

To Share

OYSTERS 
(6 UNITS/12 UNITS)
ANCHOVIES, GARLIC, THYME, BUTTER, WHITE WINE,
OLIVE OIL

28€/45€

OCTOPUS CARPACCIO 
RED BELL PEPPER, TOMATOES, CORIANDER, CHIVES,
RED ONIONS, LIME

25€

BEETROOT CARPACCIO 
FETA, DILL, ORANGE JUICE, CAPERS, CARAMELIZED
MACADAMIA, WATERCRESS

24€

SEEN TACO 
(1 UNIT)
FRESH DAILY FISH CEVICHE, GUACAMOLE,
JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS,
POMEGRANATE

18€

LA PISSALADIÈRE
ONION, ANCHOVIES, OLIVES, PISSALAT

13€

FOIE GRAS TERRINE WITH COCOA 
CANDIED ONION, MORELLO CHERRY, TOAST

32€

VITELLO TONNATO
VEAL FILLET, TUNA, CAPERS, LEMON, CROUTONS,
RED ONION PICKLES

26€

GRILLED CRAB LEG WITH MISO BEURRE BLANC
KING CRAB, MISO BEURRE BLANC, HERBS
AND TOMATO

98€

SMALLS WAGYU GYOZAS
(6 UNITS)
PEPPER, GARLIC, MUSHROOM, GREEN CURRY

30€

SEEN EGG 
TRUFFLE PUREE, SEASONAL MUSHROOMS, CHIVES

32€

NIÇOISE SALAD
SOFT-BOILED EGG, TUNA TATAKI, RED ONION, GREEN PEPPER,
TOMATO, OLIVE, ANCHOVY, OLIVE OIL

25€

BURRATA D.O.P. & CAVIAR 

60€

CAVIAR
PRUNIER BAERI TRADITION
30GR 80€
50GR 120€
125GR 290€

DO NOT HESITATE TO ASK FOR OUR SELECTION TO DISCOVER MORE
VARIETY: BAERI, OSCIÈTRE, PARIS, HÉRITAGE

Anytime

TRUFFLED LOBSTER SALAD 
ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY
AND TRUFFLE

50€

CRISPY SALAD 
ICEBERG LETTUCE, NORI SEAWEED, SUNFLOWER SEEDS
AND CRISPY SAUCE

25€

CRISPY GNOCCHI WITH CAPRESE SAUCE
CHERRY TOMATOES, STRACCIATELLA, PESTO

25€

LINGUINI WITH TRUFFLE
PARMESAN, TRUFFLE SAUCE, CHIVES

34€

LOBSTER SPAGHETTI (2 PAX)
CONFIT TOMATOES, BISQUE, DILL AND CORIANDER

105€

CALAMARATA AUX ASPERGES 
PESTO, PARMESAN, PISTACHE, ASPERGES

25€

Chef's Special

LOBSTER BUN'S
(2 UNITS)
CABBAGE SALAD, GREEN APPLES, WASABI MAYONNAISE,
TOBIKOS, CHIVES

36€

BEEF SHANK CONFIT WITH BONE DAUBE STYLE
GARLIC CHIPS, PINK BERRIES, CHIVES

90€

SEEN SPECIALTIES
(2 PAX)
WAGYU RUMP,
LINGUINI WITH TRUFFLE

98€

TOMAHAWK 
CHEF OLIVIER'S
WEEKLY SELECTION

140€/1,2KG

Fish Market

GRILLED CATCH OF THE DAY 

32€

JUMBO SCARLET PRAWN 
BEURRE BLANC

58€

BLACK COD
MARINATED COD, MISO, SAKE, SEASONAL VEGETABLES, CELERY CREAM

59€

SCALLOPS (OPTIONAL CAVIAR 30 EURO EXTRA) 
CAULIFLOWER, GREEN APPLE, PARSNIP, CRISPY HAM

39€

SEEN
RESTAURANT & BAR
BY OLIVIER
N I C E

 VEGETARIAN  WITHOUT GLUTEN

Meat

LAMB MILANESE LOLLYPOP
RACK OF LAMB, MINT, MUSTARD

55€

SLICED WAGYU 
CHIMICHURRI

60€

BEEF FILLET
"OLIVIER" SAUCE, GARLIC, CREAM, BAY LEAF, BLACK PEPPER

55€

WAGYU CHEESEBURGER
CHEDDAR, CONFIT ONIONS, PICKLES, FRIES

35€

"SEEN" GRILLED POULTRY
MISO, KIMUCHI

39€

Sides

TRUFFLED MASH POTATOES 

15€

FRIES 

10€

SEASONAL VEGETABLES 

13€

"RICO" RICE 
DATES, GREEN BEANS, ASPARAGUS AND ROASTED ALMONDS

15€

SAUTEED BABY SPINACH 

10€

For Kids

PASTA WITH CHEF'S SUGGESTIONS

25€

CHOPPED STEAK

25€

NUGGETS

25€

GARNISH OF YOUR CHOICE

Dessert

TART "SEEN" (2 PAX)
FOREST FRUITS, VANILLA ICE CREAM

18€

"DULCE DE LECHE" SOUFFLÉ
GUAVA SORBET

18€

YUZU CHEESECAKE
RASPBERRY GRANITA AND BLACK SESAME

15€

BANANA BREAD
BANANA, PEANUTS, CINNAMON CRUMBLE, COCONUT SORBET

15€

CHOCOLATE FONDANT WITH HAZELNUT PRALINE
COOKIE DOTS AND VANILLA ICE CREAM

15€

ASSORTMENT OF ICE CREAM AND SORBETS (3 BALLS) 

15€

SEASONAL FRUIT SALAD 

15€

Please not that all prices included VAT

Starters



EDAMAME	10€
TRUFFLE, PONZU SAUCE, SEA SALT	
SASHIMI NEW STYLE HAMACHI	25€
YELLOWTAIL AND TROUFFLED PONZU	
HOT SEEN ROLLS	16€
SALMON, CREAM CHEESE, SPRING ONION AND TERIYAKI	
BLUEFIN TUNA TATAKI	42€
WITH MISO YUZU SAUCE AND WASABI SALAD	
WAKAME SALAD	12€
WAKAME SEAWEEED AND SESAME SEEDS	

Makis | Specials



CALIFORNIA (4 UNITS)	16€
SHRIMP, SALMON, CUCUMBER AND MANGO	
SPIDER ROLL (4 UNITS)	25€
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO AND RADISH	
SPICY TUNA (4 UNITS)	23€
SPICY TUNA AND CABBAGE	
TORO MAKI (4 UNITS)	65€
TUNA BELLY AND KING CRAB	
VEGGIE (4 UNITS)	12€
CAROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI	
UNAGUI ROLL (4 UNITS)	27€
EEL, FOIE GRAS AND APPLE SUNOMONO	
KYURI MAKI (7 UNITS)	32€
SALMON, TUNA, SHRIMP AND ANCHOVIES WRAPPED IN CUCUMBER	
TEKKAMAKI (6 UNITS)	21€
TUNA HOSSOMAKI	
SHAKEMAKI (6 UNITS)	10€
SALMON HOSSOMAKI	

Seen Specialities



GUNKAN PADRON (2 UNITS)	12€	GUNKAN K.O.B. (2 UNITS)	20€
SALMON, GINGER AND PADRON PEPPER		WAGYU, FOIE GRAS, CONFIT ONION AND TERIYAKI	
GUNKAN HOTATE (2 UNITS)	15€	GUNKAN TRUFFLE (2 UNITS)	21€
TUNA, SEA SCALLOP AND SOY VINAIGRETTE		SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE	
GUNKAN ROI (2 UNITS)	25€	NIGIRI WAGYU	32€
SALMON, KING CRAB AND QUAIL EGG		AUSTRALIAN WAGYU, CONFIT QUAIL EGG AND TRUFFLE	
GUNKAN AMA EBI (2 UNITS)	18€	NIGIRI NEW STYLE (2 UNITS)	12€
YELLOWTAIL AND SWEET SHRIMP FROM ALASKA		SALMON, GINGER AND SHICHIMI TOUGARASHI	
GUNKAN TORO (2 UNITS)	22€	NIGIRI SALMON AND TRUFFLE	17€
TUNA BELLY, TUNA, FOIE GRAS AND LEEK		BRAISED SALMON, TRUFFLE AND FLEUR DE SEL	
GUNKAN DE MER (2 UNITS)	17€	NIGIRI TORO AND CAVIAR	28€
SALMON, CLAMS AND GREEN APPLE SUNOMONO		TORO AND CAVIAR	
GUNKAN SHIROMI (2 UNITS)	16€	NIGIRI EEL	15€
WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU		WITH FOIE GRAS AND APPLE SUNOMONO	

Assortiment

SASHIMI SALMON (2 UNITS)	SUSHI ROLLS (3 UNITS)
SASHIMI BLUEFIN TUNA (2 UNITS)	SPECIAL GUNKANS (4 UNITS)
SASHIMI YELLOWTAIL (2 UNITS)	NIGIRIS (3 UNITS)
75€	

SEEN
RESTAURANT & BAR
BY OLIVIER
N I C E

VEGETARIAN WITHOUT GLUTEN

Nigiri | Traditional



SALMON (2 UNITS)	10€
BLUEFIN TUNA (2 UNITS)	16€
TUNA BELLY (2 UNITS)	19€
YELLOWTAIL (2 UNITS)	16€
SEA BREAM (2 UNITS)	13€
SEA SCALLOPS (2 UNITS)	14€

Sashimi | Traditional



SALMON (5 UNITS)	12€
BLUEFIN TUNA (5 UNITS)	19€
TUNA BELLY (5 UNITS)	23€
YELLOWTAIL (5 UNITS)	18€
SEA BREAM (5 UNITS)	14€
EEL (5 UNITS)	18€
SEA SCALLOPS (5 UNITS)	17€

For more information on allergens, please contact the manager.

Please not that all prices included VAT