

To Share

FRESH OYSTERS 🍷	
FRESH PARSLEY, LEMON	
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
2 UNITS TAPIOCA, SPICY GUAVA JAM, CURED CHEESE	
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STEAK TARTARE POMODORO	48
BEEF TARTARE WITH BREAD, TOMATO, TRUFFLE AND STRACCIATELLA	
WITH EXTRA INGREDIENT: CAVIAR	56
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SEENUGGETS	12
2 UNITS COD, TARTAR SAUCE, IKURA	
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BEEF GYOSA	16
4 UNITS LEAK, MUSHROOMS	
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SEEN EGG 🌱 🍷	18
MUSHROOMS, TRUFFLED PUREE, FRIED EGG	
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BURRATA D.O.P. & CAVIAR	78
SEE SALT, ORGANIC OLIVE OIL	
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CAVIAR	
BLINIS, RED ONION, CHOPPED EGGS, SOUR CREAM	
50GR	239
125GR	479
250GR / 500GR - SPECIAL ORDER	
WITH THREE DAYS IN ADVANCE	

Anytime

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

Chef's Special

LOBSTER SPAGHETTINI CONFIT TOMATO, DILL, CORIANDER 164	TOMAHAWK CHEF OLIVIER'S WEEKLY SELECTIONA 1.2KG/185
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Fish Market

VIERAS SEEN 🍷	34
CAULIFLOWER PUREE, GREEN APPLE, PARSNIPS, DEHYDRATED HAM	
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BLACK COD	42
SNOW PEA, SHALLOTS, CELERY PURÉE	
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GRATIN MONKFISH LOIN	46
MUSHROOMS, LEAK, TRUFFLED BECHAMEL	
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BLACK TIGER	72
BEURRE BLANC, RICH RICE	

Meat

LAMB MILANESE LOLLYPOP	36
LAMB CARRÉ, DIJON MUSTARD, MINT	
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SLICED WAGYU 300G	72
PICANHA, CHIMICHURRI SAUCE	
.....	
CHEF'S TENDERLOIN	39
OLIVIER SAUCE, GARLIC, CREAM, BAY LAURE	
.....	
STEAK TARTAR	36
CHEF'S CLASSIC	
.....	
"FRANGINHO SEEN"	34
SPRING CHICKEN, MISO, KIMUCHI	
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WAGYU BURGER	39
CHEDDAR CHEESE, SWEET AND SOUR ONIONS, LETTUCE, TOMATO, SMOKED COCKTAIL SAUCE, STEAK FRIES	

Sides

OLIVIER TRUFFLED 🌱	12
POTATO PURÉE, MILK, NUTMEG, TRUFFLE	
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STEAK FRIES 🍏 🍷	7
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TRUFFLE FRIED POTATOES 🌱 🍷	15
PARMESAN, TRUFFLE	
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CONFIT VEGETABLES 🍏 🍷	9
EXTRA VIRGIN OLIVE OIL, SEA SALT	
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"RICO" RICE 🌱	9
DATE, GREEN BEAN, ASPARAGUS, ALMONDS	
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CAULIFLOWER GRATIN	13
BECHAMEL SAUCE, PARMESAN CHEESE	
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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	
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DULCE DE LECHE SOUFFLÉ	16
GUAVA SORBET	
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À LA MINUTE COOKIE	15
HAZELNUT PRALINE, VANILLA ICE CREAM	
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BANANA & PEANUTS	15
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE	
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SEENDAE	15
VANILLA ICE CREAM WITH DARK CHOCOLATE, SALTED CARAMEL AND ASSORTED TOPPINGS	
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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, LEMON, CORIANDER AND PONZU	25
WAKAME SALAD WAKAME, LOTUS ROOT, SESAME SEEDS	16

Seen Specialities

GUNKAN TRUFADO 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 ROE	19	NIGIRI TORO CAVIAR 2 UNITS TUNA BELLY, CAVIAR, GOLDEN FLAKES	34
GUNKAN PADRON 2 UNITS TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO ROE	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	NIGIRI SALMÃO TRUFADO 🍓 BREASED SALMON, TRUFFLE AND SEA SALT	18
GUNKAN VEGGIE 🌱 2 UNITS SOY LEAF, SPINACH, SESAME SAUCE	14	NIGIRI MAGURO KIZAMI WASABI	22
		GUNKAN KING SALMON, KING CRAB AND 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, WASABI SAUCE, YELLOWTAIL, JALAPEÑOS	42
HAMACHI ROLL 4 UNITS YELLOWTAIL, YUZU, CHIVE, SESAME OIL, JALAPEÑO	19	CALIFORNIA ROLL 4 UNITS SALMON, SHRIMP, MANGO, CUCUMBER, TOBIKO ROE	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 🌱 2 UNITS	SASHIMI 🍓 4 UNITS
SHAKE SALMON	14	16
HAMACHI YELLOWTAIL	18	20
TORO TUNA BELLY	25	27
MAGURO TUNA	21	23
SHIROMI WHITE FISH	16	18

SEEN
RESTAURANT & BAR
BY OLIVIER

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.

🌱 VEGETARIAN 🍓 VEGAN 🌾 GLUTEN FREE

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