FRESH PARSLEY, LEMON 3 UNITS 6 UNITS	13 24
TARTARE DI POMODORO BEEF TARTARE WITH BREAD, TOMATO, TRUFFLE AND STRACCIATELLA	48
WITH EXTRA INGREDIENT: CAVIAR	56
OCTOPUS CARPACCIO (1) VINAIGRETTE, DEHYDRATED PARSLEY	22
ANGUS CARPACCIO (18) PESTO, ARUGULA, PECORINO	20
ORGANIC BEETROOT (**) CARPACCIO FETA CHEESE, DILL, CAPERS, ORANGE AND LIME JUICE, SWEET MACADAMIA	19

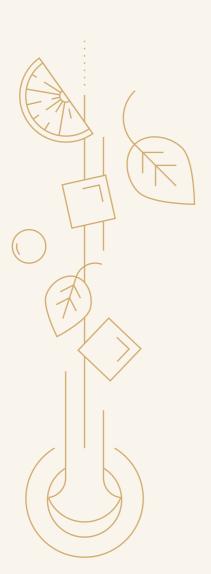


SEEN TACO RESH DAILY FISH CEVICHE, GUACAMOLE, APANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE	16	WAGYU BURGER CHEDDAR CHEESE, SWEET AND SOUR ONIONS, LETTUCE, TOMATO, SMOKED COCKTAIL SAUCE, STEAK FRIES
OBSTER BUN	42	SEEN CLUB
COLESLAW, GREEN APPLE SUNOMONO,		BREADED CHICKEN, CARAMELIZED BACON,
IZAMI WASABI, TOBIKO, CHIVE		GLAZED EGG, TARTAR SAUCE, SCARMOZA CHEESE,
		LETTUCE, TOMATO
ΓUNA "PREGO"	35	
RIOCHE BREAD, MAYONNAISE, BOILED EGG, MUSTARD,		TRUFFLED LINGUINI 🗸
IZAMI WASABI		TRUFFLE SAUCE, PARMESAN, CHIVE



TRUFFLED LOBSTER (S) ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE	44
CRISPY VICEBERG LETTUCE, NORI KIZAMI SEAWEED, SUNFLOWER SEEDS, CRISPY SAUCE	19
CEASAR COGOLLO LETTUCE, CHICKEN, CARAMELIZED BACON, ANCHOVIES, PARMESAN, CROUTONS	32

BURRATA 🗸 🛞	
SEASONAL TOMATO, BASIL INFUSED OIL, FIGS, PINE NUT	





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Meat Jovers

39

35

31

"PICA-PAU" BEEF TENDERLOIN CUBES, DIJON MUSTARD	39
SLICED WAGYU 300G RUMP STEAK, CHIMICHURRI SAUCE	72
CHEF'S TENDERLOIN SIRLOIN STEAK, OLIVIER SAUCE, GARLIC, BAY LEAF	39
STEAK TARTAR CHEF'S CLASSIC	36

Fish Market

SEEN SEA SCALOPS (SCAULIFLOWER PURÉE, GREEN APPLE, PARSNIP, SMOKED HAM	34
BLACK COD MARINATED COD, FRESH VEGETABLES, CELERY PUREE	42
MONKFISH SKEWER SHRIMP, CHORIZO, ONION, PEPPER	60
BLACK TIGER	72



OLIVIER TRUFFLED PURÉE V POTATO PURÉE, MILK, NUTMEG, TRUFFLE	12
STEAK FRIES 🖔 🛞	7
TRUFFLE FRIES 🗸 🛞 PARMESAN, TRUFFLE	15
CONFIT VEGETABLES () ((())) EXTRA VIRGIN OLIVE OIL, SEA SALT	9
"RICO" RICE √ DATES, FILET BEANS, ASPARAGUS, ALMONDS	9

SEEN TACO 16 FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE **NEW STYLE SASHIMI** 28 8 UNITS YELLOWTAIL, JALAPEÑO, PONZU SAUCE, TRUFFLED OIL, SALAD, CRISPY ONION EDAMAME () (8) 12 TRUFFLE OIL, SEA SALT



TRUFFLED GUNKAN

2 UNITS SALMON, SHRIMP, QUAIL EGG, TRUFFLE, SEA SALT, LEEK

TORO NIGIRI CAVIAR

TUNA BELLY, CAVIAR, GOLDEN FLAKES

34

KING CRAB ROLL

4 UNITS KING CRAB, DILL, YELLOWTAIL, KIZAMI WASABI, JALAPEÑO

42

SPIDER ROLL 4 UNITS SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE	22
CALIFORNIA ROLL 4 UNITS SALMON, SHRIMP, MANGO, JAPANESE MAYONNAISE, TOBIKO	22
VEGGIE ROLL () 4 UNITS CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI	18

YUZU CHEESECAKE RASPBERRY GRANITA, BLACK SESAME	16
COOKIE À LA MINUTE HAZELNUT PRALINE, VANILLA ICE CREAM	15
SEENDAE VANILLA ICE CREAM WITH DARK CHOCOLATE, SALTED CARAMEL AND ASSORTED TOPPINGS	15
BANANA & AMENDOIM BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE	15
SEEN PASSION PASSION FRUIT TEXTURES, CHOCOLATE SPHERE	16
THINI V CLICED SEASONAL EDUIT	12

COOKIE À LA MINUTE
HAZELNUT PRALINE, VANILLA ICE CREAM
VANILLA ICE CREAM
SEENDAE
VANILLA ICE CREAM WITH DARK CHOCOLATE,
SALTED CARAMEL AND ASSORTED TOPPINGS
BANANA & AMENDOIM
BANANA CAKE, SALTED CARAMEL,
PEANUTS CRUMBLE
SEEN PASSION
PASSION FRUIT TEXTURES,
CHOCOLATE SPHERE
HOCOLATE SPHERE
THINLY SLICED SEASONAL FRUIT

Our products are locally sourced and sustainability certified. 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.
Prices in Euro, include VAT at legal rate.

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

HOSSOMAKI SHAKE 6 UNITS SALMON	14
HOSSOMAKI MAGURO 6 UNITS BLUEFIN TUNA	19
KAPPAMAKI (((((((((((((((((((12
HOSSOMAKI TAMAGO V	12

Migiri & Sashimi

	NIGIRI®	SASHIMI
	2 UNITS	4 UNITS
SHAKE SALMON	14	16
HAMACHI YELLOWTAIL	18	20
TORO TUNA BELLY	25	27
MAGURO TUNA	21	23
SHIROMI WHITE FISH	16	18





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