



EELROAD / STARTERS

Köögiviljaterriin trühvlimajoneesi ja suhrustatud Kreeka pähklitega
Vegetable terrine with truffle mayonnaise and candied walnuts

9.-

Kreemine kukeseenesupp vutimuna ja põldubadega
Creamy chanterelle soup with quail egg and broad beans

8.-

Käsitsi püütud kammkarbid õuna-Chorizo kompoti ja hautatud porruga
Hand dived scallops with apple-Chorizo compote and braised leek

14.-

Pannil praetud foie gras, kirsikompoti ja brioche-ga
Pan fried foie gras with cherry compote and *brioche*

13.-

Tartar Eesti veiselihast karulaugu ja marineetud seentega
Estonian beef tartare with wild garlic and pickled mushrooms

10.-

Metsaseeneraviolid kreemise Parmesaniga (saadaval ka pearoana)
Ravioli of wild mushrooms with creamy Parmesan (also available as a main)

8.- / 14.-



Restoran RiBE Tallinn Vene 7 10123

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PEAROAD / MAINS

Soolas k psetatud juurseller, Comt  juustu kreemi ja  rdip reega
Salt baked celeriac with Comt  cheese custard and herb puree
12.-

Norra l he brokoli, fenkoli ja ingveri-sidrunheina *bisque*-ga
Norwegian salmon with broccoli, fennel and ginger-lemongrass *bisque*
17.-

J rveotsa farmi vutt seente, rosinate ja siguriga
Quail from J rveotsa farm with mushrooms, raisins and chicory
16,50

Veise hanger steak seenep ree, Boulang re kartuli ja Padr n pipardega
Beef hanger steak with mushroom puree, Boulang re potato
and Padr n peppers
18.-

Lamba romsteek Rooma salati, herneste ja  rdikreemiga
Lamb rump steak with Romaine lettuce, peas and herb cream
20.-



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DESSERDID / DESSERTS

Maasikad vahukoorega
Strawberries and cream
6.-

Valge šokolaadi "juustukook" granadilli sorbee ja šokolaadipuruga
White chocolate "cheesecake" with passionfruit sorbet and chocolate
crumble
6.-

Tumeda šokolaadi kreem hapukoorejäämise ja kaeraga
Dark chocolate mousse with sour cream ice-cream and oats
6.-

Juustuvalik
Cheese selection
9.-

Head isu!
Bon appétit!

Chef de cuisine: Rado Mitro
Sommelier: Tanel Turk

