



## MIILU SIGNATURE MENU

85€ / person

### TRUFFLE ARANCINI

truffle flavored crispy risotto, pecorino

### YELLOW BEET & REINDEER HEART

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

### CAULIFLOWER SOUP & TRUFFLE

creamy cauliflower soup, truffle

### BEEF

grilled beef, Miilu's baked potato chimichurri

### CHOCOLATE Y SAL

dark chocolate, whiskey salt caramel, sea salt

+++ADD WAGYU 50g +25€

WINE PAIRING 59€ / PREMIUM 89€

NON-ALCOHOLIC BEVERAGE PAIRING 39€

(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 focaccia, 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, pecorino	8,-
REINDEER CARPACCIO - reindeer carpaccio, cranberries, smoked egg yolk	23,-
CAVIAR 30 - caviar 30g, grilled bread, sour cream, chives	79,-
CAULIFLOWER SOUP -creamy cauliflower soup, truffle	19,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-

CAVIAR - add 10g caviar (+25€)



## 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	40,-
BLACK ANGUS CLUB STEAK (AUS) - Australian Black Angus club steak	12,- / 100g
T-BONE STEAK (FIN) - 30 day dry age, Finnish T-bone steak	12,- / 100g
RACK OF LAMB (NZ) - grilled half a rack of lamb (350g)	29,-
CAVIAR - add 10g caviar (+25€)	

## SIDES AND SAUCES

FOCACCIA - herb focaccia, grilled butter	6,-
BAKED POTATO - Miilu's baked potato, brown butter, sour cream	8,-
FRIES - crispy fries made from Finnish potatoes, Heinz ketchup	6,-
BROCCOLINI - grilled broccolini, crispy garlic	7,-
AVOCADO - grilled avocado, lemon, chili	7,-
KIMCHI - Korean fermented cabbage, chilli	7,-
PICKLED VEGETABLES - pickled vegetables	6,-
EXTRA SAUCES -	3,- / kpl
aioli / chimichurri / truffle / gremolata	



## DESSERTS

CHOCOLATE Y SAL - dark chocolate, whiskey salt caramel, sea salt	12,-
TIRAMISU - mascarpone, coffee, salted caramel	14,-
PANNA COTTA - rhubarb panna cotta	12,-
MELON & GRANITA - marinated meloni, shiso, citrus	12,-

## ICE CREAMS & SORBETS

SGROPPINO - lemon sorbet, sparkling wine, vodka	12,-
VANILLA ICE - vanilla ice cream	6,-
BAD SANTA - Finnish whisky coffee liqueur ice cream (alc. 4,2 %)	8,-
VANILLA ICE & OLIVE - vanilla ice cream, olive oil, sea salt	7,-
LEMON SORBET - lemon sorbet	6,-
+++EXTRA CLOUDBERRY JAM	4,-

## CHEESES

IDIAZABAL - Spanish smoked sheep's milk cheese, fig compote	9,-
GORGONZOLA PICCANTE - Italian blue cheese, marinated pear	9,-
BRIE - French white cheese, honey-roasted nuts	9,-

## AVECS

Maxime Trijol Cognac XO / VSOP	22 / 16
Chateau D'Orignac Cognac VSOP	18
Lepanto P.X. Solera Gran Reserva Brandy	12
Château du Breuil Calvados	24



## GROUP MENUS

**MIILU SIGNATURE 85€ or 3 courses 69€ / person**

(over 10+ pax 48h pre order)

### MENU 1

#### HAMACHI

king mackerel crudo, burnt orange, tomato vinaigrette

#### BEEF

grilled beef, Miilu's baked potato, chimichurri

#### CHOCOLATE Y SAL

dark chocolate, whiskey salt caramel, sea salt

+++ADD WAGYU 50g +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 50g +25€