

Välke

menu

Välke means sparkle in Finnish. Välke can be seen dancing on the surface of wavy waters, glimmering in the soft sandy beaches, twinkling in the starry night skies and sparkling in the corner of an eye of a playful mind, shining its light like a lighthouse at sea!

Restaurant Välke offers fresh flavours, delicious burgers and mouthwatering desserts, made with care from Finnish ingredients. Our restaurant embodies the ocean breeze and the beauty of nature and combines these elements in our carefully designed menu.

We wish you an enjoyable meal and glimmering unforgettable moments in Välke!

Welcome to Välke!

APPETIZERS

FINNISH POTATO FLATBREAD "RIESKA" AND BROWNE D ROSEMARY BUTTER L,SG

Oven-fresh homemade rieska flatbread
with browned butter

4.50

FISH PLATE L, SG

Whitefish tartar, salt cured salmon, dill
cream, archipelago bread

17.50

That's Neiss Bubbly Pink Riesling
16cl 9.20 / 44.00 bottle

GIANT CRAB PAN L,SG

Giant prawn tails fried in spicy butter,
marinated in chili, dill creme
and country baguettes
As a starter, 6 pieces /
as a main course, 12 pieces

17.00 / 25.00

Nanit Orange Wine Organic
16cl 10.70 / 50.00 bottle

GREEN SALAD L, SG

Salad, strawberry, walnut, red onion,
archipelago bread, mango vinaigrette

As an appetizer 12.00 /
15.00 as a main course

FOR ADDITIONAL FILLING

Salt cured salmon /
Fried chicken breast /
Grilled halloumi

17.00 / 19.50

G = gluten free, L = lactose free, M = dairy free

SG = available as gluten free

You can get more detailed information about allergens from the staff.

The portions can be modified to suit you!

MAIN COURSES

GOAT CHEESE CHICKEN L, G

Grilled chicken breast fillet, fried goat cheese, warm vegetables and roasted potatoes, gremolata sauce, balsamic syrup

27.00

Nanit Orange Wine Organic
16 cl 10.70 / 50.00 bottle

FRIED WHITEFISH L, G

Fried whitefish, warm vegetables, warm potato salad, dill cream

29.00

Oscar Haussman Dry Riesling
16 cl 8.20 / 38.00 bottle

TRADITIONAL PEPPER STEAK L, G

Beef tenderloin 150 g, cognac-pepper sauce, warm vegetables, potato wedges

36.00

Borneo Apasionado Tempranillo
16 cl 10.30 / 48.00 bottle

SANTA'S SAMPLER L, SG

Beef tenderloin 160 g, grilled chicken breast fillet, warm vegetables and potato wedges, brandy-pepper sauce, house-made fresh salsa, rosemary garlic mayonnaise

62.00

Cono Sur Single Vineyard Syrah
16 cl 13.90 / 65.00 bottle

CHANTERELLE RAVIOLI

Chanterelle ravioli, fried mushrooms, warm vegetables, Parmesan cheese and gremolata sauce

20.00

Jacob's Creek Double Barrel Chardonnay
16 cl 13.90 / 65.00 bottle

DELICIOUS BURGERS

BEEF BURGER L, SG

Brioche roll, 160 g ground beef patty, cheddar cheese sauce, salad, red onion, tomato, rosemary garlic mayonnaise, country style French fries

19.50

KIMCHI BURGER L, SG

Brioche roll, 160 g ground beef patty, kimchi coleslaw, Korean BBQ sauce, salad, red onion, tomato, country style French fries

20.00

OPEN CHEVRE CHICKEN BURGER L, SG

Brioche bun, chicken breast fillet, grilled goat cheese, salad, tomato, red onion, house fresh salsa, paprika mayonnaise, country style French fries

19.50

OPEN BLUE CHEESE CHICKEN BURGER L, SG

Brioche roll, chicken breast, blue cheese, salad, tomato, red onion, peach, blue mayonnaise, country style French fries

21.00

HALLOUMI BURGER L, SG

Brioche roll, grilled halloumi cheese, salad, tomato, red onion, paprika mayonnaise, country style French fries

19.00

VEGEBURGER

Brioche roll, Vålke's own veggie patty, salad, tomato, red onion, homemade fresh salsa, paprika mayonnaise, country style French fries

18.00

Fuzion Chenin Blanc Chardonnay
16 cl 9.50 / 44.00 bottle

Fuzion Shiraz Cabernet
16 cl 9.50 / 44.00 bottle

EXTRAS

Switching of potatoes or sauce
+2.50

Double patty +8.00

Chicken breast fillet

Beef patty

Vålke's own veggie patty

DIPPING SAUCES

+2.00 / PIECE

Rosemary-garlic sauce

Chili-paprika mayo

Mango mayo

Korean BBQ-sauce

Creme fraiche

Cheddar dip

Blue cheese dip

DESSERTS

HOUSE GELATO L, G

Cranberry-caramel gelato,
roasted white chocolate

10.00

VÄLKE STYLE CHEESE CAKE L, G

Fresh cheese mousse, sea buckthorn cheese melba,
cookie crumble

10.00

CREMA CATALANA

Toasted pudding, fresh berry melba

10.00

Floralis Moscatel Oro
4 cl 4.80 / 8 cl 9.60



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