil, garlic, flat parsley	7,-
YELLOW BEET - wood oven-roasted yellow beet, chevre, smoked reindeer heart	9,-
TRUFFLE ARANCINI - truffle flavored crispy risotto, pecorinoa	8,-
LOBSTER ARANCINI - crispy lobster risotto, lobster mayo, katsuobushi	10,-

FRESH & WARM

HAMACHI -king mackerel crudo, orange ponzu, spring onions	22,-
REINDEER CARPACCIO - reindeer carpaccio, cranberries, smoked egg yolk	21,-
CAVIAR 30 - caviar 30g, grilled bread, sour cream	75,-
GARLIC SOUP & SWEET BREAD -creamy garlic soup, seared sweet bread	19,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-
WAGYU BUN - Miilu` steamed soft bread, Japanese wagyu beef	25,-
CAVIAR - add 10g caviar (+20€)	



MAINS FROM THE GRILL

ARCTIC CHAR - grilled arctic char, tomato beurre blanc, seaweed caviar	34,-
LOBSTER - grilled lobster tail, smoked bone marrow 'cowboy butter'	36,-
EGGPLANT - wood oven roasted eggplant, hummus, gremolata	24,-
NEW YORK STRIP - 300g Black Angus sirloin, chimichurri	39,-
WHOLE WHITEFISH - whole grilled whitefish, tomato beurre blanc	45,-
T-BONE STEAK - 30 day dry age T-bone steak	12,- / 100g
TOMAHAWK - 30 day dry age Tomahawk steak	12,- / 100g
CAVIAR - add 10g caviar (+20€)	

SIDES AND SAUCES

FOCACCIA - herb focacciaa, grilled butter	6,-
BAKED POTATO - Miilu's baked potato, brown butter, sour cream	8,-
FRIES - crispy fries made from Finnish potatoes, Heinz ketchup	6,-
PIMIENTOS DE PADRON - Padron peppers, smoked sea salt	7,-
KIMCHI - Korean fermented cabbage, chilli	7,-
PICKLED VEGETABLES - pickled vegetables	6,-
EXTRA SAUCES	3,- / kpl
aioli / Szechuan chili / chimichurri / truffle / gremolata / gochujang ketchup	



DESSERTS

CHOCOLATE Y SAL - dark chocolate, whiskey salt caramel, sea salt 12,-

MATCHA APPLE - matcha tea flavoured white chocolate mousse, apple sorbet 12,-

MELON & GRANITA - marinated melon, shiso, citrus 12,-

ICE CREAMS & SORBETS

SGROPPINO - lemon sorbet, sparkling wine, vodka 12,-

VANILLA ICE - vanilla ice cream, olive oil, sea salt 6,-

BAD SANTA - Finnish honey-rum liqueur ice cream (alc. 4,2 %) 8,-

VANILLA ICE & OLIVE - vanilla ice cream, olive oil, sea salt 7,-

LEMON SORBET - lemon sorbet 6,-

APPLE SORBET - apple sorbet 6,-

+++EXTRA CLOUDBERRY JAM 4,-

CHEESES

IDIAZABAL - Spanish smoked sheep's milk cheese, fig compote 7,-

GORGONZOLA PICCANTE - Italian blue cheese, marinated pear 7,-

BRIE - French white cheese, honey-roasted nuts 7,-



MIILU SIGNATURE 85€ or 3 courses 69€ / person

(over 10+ pax 48h pre order)

MENU 1

HAMACHI CRUDO

king mackerel crudo, orange ponzu, spring onions

BEEF

grilled beef, Miilu's baked potato, chimichurri

CHOCOLATE Y SAL

dark chocolate, whiskey salt caramel, sea salt

+++ADD WAGYU BUN +25€

MENU 2

REINDEER CARPACCIO

reindeer carpaccio, cranberries, smoked egg yolk

ARCTIC CHAR

grilled arctic char, tomato beurre blanc, seaweed caviar, Miilu's baked potato

CHOCOLATE Y SAL

dark chocolate, whiskey salt caramel, sea salt

+++ADD WAGYU BUN +25€