

# NIÒBÈ

RESTAURANT

## MENÙ BUSINESS DINNER

Welcome from the kitchen

**Mediterranean Amberjack Tartare**  
inspired by a ceviche

**Risotto with three tomato varieties**  
basil-infused oil

A contemporary interpretation of mango

Coffee & Praline

### Business Dinner Wine Pairing

A curated sensory journey designed to complement and elevate each course  
2 glasses € 20,00

Our wine list is always available for consultation

**THIS MENU IS AVAILABLE FROM TUESDAY TO THURSDAY  
AND IS SERVED EXCLUSIVELY FOR THE ENTIRE TABLE**

€ 70,00

*The tasting experience includes  
Water and cover charge*