

# 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€  
SEA 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€  
TOMATO, 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  
78€

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

# Fish Market

**GRILLED GROUPER** 🍷 35€  
CAPERS BUTTER, CONFIT VEGETABLES

**BLACK COD** 39€  
SNOW PEA, SHALLOTS, CELERY PURÉE

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

**JUMBO SCARLET PRAWN** 58€  
BEURRE BLANC

# SEEN

✓ VEGETARIAN 🍷 WITHOUT GLUTEN 🍌 VEGAN

# Meat

**LAMB MILANESE LOLLYPOP** 31€  
LAMB CARRÉ, DIJON MUSTARD, 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 PUREÉ** 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 SOUFFLE** 15€  
GUAVA SORBET

**PASSION FRUIT SOUFFLE** 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€

# Starters

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

# Makis | Specials

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

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 consumer.  
VAT included

# Seen Specialities

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

# Hossomaki



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

# Nigiri & Sashimi | Traditional

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

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

# SEEN

 VEGETARIAN  WITHOUT GLUTEN  VEGAN