

To Share

FRESH OYSTERS 🍷 (6 UNITS) FRESH PARSLEY, LEMON	16€
OCTOPUS CARPACCIO 🍷 RED PEPPER, TOMATO, VINAGRETTE, CORIANDER, SPROUTS, CHIVE	16€
ANGUS CARPACCIO PESTO, ARUGULA SALAD, CURED GOAT CHEESE	16€
ORGANIC BEETROOT CARPACCIO 🌱 FETA CHEESE, ORANGE JUICE, CAPERS, DILL OLIVE OIL, SWEET MACADAMIA	14€
SEEN TACO 🍷 FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE	15€
DEEP FRIED TAPIOCA & CURED CHEESE 🌱 (2 UNITS) TAPIOCA, SPICY GUAVA JAM AND CURED CHEESE	8€
FOIE GRAS TERRINE RED ONION PRESERVES, HOME MADE TOASTS	21€
LAMB CROQUETTES (2 UNITS) DIJON MUSTARD, MANGO, HONEY	12€
WAGYU GYOSA (6 UNITS) LEEK, MUSHROOMS, GREEN CURRY	14€
SEEN EGGS MUSHROOMS, TRUFFLE, FRIED EGG	16€
CAVIAR BLINIS, RED ONION, CHOPPED EGGS, SOUR CREAM, POTATOS	
50GR 125€	
100GR 250€	
250GR /500GR - SPECIAL ORDER WITH THREE DAYS IN ADVANCE	

UPGRADE
AMG - SHAVED TRUFFLE 15€
BRABUS - CAVIAR 5GR 12€

Anytime

TRUFFLED LOBSTER SALAD 25€ ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE	TRUFFLED LINGUINI 22€ PARMESAN CHEESE, TRUFFLE, CHIVE
CRUNCH SALAD 🌱 16€ ICEBERG LETTUCE, NORI KIZAMI, SUNFLOWER SEEDS, CRUNCH SAUCE	GOAT CHEESE TORTELLO 🌱 18€ BASIL BUTTER, CONFIT TOMATO, HONEY, COCOA NIBS
SPAGHETTI CAPRESE 20€ TOMATO, BURRATA, PESTO	SEMOLINA GNOCCHI WITH TIGER PRAWNS 28€ PROVENCALE SAUCE, FRESH HERBS, SPROUTS

Chef's Special

LOBSTER BUN COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO ROE, CHIVE 35€	DEMONIAC RIB EYE STEAK PRIMUM RIB EYE 550GR, CROSS BREED BETWEEN AUSTRALIAN ANGUS AND JAPANESE WAGYU 75€
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Fish Market

GRILLED GROUPE 🍷 32€ CAPERS BUTTER, CONFIT VEGETABLES
BLACK COD 34€ GREEN BEAN, SHALLOTS, CELERY PURÉE
SEEN SEA SCALLOPS 26€ CAULIFLOWER AND GREEN APPLE PURÉE, PARSNIP, SMOKED HAM
SEA FOOD SOUP 18€ SEAFOOD BISQUE, SEA SCALLOPS, SHRIMP, GROUPE, PUFF PASTRY

SEEN

🌱 VEGETARIAN 🍷 GLUTEN FREE 🍏 VEGAN

Meat

LAMB MILANESE LOLLYPOP 26€ LAMB CARRÉ, DIJON MUSTARD, MINT
STEAK TARTAR 26€ CHEF'S CLASSIC
SLICED WAGYU 🍷 45€ 300G RUMP STEAK, CHIMICHURRI SAUCE
CHEF'S TENDERLOIN 28€ OLIVIER SAUCE, GARLIC, CREAM, BAY LAUREL
WAGYU BURGER 25€ CHEDDAR CHEESE, CARAMELIZED ONIONS, STEAK FRIES

Sides

OLIVIER TRUFFLED POTATO PUREÉ 12€ POTATO PURÉE, MILK, NUTMEG, TRUFFLE
STEAK FRIES 🍏 🍷 6€
CONFIT VEGETABLES 🍷 🌱 7€ EXTRA VIRGIN OLIVE OIL, SEA SALT
RICO RICE 🌱 6€ DATE, BROCCOLI, ASPARAGUS, ALMONDS
GRATIN ARTICHOKE 🌱 7€ LEEK, CHEESE, BÉCHAMEL SAUCE
ESPINAFRES À LA CRÈME 🌱 7€ SPINACH, NUTMEG, CREAM

Dessert

TART SEEN (2 PERSONS) 18€ WILD BERRIES, VANILLA ICE CREAM
DULCE DE LECHE SOUFFLE 12€ GUAVA SORBET
SAINT OLIVIER 12€ PROFITEROLES, CINNAMON, HAZELNUTS PRALINE
SEEN CULPA 12€ SÃO THOMÉ CHOCOLATE, PASSION FRUIT, NUT BROWNIE, POP ROCKS, CASHEW
BANANA & PEANUTS 10€ BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE
"PAPOS DE ANJOS" 10€ EGG PUFF, PASSION FRUIT, MASCARPONE, COCO
ICE-CREAM 7€ TWO ICE-CREAM SCOOPS, CHOCOLATE GOLDEN PEARLS, CRUMBLE
SEASONAL FRUIT 8€

Starters

- SEEN TACO**  15€
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE
- NEW STYLE SASHIMI (8 PIECES)** 25€
YELLOW TAIL, JALAPEÑO, PONZU SAUCE, TRUFFLE OIL, SALAD, CRISPY ONION
- EDAMAME** 10€
TRUFFLE PONZU SAUCE, SEA SALT
- HOT SEEN ROLL (8 PIECES)** 16€
SALMON, CREAM CHEESE, TERIAKI, TOASTED SESAME, CHIVE

Seen Specialities

- TRUFFLED GUNKAN (2 PIECES)** 16€
SALMON, SHRIMP, QUAIL EGG, BLACK TRUFFLE, SEA SALT, LEEK
- GUNKAN HOTATE (2 PIECES)** 14€
SALMON, SEA SCALLOPS, JAPANESE SAUCE, LA YU, TOBIKO ROE
- GUNKAN PADRON (2 PIECES)** 12€
TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO ROE
- GUNKAN SHIROMI (2 PIECES)** 14€
GOLDEN SEA BREAM, CONFIT GINGER AND ONION, LA YU, LIME ZEST
- NIGIRI NEW STYLE (2 PIECES)** 12€
SALMON, CONFIT GINGER, TOGARASHI, LIME ZEST
- TORO NIGIRI CAVIAR (2 PIECES)** 25€
TUNA BELLY, CAVIAR, GOLDEN FLAKES

Hossomaki

- HOSSOMAKI SHAKE (8 PIECES)** 10€
SALMON
- HOSSOMAKI MAGURO (8 PIECES)** 16€
BLUEFIN TUNA
- HOSSOMAKI KAPPA (8 PIECES)** 8€
SWEET CUCUMBER

Makis | Specials

- SPICY TUNA (4 PIECES)** 19€
TUNA, CHINESE CABBAGE, LA YU, LOTUS ROOTS CHIPS
- SPIDER ROLL (4 PIECES)** 21€
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE
- KING CRAB ROLL (4 PIECES)** 25€
KING CRAB, DILL, WASABI SAUCE, YELLOW TAIL, JALAPEÑOS
- HAMACHI ROLL (4 PIECES)** 16€
YELLOW TAIL, YUZU, CHIVE, SESAME OIL, JALAPEÑO
- CALIFORNIA ROLL (4 PIECES)** 16€
SALMON, SHRIMP, MANGO, JAPANESE MAYONNAISE, TOBIKO ROE
- VEGGIE (4 PIECES)** 14€
CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI

to Share

- MORIWASE SEEN** 60€
4 UNITS GUNKAN, 4 UNITS SPECIAL NIGIRIS, 4 UNITS ROLL
- SASHIMI SEEN** 65€
20 PIECES

Nigiri & Sashimi | Traditional

	NIGIRI 2 PIECES	SASHIMI 4 PIECES	TEMAKI 1 PIECE
SHAKE SALMON	10€	14€	12€
HAMACHI YELLOW TAIL	16€	18€	
SHIROMI WHITE FISH	12€	14€	
MAGURO TUNA	17€	19€	
TORO TUNA BELLY	19€	21€	21€



Should you have any dietary restrictions, please inform your waiter
No dish or beverage can be charged, including the couvert,
if it was not requested by the costumer.
VAT included

 VEGETARIAN  GLUTEN FREE  VEGAN

All existing products on the menus may contain traces of the 14 allergens,
their presence cannot be excluded.