

WELCOME TO BBQ ROYALE IN THE HEART OF HELSINKI!

I always believed in straightforward, easygoing food from the heart. We serve grilled premium burgers with great sides and our own home made house dressings. Premium meat, top ingredients and freshly baked bread. Our whole philosophy is to make smashing comfort food with love. Eat well. Be kind.

Michael Björklund

BBQ ROYALE



by Michael Björklund

Royale Burgers

150 g beef patty & Royale potato bun. Choose between French fries or salad as a side dish

ROYALE CHEESE 17	QUEENS CHICKEN L 17
15 months aged cheddar, mayonnaise & pickled seasonal vegetables	Fried chicken, pickled red onion, cheddar & chilimayonnaise
BRONX BBQ BURGER L 18	FARMERS MARKET BURGER 17
Cheddar, bacon, lettuce, mayonnaise & BBQ sauce.	Grilled seasonal vegetables, pesto, halloumi and seasonal compote.

All burgers can be ordered with Oles vegan patty. Gluten and lactose free options are also available.

Royale Planks

Planks are served with salad, french fries, chili sauce & garlic creme

CHICKEN G L 17
FALAFEL G L V 16

Snacks

ÅLAND X TACO G L 7
Fish of the day, lemon foam & pickled vegetables served on potato flatbread.
TOAST SKAGEN L (G) 7/14
Toasted ciabatta, shrimps and green salad.
MANCHEGO G VL 7
Fried manchego, compete of seasonal vegetables.
BREAD & DIP L (G) 7
Fresh bread with warm dip of seasonal root vegetables
FRIES G L V 5

Dips

1,50

Mayonnaise, Garlic creme, BBQ-sauce, Royale pesto, Root vegetable dip, or Vegan chili mayonnaise



Kids

KIDS BURGER & FRIES L 8
100g beef putty with sides of your choice.
KIDS CHICKEN G M 10
Fried chicken, french fries and melon.

G Gluten free L Lactose free M Milk free V Vegan

Food allergy? Let us know!

Royale Grill

STEAK ROYALE **G L** 34

Beef sirloin steak, seasonal vegetables and sauce of the day.

Wine: Tarapaca Cabernet Sauvignon 10,50/16cl

SALMON **G L** 29

Grilled salmon, seasonal vegetables and hollandaise sauce.

Wine: Björklund Organic Grüner Veltliner 10,00/16cl

PLATE OF THE DAY **G L** 18

CAULIFLOWER **G L (V)** 24

Lava rock grilled cauliflower, oat tabouleh, parmesan and chili sauce.

Wine: Leyda Chardonnay 10,00€/16cl

Salads

Salad base, pickled & fresh vegetables, toasted seeds & seasonal fruit

CHICKEN **G L M** 18

SALMON **G L M** 19

VEGGIE & CHEESE **G** 18

Something sweet...

DESSERT OF THE DAY **L** 9

SOMETHING SMALL **G** 5

ARTESAN ICE CREAM **G L (V)** 5

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Aperitif

NEGRONI	10
ROYALE GIN & TONIC	14
RUFFINO	
PROSECCO DOC	8/10cl

Thirst quenchers

PELLEGRINO MINERAL WATER	5/50cl
LEMONAD	3,50/25cl
EASY RIDER BULLDOG 0,4%	5/33cl
STALLHAGEN III LAGER 4,7%	9/50cl

Coffee drink?

IRISH COFFEE	12
SPANISH COFFEE	12
FRENCH COFFEE	15

Or just a coffee with...

Ö DARK RUM	9/4cl
LARSEN VSOP	11/4cl
DE KUYPER CREME DE CAFE	7/4cl

Micro Breweries

We have a selection of great beers from Vallila brewery, Keppo brewery and Stallhagen brewery. Ask the staff for more details!

