

NIÒBÈ

RESTAURANT

MENÙ BUSINESS DINNER

Welcome from the kitchen

Creamy risotto with 36-month aged Parmesan
veal jus

Rabbit à la Royale
morels, beetroot rose and agretti greens

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*