



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

WHITEFISH MOUSSE WITH HOUSE CRISPY BREAD L,G

We make a fluffy whitefish mousse, which we place on homemade crispbread. We top the dish with crispy capers, pickled red onion and dill oil.

19,50



WE RECOMMEND

Martin Codax Marieta Albarino
16cl 12,00

BLUE CHEESE-COVERED SHRIMP TAILS L,SG

Spicy fried shrimp tails, topped with blue cheese. Also served with toasted house bread.

As an appetizer 6 pcs **18,00**

As a main course 12 pcs **26,00**



WE RECOMMEND

Nanit Orange Wine Organic
16cl 10,70

SNAILS IN GARLIC BUTTER L,SG

We fry the snails in garlic and parsley butter and serve them with toasted homemade bread.

6 pcs 14,00



WE RECOMMEND

That's Neiss Bubbly Pink Riesling
16cl 9,20

HOUSE SALAD M,G

Fresh salad, melon, roasted chickpeas, marinated red onion, our own seed crispbread and a refreshingly tangy mint vinaigrette.



As an appetizer **14,00**

As a main course **16,00**

AS AN ADDITIONAL TOPPING FOR SALAD

Fried Shrimp Tails

Fried Chicken

Grilled Halloumi Cheese

As an appetizer **18,50**

As a main course **21,50**



WE RECOMMEND

Oscar Hausmann Dry Riesling
16cl 8,20

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

SG = available as gluten-free

Please ask the staff for more information about allergens.

We use only Finnish beef and poultry meat.

MAIN COURSES

FRIED WHITEFISH, FRIED NEW POTATOES AND SEA BUCKTHORN APPLE SAUCE L,G

Fried whitefish, fried new harvest potatoes topped with sea buckthorn apple sauce. Also, house vegetables

29,00



WE RECOMMEND

B.io Catarratto Chardonnay Organic
16cl 9,60

LIGHT DEVIL'S CHICKEN M,G

Fried chicken breast fillet with a little Jalapeno jam on top. We serve the chicken with fried vegetables and a small fresh salad.

26,00



WE RECOMMEND

Nanit Orange Wine Organic
16cl 10,70

CHICKEN BLACK AND WHITE L,G

Grilled chicken breast fillet, served with creamy Musta Pekka pepper potatoes. Topped with Bearnaise and red wine sauce, and house vegetables.

27,50



WE RECOMMEND

B.io Primitivo Organic
16cl 9,60

NONNA TERESA'S VEGETARIAN PASTA M



We make our legendary vegetable pasta from fresh pasta, adding a little garlic, sun-dried tomatoes and herbal horseradish oil.

18,00



WE RECOMMEND

Fuzion Chenin Blanc Chardonnay
16cl 9,50

GRILLED SMOKED COUSCOUS SALAD AND GREMOLATA SAUCE M



We mix a salad of couscous and fresh salsa, on top of which we grill delicious lightly smoked tofu. We finish the dish with Gremolata sauce.

17,00



WE RECOMMEND

Bio Bio Organic Spumante
12cl 6,00

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DELICIOUS PREMIUM BURGERS

Also available with
keto and gluten-free buns

SANI'S SMASH BURGER L, SG

Between a toasted Brioche bun, 150 g minced beef patty, Cheddar cheese sauce, fresh salad, marinated red onion, tomato, rosemary aioli, country fries.

21,00



WE RECOMMEND

Kaljaasi Premium Lager 5%
0,318,50

HOT APPLE BBQ-BEEF BURGER L, SG

Overnight braised beef, smothered in our own barbecue sauce, is served between a toasted Brioche bun. The bun also includes fresh lettuce, marinated red onion, tomato, mildly spicy jalapeno compote and rosemary aioli.

23,00



WE RECOMMEND

Grimbergen Double-Ambrée 6,5%
0,3110,60

OPEN BLUE CHEESE CHICKEN BURGER L, SG

Fried chicken on a toasted Brioche bun, fresh salad, tomato, marinated red onion, apple chutney, Aura mayonnaise and country fries.

20,00



WE RECOMMEND

Crowmoor Dry Apple 5,5%
0,318,80

HALLOUMI BURGER L, SG

Grilled halloumi cheese, house-made fresh salsa, lettuce, tomato, paprika mayonnaise, and country fries between a toasted Brioche bun.

19,50



WE RECOMMEND

Corona Extra 4,5%
0,318,00

VEGGIE BURGER L, SG



Between a toasted Brioche bun, a delicious veggie steak, house-made fresh salsa, lettuce, tomato, marinated red onion and paprika mayonnaise, and country fries.

19,00



WE RECOMMEND

Somersby Cider 4,5%
0,318,80

EXTRAS

Changing the fries or sauce

+2,50

Double patty **+8,00**

DIPPING SAUCES

+2.00 / PCS

Rosemary aioli M,G

Aura Blue cheese mayonnaise L,G

Mayonnaise M,G

Paprika mayonnaise M,G

Cheddar sauce L,G

Jalapeno compote M,G

Vegan mayonnaise

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DESSERTS

ZUPPA INGLESE L,G

We made a classic Italian dessert gem. Fluffy vanilla and chocolate sauce and cat tongue biscuits marinated in rowanberry liqueur. We finish this treat with cocoa powder.

10,00

SANI'S BAKED ALASKA L,G

We build our dish on a crunchy cookie crumb base. We frost the Lime Parfait with vegan meringue.

10,00

PAVLOVA L,G

A light summery Pavlova, where we pile all the flavors of summer. We put rhubarb curd on the base, sprinkle strawberries and blueberries on top. The whole delicate summer dream is crowned with vanilla foam.

10,00



WE RECOMMEND

Dessert wine

Floralis Moscato Oro

4 cl 4,80

8 cl 9,60

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