



## EELROAD / STARTERS

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

9.-

Kreemine kõrvitsasupp Parmesani ja kitsejuustuga  
Creamy pumpkin soup with Parmesan and goat cheese

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 vasikast karulaugu ja marineetud seentega  
Estonian veal 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 küpsetatud juurseller, Comté juustu kreemi ja ürdipüreega  
Salt baked celeriac with Comté cheese custard and herb puree  
12.-

Norra lõhe brokoli, siiamarja ja ingveri-sidrunheina bisque-ga  
Norwegian salmon with broccoli, whitefish caviar and ginger-lemongrass  
bisque  
17.-

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

Veise hanger steak seenepüree, Boulangère kartuli ja Padrón pipardega  
Beef hanger steak with mushroom puree, Boulangère potato  
and Padrón peppers  
17.-

Lambafilee Rooma salati, herneste ja ürdikreemiga  
Lamb loin 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 hapukoorejätise 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

