

To Share

FRESH OYSTERS 🍷 10€/18€
(3 UNITS/6 UNITS)
FRESH PARSLEY, LEMON

OCTOPUS CARPACCIO 🍷 18€
RED PEPPER, TOMATO, VINAGRETTE, CORIANDER,
SPROUTS, CHIVE

ANGUS CARPACCIO 18€
PESTO ARUGULA SALAD, CURED GOAT CHEESE

ORGANIC BEETROOT CARPACCIO 🍷 15€
FETA CHEESE, ORANGE JUICE, CAPERS,
DILL OLIVE OIL, SWEET MACADAMIA

SEEN TACO 🍷 15€
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE
MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE

DEEP FRIED TAPIOCA & CURED CHEESE 9€
(2 UNITS)
TAPIOCA, SPICY GUAVA JAM, CURED CHEESE

FOIE GRAS TERRINE 🍷 24€
RED ONION JAM, HOME MADE TOASTS

LAMB CROQUETTES 12€
(2 UNITS)
DYJON MUSTARD, MANGO, HONEY

COD SEENUGGETS 10€
(2 UNITS)
COD, TARTAR SAUCE, FISH ROE

WAGYU GYOSA 14€
(6 UNITS)
LEEK, MUSHROOMS, GREEN CURRY

SEEN EGGS 17€
MUSHROOMS, TRUFFLE, FRIED EGG

BURRATA D.O.P. & CAVIAR 68€
SEE SALT, ORGANIC OLIVE OIL

CAVIAR
BLINIS, RED ONION, CHOPPED EGGS, SOUR CREAM

50GR 170€
100GR 340€
250GR / 500GR - SPECIAL ORDER
WITH THREE DAYS IN ADVANCE

Anytime

TRUFFLED LOBSTER SALAD 29€
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY,
CHIVE, TRUFFLE

CRUNCH SALAD 16€
ICEBERG LETTUCE, NORI KIZAMI, SUNFLOWER SEEDS,
CRUNCH SAUCE

SPAGHETTI CAPRESE 21€
TOMATE, BURRATA, PESTO

TRUFFLED LINGUINI 25€
PARMESAN CHEESE, TRUFFLE, CHIVE

GOAT CHEESE TORTELLO 22€
BASIL BUTTER, CONFIT TOMATO, HONEY, COCOA NIBS

LOBSTER SPAGHETTINI 128€
CONFIT TOMATO, DILL, CORIANDER

Chef's Special

LOBSTER BUN
COLESLAW, GREEN APPLE SUNOMONO,
KIZAMI WASABI, TOBIKO ROE,
CHIVE
41€

RIGATONI AND CAVIAR
CHAMPAGNE SAUCE, FRESH HERBS
82€

CHEF'S SPECIAL BEEF CUT 600GR
CHEF OLIVIER'S WEEKLY SELECTION
96€

Fish Market

GRILLED GROUPEL 🍷 35€
CAPERS BUTTER, CONFIT VEGETABLES

BLACK COD 39€
SNOW PEA, SHALLOTS, CELERY PURÉE

SEEN SEA SCALOPS 28€
CAULIFLOWER AND GREEN APPLE PURÉE, PARSNIP, SMOKED HAM

JUMBO SCARLET PRAWN 58€
BEURRE BLANC

Meat

LAMB MILANESE LOLLYPOP 31€
LAMB CARRÉ, DIJON MISTRAD, MINT

STEAK TARTAR 29€
CHEF'S CLASSIC

SLICED WAGYU 🍷 60€
300G
RUMP STEAK, CHIMICHURRI SAUCE

CHEF'S TENDERLOIN 36€
OLIVIER SAUCE, GARLIC, CREAM, BAY LAUREL

WAGYU BURGER 28€
CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES

"FRANGUINHO SEEN" 29€
SPRING CHICKEN, MISO, KIMUCHI

Sides

OLIVIER TRUFFLED POTATO PURÉE 🍷 12€
POTATO PURÉE, MILK, NUTMEG, TRUFFLE

STEAK FRIES 🍷 7€

CONFIT VEGETABLES 🍷 7€
EXTRA VIRGIN OLIVE OIL, SEA SALT

"RICO" RICE 7€
DATE, GREEN BEAN, ASPARAGUS, ALMONDS

GRATIN ARTICHOKE 9€
LEEK, CHEESE, BÉCHAMEL SAUCE

SPINACH À LA CRÈME 🍷 8€
SPINACH, NUTMEG, CREAM

Dessert

TART SEEN (2 PERSONS) 18€
WILD BERRIES, VANILLA ICE CREAM

DULCE DE LECHE SOUFFLÉ 15€
GUAVA SORBET

PASSION FRUIT SOUFFLÉ 15€
COCONUT SORBET

SEEN CULPA 12€
SÃO THOMÉ CHOCOLATE, PASSION FRUIT, NUT BROWNIE,
POP ROCKS, CASHEW

YUZU CHEESECAKE 12€
RASPBERRY GRANITA, BLACK SESAME

BANANA & PEANUTS 10€
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE

ICE-CREAM 7€
TWO ICE-CREAM SCOOPS, CHOCOLATE GOLDEN PEARLS, CRUMBLE

SEASONAL FRUIT 8€

SEEN

🌿 VEGETARIAN 🍷 WITHOUT GLUTEN 🍌 VEGAN

Starters

SEEN TACO 	15€
FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS, POMEGRANATE	
NEW STYLE SASHIMI (8 UNITS)	25€
YELLOW TAIL, JALAPEÑO, PONZU SAUCE, TRUFFLE OIL, SALAD, CRISPY ONION	
EDAMAME	10€
TRUFFLE PONZU SAUCE, SEA SALT	
HOT SEEN ROLL (8 UNITS)	16€
SALMON, CREAM CHEESE, TERIAKI, TOASTED SESAME, CHIVE	
WAKAME SALAD	14€
WAKAME, LOTUS ROOT, SESAME SEEDS	

Seen Specialities

TRUFFLED GUNKAN (2 UNITS)	18€	NIGIRI NEW STYLE (2 UNITS)	14€
SALMON, SHRIMP, QUAIL EGG, BLACK TRUFFLE, SEA SALT, LEEK		SALMON, CONFIT GINGER, TOGARASHI, LIME ZEST	
GUNKAN HOTATE (2 UNITS)	15€	TORO NIGIRI CAVIAR (2 UNITS)	31€
SALMON, SEA SCALLOPS, JAPANESE SAUCE, LA YU, TOBIKO ROE		TUNA BELLY, CAVIAR, GOLDEN FLAKES	
GUNKAN PADRON (2 UNITS)	14€	MORIWASE SEEN	60€
TUNA, PADRON PEPPERS, TOGARASHI, CRISPY ONION, TOBIKO ROE		4 UNITS GUNKAN, 4 UNITS SPECIAL NIGIRI, 4 UNITS ROLL	
GUNKAN SHIROMI (2 UNITS)	16€	BLUEFIN TATAKI	36€
GOLDEN SEA BREAM, CONFIT GINGER AND ONION, LA YU, GRATED LIME		SALAD, WASABI MAYONNAISE, SPRING ONION, MISO SAUCE	
GUNKAN VEGGIE (2 UNITS)	12€		
SOY LEAF, SPINACH, SESAME SAUCE			

Hossomaki

HOSSOMAKI SHAKE (8 UNITS)	12€
SALMON	
HOSSOMAKI MAGURO (8 UNITS)	19€
BLUEFIN TUNA	
HOSSOMAKI KAPPA (8 UNITS)	8€
SWEET CUCUMBER	
HOSSOMAKI TAMAGO (8 UNITS)	10€
TAMAGO	

Makis | Specials




SPICY TUNA (4 UNITS)	19€
ATUM, CHINESE CABBAGE, LA YU, LOTUS ROOT CHIPS	
SPIDER ROLL (4 UNITS)	21€
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO, WASABI MAYONNAISE	
KING CRAB ROLL (4 UNITS)	38€
KING CRAB, DILL, WASABI SAUCE, YELLOW TAIL, JALAPEÑOS	
HAMACHI ROLL (4 UNITS)	16€
YELLOW TAIL, YUZU, CHIVE, SESAME OIL, JALAPEÑO	
CALIFORNIA ROLL (4 UNITS)	19€
SALMON, SHRIMP, MANGO, JAPANESE MAYONNAISE, TOBIKO ROE	
VEGGIE (4 UNITS)	14€
CARROT, KAMPYO, GREEN APPLE SUNOMONO, DILL, CRISPY ONION, TOGARASHI	
LOBSTER TRUFFLE ROLL (4 UNITS)	25€
LOBSTER, YELLOW TAIL, IKURA, TRUFFLE, TAMAGO	

Nigiri & Sashimi | Traditional

	NIGIRI	SASHIMI
	2 UNITS	4 UNITS
SHAKE SALMON	12€	14€
HAMACHI YELLOW TAIL	16€	18€
SHIROMI WHITE FISH	14€	15€
MAGURO TUNA	18€	20€
TORO TUNA BELLY	22€	24€



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. VAT included

 VEGETARIAN  WITHOUT GLUTEN  VEGAN

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