

Välke

WELCOME TO THE WORLD OF SUMMER FLAVORS!

You can see the sparkle (Välke) dancing on the rippling surface of the water, in soft beach sand, across the night sky full of stars, and in the playful corner of the mind's eye, creating light like a lighthouse at sea!

Restaurant Välke offers fresh flavor experiences, delicious burgers, and mouth-watering desserts, all carefully prepared using high-quality Finnish ingredients.

Recommendation!

Our Head Chef has curated special recommendation menus from the summer menu, where the flavors of the dishes come together in perfect harmony.

We wish you a wonderful appetite and unforgettable moments at Välke!



START YOUR MEAL WITH A TREAT!

HOUSE GREEN SALAD

Summer's Fresh Start

V, G



Fresh salad with sweet cantaloupe melon and crisp cucumber. Capers in yogurt add a pleasant touch of saltiness, while marinated cherry tomatoes and red onion bring depth of flavor. Finished with seeds.

Starter 12.00

Main course 14.00

COMPLETE YOUR DISH WITH A TOPPING

Marinated chicken fillet M, G

King prawns M, G

Grilled Halloumi cheese L, G

Smoked tofu G, V

As a starter topping + 4.00

As a main course topping + 7.00

We recommend:

BioBio Organic Spumante

6.00 / 12 CL

ASPARAGUS & HOLLANDAISE

Spring Harvest

L, G

Pan-fried green asparagus, rich hollandaise sauce, and crispy bacon crumble.

10.00

We recommend:

Le Contesse Brut Organic Prosecco

8.00 / 12 CL



GAZPACHO

Sunshine On a Plate

V, G



A fresh and gently spiced chilled tomato soup, where the sweetness of strawberries meets marinated cherry tomatoes. Finished with herb oil and fresh basil.

10.00

We recommend:

Oscar Hausmann Dry Riesling

8.20 / 16 CL

KING PRAWN SKILLET

Spicy Taste of The Sea

L, (G)

Pan-fried king prawn tails in a chili tomato sauce, fresh lime crème, and house-made rustic bread.

A perfect dish to share.

Starter 6pcs 19.00

Main course 12pcs 27.00

We recommend:

Nanit Orange Wine Organic

10.70 / 16 CL

GARLIC SNAILS

French Classic

L, (G)

Snails pan-fried in garlic and parsley butter, served with a fresh lemon wedge and toasted house rustic bread.

6pcs 15.00

We recommend:

That's Neiss Bubbly Pink Riesling

9.20 / 16 CL

L = Lactose-free M = Dairy-free G = Gluten-free
VE = Vegetarian V = Vegan (G) = Available gluten-free

For more detailed information about allergens, please ask our staff.
We use only Finnish beef and poultry.

BOUNTY OF THE NORTH & FLAVORS OF THE WORLD

CHIMICHURRI BEEF

Authentic Flavors of Herbs

L, G

Finnish beef sirloin 150 g, fresh chimichurri, seasonal vegetables, and Parmesan-truffle potatoes.

35.50

*We recommend:
Vigneti del Vulture Pipoli
10.50 / 16 CL*

PEPPER STEAK

Timeless Indulgence

L, G

Finnish beef tenderloin 150 g, cognac pepper sauce, roasted baby potatoes, and seasonal vegetables.

39.50

*We recommend:
Norton Barrel Selected Malbec
11.50 / 16 CL*

WHITEFISH & BEURRE BLANC

Gem of the Northern Waters

L, G

Finnish whitefish, warm green potato salad, and seasonal vegetables. A smooth beurre blanc sauce ties the dish together beautifully.

29.50

*We recommend:
B.io Catarratto Chardonnay Organic
9,60 / 16 CL*

CHICKEN & HALLOUMI

A Summer Favourite

L, G

Finnish marinated chicken breast and pan-fried halloumi, served with rich hollandaise sauce, roasted baby potatoes, and seasonal vegetables.

28.50

*We recommend:
Paloma Garnacha
10.00 / 16 CL*

KALE PESTO RISOTTO

Ode to Greenery

V, G

House-made kale pesto risotto, grilled smoked tofu, and fresh basil.

18.50

*We recommend:
Martin Codax Marieta Albarino
12.00 / 16 CL*



PREMIUM BURGERS

Served with French fries made from locally grown potatoes.
All burgers are available gluten-free.



SANI'S SMASH BURGER

Honest and Delicious

L, (G)

Inside a toasted brioche bun: a 100 g Finnish beef smash patty, cheddar cheese, crisp lettuce, marinated red onion, tomato, and rosemary aioli.

Served with rustic French fries.

21.50

We recommend:
Kaljaasi Premium Lager 5%
8.50 / 0,3 L

HOT HONEY

Sweet Heat

L, (G)

Inside a toasted brioche bun: a 100 g Finnish beef smash patty, paprika chili mayonnaise, crisp lettuce, tomato, pickled red onion, cheddar cheese, crispy bacon, and Hot Honey sauce.

Served with Tex-Mex-spiced rustic fries.

23.50

We recommend:
Blanc 5%
10.50 / 0,5 L

PARMESAN ROYALE

A Rich Classic

L, (G)

Inside a toasted brioche bun: Finnish parmesan-breaded chicken breast, light caper yogurt sauce, crisp lettuce, grilled tomato, Parmesan mayonnaise, and marinated red onion.

Served with Parmesan rustic fries.

23.50

We recommend:
Somersby 4,5%
8.80 / 0,33 L

MIAMI

Wild Card À la Vâlke

L, (G)

Inside a toasted brioche bun: Finnish marinated chicken breast, luxurious truffle mayonnaise, crisp lettuce, mango chutney, and pan-fried king prawn tails.

Served with rustic French fries.

23.50

We recommend:
Crowmoor 5,5%
9.80 / 0,4 L

SANI'S VURGER

Deliciously Plant-Based

V, (G)



Inside a toasted brioche bun: vegan smoked tofu, crisp lettuce, tomato, marinated red onion, mango chutney, and vegan caper yogurt.

Served with rustic French fries.

20.00

We recommend:
Corona 4,5%
8.00 / 0,33 L

DIPPING SAUCES + 2.00

Rosemary aioli M, G
Paprika chili mayonnaise M, G
Parmesan mayonnaise L, G
Truffle mayonnaise M, G
Mayonnaise V, G

EXTRAS

Potato or sauce change +2.50
Double patty +8.00



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(G) = Available gluten-free (V) = Available vegan

HEART-WARMING SWEETS

RHUBARB PAVLOVA

First Harvest From the Garden

L, G

Meringue, house-made rhubarb jam,
and vanilla crème.

10.00

QUEEN'S PARFAIT

Berry Delight

L, G

Blueberry semifreddo, marinated berries,
lemon curd, and toasted white chocolate.

10.00

CHOCOLATE CRÈME BRÛLÉE

Velvety Classic

L, G

Rich chocolate crème brûlée
and fresh seasonal berries.

10.00

RHUBARB GELATO

Light and Fresh

V, G

Rhubarb gelato, marinated berries,
and caramelized walnuts.

9.00



We recommend:
Floralis Moscato Oro
4.80 / 4 CL
9.60 / 8 CL



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CHEF'S RECOMMENDATION

STEAK MENU

L, (G)

Starter

Garlic snails

Main course

Pepper steak

Dessert

Chocolate Crème Brûlée

63.00

*We recommend:
Norton Barrel Selected Malbec
11.50 / 16 CL*

FISH MENU

L, (G)

Starter

King prawn skillet

Main course

Whitefish & Beurre Blanc

Dessert

Queen's Parfait

55.00

*We recommend:
B.io Catarratto Chardonnay Organic
9.60 / 16 CL*

CHICKEN MENU

L, G

Starter

Asparagus & Hollandaise

Main course

Chicken & Halloumi

Dessert

Rhubarb pavlova

46.00

*We recommend:
Paloma Garnacha
10.00 / 16 CL*

VEGAN MENU

V, G



Starter

Gazpacho

Main course

Kale pesto risotto

Dessert

Rhubarb gelato

35.00

*We recommend:
Martin Codax Marieta Albarino
12.00 / 16 CL*



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