



WELCOME TO AUTHENTIC FLAVOURS AND A FEEL-GOOD ATMOSPHERE.

Restaurant Vælke offers fresh flavours, delicious burgers, and irresistible desserts, all thoughtfully prepared using Finnish ingredients.

Chef's Recommendation! Our Head Chef has created a selection of set menus from our à la carte menu, carefully designed so that the flavours of each dish come together in perfect harmony.

We wish you a delightful meal and memorable moments at Vælke!



A Delicious Start to Your Meal

BREAD BASKET & HOUSE BROWN BUTTER

To start or to enjoy alongside your meal
L, (G)

Grilled Finnish potato flatbread and traditional archipelago bread, served with our house whipped brown butter.

6.00

We recommend:
Grimbergen Double-Ambrée 6,5%
10.60 / 33 CL

HOUSE GARDEN SALAD

Fresh and Light
M, G, V



Fresh mixed greens, marinated cherry tomatoes, walnuts, pickled red onion, seasonal vegetables, and honey Dijon mayonnaise.

Starter 15.00
Main Course 17.00

ENHANCE YOUR DISH WITH AN EXTRA TOPPING

Marinated Chicken Breast M, G
Pan-Fried King Prawn Tails M, G
Grilled Smoked Tofu M, G, V

Starter portion +4.00
Main course portion +6.00

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

ROASTED HARVEST SOUP

Bowl of Warming Goodness
M, V, (G)



Creamy roasted vegetable soup served with herb oil, carrot crisps, and Finnish potato flatbread.

10.00

We recommend:
Oscar Hausmann Dry Riesling
8.20 / 16 CL

KING PRAWN SKILLET

Spicy Catch from the Sea
L, (G)

Pan-fried king prawn tails in a spicy tomato and chili sauce, served with fresh lime crème and our house country bread.
Perfect for sharing.

Starter 6 pcs 19.00
Main Course 12 pcs 27.00

We recommend:
Nanit Orange Wine Organic
10.70 / 16 CL



L = Lactose-Free M = Dairy-Free G = Gluten-Free (G) = Available as Gluten-Free V = Vegan
For more detailed allergen information, please ask our staff. We use only Finnish beef and poultry.

Hearty Main Courses

PEPPER STEAK

A Timeless Classic

L, G

Traditional 150 g pepper steak made from Finnish beef tenderloin, served with cognac pepper sauce, roasted potatoes, and seasonal vegetables.

39.50

We recommend:
Norton Barrel Selected Malbec
11.50 / 16 CL

WILD MUSHROOM BARLOTTO

Treasures of Autumn

L

Creamy barlotto made with pearl barley, spinach, wild forest mushrooms, and Parmesan cheese.

19.50

We recommend:
That's Neiss Bubbly Pink Riesling
9.20 / 16 CL

CHICKEN BLACK AND WHITE

Välke's Favourite

L, G

Marinated chicken breast accompanied by roasted potatoes, rich hollandaise sauce, rosemary sauce, and seasonal vegetables.

28.50

We recommend:
B.io Primitivo Organic
9.60 / 16 CL

WHITEFISH

Treasures of the Clear Waters

L, G

Grilled whitefish served with Dijon potato salad, creamy lobster sauce, Arctic prawns, and seasonal vegetables.

29.50

We recommend:
Martin Codax Marieta Albarino
12.00 / 16 CL

Premium Burgers

SANI'S HOT HONEY BURGER

Sweet Heat

L, (G)

A toasted brioche bun filled with a juicy 100 g Finnish smashed beef patty, paprika chili mayonnaise, fresh lettuce, tomato, pickled red onion, cheddar cheese, crispy bacon, and our signature hot honey sauce. Served with country-style fries from a local producer.

23.50

We recommend:
Kaljaasi Premium Lager 5%
8.50 / 33 CL

SANI'S CHICKEN BURGER

Juicy & Fresh

M, (G)

Served in a toasted brioche bun with marinated chicken breast, marinated cherry tomatoes, fresh lettuce, pickled red onion, and honey Dijon mayonnaise. Served with country-style fries from a local producer.

23.50

We recommend:
Crowmoor Dry Apple 5,5%
8.80 / 33 CL

SANI'S VURGER

Deliciously Plant-Based

V, (G)

Served in a toasted brioche bun with smoked vegan tofu, fresh lettuce, tomato, pickled red onion, and paprika chili mayonnaise. Served with country-style fries from a local producer.

20.00

We recommend:
Somersby 4,5 %
8.80 / 33 CL



DIP + 2.00

Honey Dijon Mayonnaise M, G
Paprika Chili Mayonnaise M, G, V
Vegan Mayonnaise M, G, V
Aioli M, G, V

EXTRA

Change Your Potatoes +2.50
Change Your Sauce +2.50
Extra Patty +8.00

Desserts

HOUSE GELATO

Silky Smooth with a Crunch

L, G

Our house old-fashioned vanilla gelato, served with sugar-glazed walnuts and warm caramel sauce.

9.00

We recommend:

Xanté

8.50 / 4 CL

CHOCOLATE CAKE

Velvety Indulgence

L, G

Freshly baked warm chocolate cake served with berry melba sauce and house vanilla gelato.

10.00

We recommend:

Graham's Late Bottled Vintage Port

4.80 / 4 CL

9.60 / 8 CL

SEASONAL MISU

Layers of Delight

V, G, M

Biscuit crumble, vegan vanilla mousse, and house sea buckthorn gel. Finished with a delicate sea buckthorn veil.

10.00

We recommend:

Torres Floralis Moscatel Oro

4.80 / 4 CL

9.60 / 8 CL



Cocktails

BAILEYS AFFOGATO

Baileys, Vanilla ice cream, Espresso

12.50

IRISH COFFEE

Jameson, Brown Sugar, Coffee, Cream Float

10.50



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