

To Share

FRESH OYSTERS 🍷	
LEMON, MIGNONETTE SAUCE	
3 UNITS	13
6 UNITS	24
.....	
OCTOPUS CARPACCIO 🍷	22
VINAIGRETTE, DEHYDRATED PARSLEY	
.....	
ANGUS CARPACCIO 🍷	20
PESTO, ARUGULA, PECORINO	
.....	
ORGANIC BEETROOT CARPACCIO 🌱 🍷	19
FETA CHEESE, DILL, CAPERS, ORANGE AND LIME JUICE, SWEET MACADAMIA	
.....	
DEEP FRIED TAPIOCA & CURED CHEESE 🌱 🍷	12
TAPIOCA FLOUR, CURED CHEESES, SPICY GUAVA JAM	
.....	
LAMB CROQUETTES	14
2 UNITS	
DIJON MUSTARD AND MANGO CHUTNEY	
.....	
TARTARE DI POMODORO	48
PAPA AL POMODORO, MUSHROOMS DUXELLE, BEEF, TRUFFLE, STRACCIATELLA	
WITH CAVIAR	56€
.....	
SEENUGGETS	12
2 UNITS	
COD, TARTAR SAUCE, IKURA	
.....	
BEEF GYOSA	16
5 UNITS	
LEEK, MUSHROOMS	
.....	
SEEN EGG 🌱 🍷	18
SEASONAL MUSHROOMS, TRUFFLED PURÉE, GLAZED EGG	
.....	
BURRATA D.O.P. & CAVIAR	78
SEA SALT, ORGANIC OLIVE OIL	
.....	
CAVIAR	
BLINIS, RED ONION, GRATED EGG, SOUR CREAM	
50GR	239
125GR	479
250GR / 500GR - PRE-ORDER (3 DAYS)	

Anytime

SEEN TACO	16	LOBSTER BUN	42
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE		COLESLAW, GREEN APPLE SUNOMONO, KIZAMI WASABI, TOBIKO, CHIVE	
.....		
TRUFFLED LOBSTER SALAD 🍷	44	SPAGHETTI CAPRESE 🌱	26
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY, CHIVE, TRUFFLE		BURRATA, TOMATO, PESTO	
.....		
CRUNCH SALAD 🍷	19	TRUFFLED LINGUINI 🌱	31
ICEBERG LETTUCE, NORI KIZAMI SEAWEED, SUNFLOWER SEEDS, CRUNCH SAUCE		TRUFFLE SAUCE, PARMESAN, CHIVE	
.....		
		GOAT TORTELLO	24
		BASIL BUTTER, CONFIT TOMATO, WILD HONEY, COCOA NUGGETS	

Chef's Special

LOBSTER SPAGHETTINI CONFIT TOMATO, DILL, CORIANDER 164	TOMAHAWK 1.2KG 185
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Fish Market

SEEN SEA SCALOPS 🍷	34
CAULIFLOWER PURÉE, GREEN APPLE, PARSNIP, DEHYDRATED SMOKED HAM	
.....	
BLACK COD	42
MISO MARINATED COD, VEGETABLES, CELERY PURÉE	
.....	
MONKFISH AU GRATIN	46
MUSHROOMS, LEEK, TRUFFLED BECHAMEL SAUCE, PARMESAN	
.....	
BLACK TIGER	72
BEURRE BLANC SAUCE, RICE WITH DATE, FILET BEANS, ASPARAGUS, ALMONDS	

Meat

LAMB MILANESE LOLLYPOP	36
LAMB CARRÉ, DIJON MUSTARD, MINT	
.....	
SLICED WAGYU 300G	72
RUMP STEAK, CHIMICHURRI SAUCE	
.....	
CHEF'S TENDERLOIN	39
BEEF TENDERLOIN, OLIVIER SAUCE	
.....	
STEAK TARTAR	36
CHEF'S CLASSIC	
.....	
FRANGINHO SEEN	34
MISO MARINATED CHICKEN, KIMUCHI	
.....	
WAGYU BURGER	39
CHEDDAR CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, PICKLES, SMOKED COCKTAIL SAUCE, FRENCH FRIES	

Sides

OLIVIER TRUFFLED PURÉE 🌱	12
POTATO PURÉE, MILK, NUTMEG, TRUFFLE	
.....	
FRENCH FRIES 🍷 🍷	7
.....	
TRUFFLE FRIES 🌱 🍷	15
TRUFFLE, PARMESAN, TRUFFLE MAYONNAISE	
.....	
CONFIT VEGETABLES 🍷 🍷	9
EXTRA VIRGIN OLIVE OIL, SEA SALT	
.....	
RICO RICE 🌱	9
DATES, FILET BEAN, ASPARAGUS, ALMONDS	
.....	
ARTICHOKE AU GRATIN	13
BECHAMEL SAUCE, PARMESAN	
.....	
SPINACH À LA CRÈME 🌱	11
SPINACH, NUTMEG, CREAM	

Dessert

YUZU CHEESECAKE	16
RASPBERRY GRANITA, BLACK SESAME	
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TARTE SEEN (2 PEOPLE)	25
WILD BERRIES, VANILLA ICE CREAM	
.....	
DULCE DE LECHE SOUFFLÉ	16
GUAVA SORBET	
.....	
COOKIE À LA MINUTE	15
VANILLA ICE CREAM	
.....	
BANANA & PEANUTS	15
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE	
.....	
SEENDAE	15
CREAM ICE CREAM, DARK CHOCOLATE SAUCE, SALTED CARAMEL SAUCE, ASSORTED TOPPING	
.....	
SLICED SEASONAL FRUIT	12



Starters

SEEN TACO FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE	16
NEW STYLE SASHIMI 8 UNITS YELLOWTAIL, JALAPEÑO, PONZU SAUCE, TRUFFLED OIL, SALAD, CRISPY ONION	28
EDAMAME 🍓 🌱 TRUFFLED OIL, SEA SALT	12
HOT SEEN ROLL 8 UNITS SALMON, CREAM CHEESE, TERIAKI, TOASTED SESAME, CHIVE	19
SEA BASS USUZUKURI SEA BASS, LIME, CORIANDER, PONZU	25
WAKAME SALAD WAKAME, LOTUS ROOT, SESAME SEEDS	16

Seen Specialities

TRUFFLED GUNKAN 2 UNITS SALMON, SHRIMP, QUAIL EGG, TRUFFLE, SEA SALT, LEEK	21	NIGIRI NEW STYLE 2 UNITS HAMACHI, CONFIT GINGER, TOGARASHI, LIME ZEST	19
GUNKAN HOTATE 2 UNITS SALMON, SEA SCALLOPS, JAPANESE SAUCE, LA YU, TOBIKO	19	NIGIRI TORO CAVIAR 2 UNITS TUNA BELLY, CAVIAR, GOLDEN FLAKES	34
GUNKAN PADRON 2 UNITS TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO	16	MORIWASE SEEN 4 UNITS EACH GUNKAN NIGIRI SPECIAL ROLL	69
GUNKAN SHIROMI 🌱 2 UNITS GOLDEN SEA BREAM, CONFIT GINGER AND ONION, LA YU, GRATED LIME	19	TRUFFLED SALMON NIGIRI 🍓 🌱 2 UNITS BRAISED SALMON, TRUFFLE, SEA SALT	18
GUNKAN VEGGIE 🌱 2 UNITS SOY LEAF, SPINACH, SESAME SAUCE	14	NIGIRI MAGURO KIZAMI WASABI 2 UNITS BLUEFIN TUNA	22
		GUNKAN KING 2 UNITS SALMON, KING CRAB, QUAIL EGG	26

Hossomaki

HOSSOMAKI SHAKE 6 UNITS SALMON	14
HOSSOMAKI MAGURO 6 UNITS BLUEFIN TUNA	19
KAPPAMAKI 🍓 🌱 6 UNITS SWEET CUCUMBER	12
HOSSOMAKI TAMAGO 🌱 6 UNITS TAMAGO	12

Makis | Specials

SPICY TUNA 🌱 4 UNITS TUNA, CHINESE CABBAGE, LA YU, LOTUS ROOT CHIPS	22	SPIDER ROLL 4 UNITS SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE	22	KING CRAB ROLL 4 UNITS KING CRAB, DILL, YELLOWTAIL, KIZAMI WASABI, JALAPEÑO	42
HAMACHI ROLL 4 UNITS YELLOWTAIL, YUZU, CHIVE, SESAME, JALAPEÑO	19	CALIFORNIA ROLL 4 UNITS SALMON, SHRIMP, MANGO, CUCUMBER, TOBIKO	22	VEGGIE ROLL 🍓 🌱 4 UNITS CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI	18
		LOBSTER TRUFFLE ROLL 4 UNITS LOBSTER, YELLOWTAIL, IKURA, TRUFFLE, TAMAGO	30		

Nigiri & Sashimi | Traditional

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



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 customer.

Prices in Euros include VAT at the current legal rate.

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

🌱 VEGANETARIAN 🍓 VEGAN 🍷 GLUTEN FREE