



To Share

L'ESCARGOT  21€/40€
(6 UNITS/12 UNITS)
 ANCHOVIES, GARLIC, THYME, BUTTER, WHITE WINE,
 OLIVE OIL

OCTOPUS CARPACCIO  25€
 RED BELL PEPPER, TOMATOES, CORIANDER, CHIVES,
 RED ONIONS, LIME

BEETROOT CARPACCIO   24€
 FETA, DILL, ORANGE JUICE, CAPERS, CARAMELIZED
 MACADAMIA, WATERCRESS

CATCH OF THE DAY  23€
SEEN TACOS
 AVOCADO, WASABI MAYONNAISE, POMEGRANATE,
 FISH EGGS, CABBAGE, FISH OF THE DAY

LA PISSALADIÈRE 13€
 ONION, ANCHOVIES, OLIVES, PISSALAT

FOIE GRAS TERRINE  32€
WITH COCOA
 CANDIED ONION, MORELLO CHERRY, TOAST

VITELLO TONNATO 26€
 VEAL FILLET, TUNA, CAPERS, LEMON, CROUTONS,
 RED ONION PICKLES

FARÇIS NIÇOIS 29€
(4 UNITS)
 ONION, EGGPLANT, ZUCCHINI, PEPPER, MARROW BONE

SMALLS WAGYU GYOZAS 30€
(6 UNITS)
 PEPPER, GARLIC, MUSHROOM, GREEN CURRY

PARFAIT "SEEN" EGG  32€
 TRUFFLE PUREE, SEASONAL MUSHROOMS, CHIVES



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  50€
 ASPARAGUS, CARAMELIZED APPLE, AVOCADO, CELERY
 AND TRUFFLE

CRISPY SALAD   19€
 ICEBERG LETTUCE, NORI SEAWEED, SUNFLOWER SEEDS
 AND CRISPY SAUCE

CRISPY GNOCCHI WITH 25€
CAPRESE SAUCE
 CHERRY TOMATOES, STRACCIATELLA, PESTO

LINGUINI WITH TRUFFLE 49€
 PARMESAN, TRUFFLE SAUCE, CHIVES

BEEF DAUBE RAVIOLI 38€
 GIROLLES, ARTICHOKES, CHESTNUTS, CANDIED KUMQUATS

LOBSTER SPAGHETTI 99€
 CONFIT TOMATOES, BISQUE, DILL AND CORIANDER


RIGATONI "RIVIERA" STYLE  25€
 EGGPLANT, TOMATOES, ZUCCHINI, BASIL, PARMESAN

Chef's Special

LOBSTER ROLL'S 
(2 UNITS)
 CABBAGE SALAD, GREEN APPLES, WASABI MAYONNAISE,
 TOBIKOS, CHIVES
 36€

CONFIT LAMB SHOULDER 
(FOR 2 PERSONS)
 GARLIC CHIPS, PINK PEPPERCORN, CHIVES
 90€


Fish Market

GRILLED CATCH OF THE DAY  12€/100GR

ROCKFISHES SOUP 32€
 ROUILLE, SOCCA CHIPS, SAFFRON POTATOES FENNEL


BLACK COD 42€
 MARINATED COD, MISO, SAKE, SEASONAL VEGETABLES, CELERY CREAM

SCALLOPS (OPTIONAL CAVIAR 30 EURO EXTRA)  44€
 CAULIFLOWER, GREEN APPLE, PARSNIP, CRISPY HAM

GRILLED PRAWNS  49€
 LEMON CEDRAT BEURRE BLANC

Meat

MILANESE LAMB CHOPS 55€
 RACK OF LAMB, MINT, MUSTARD

WAGYU IN TAGLIATA  75€
 SIRLOIN, "CHIMICHURRI" SAUCE

BEEF FILLET 55€
 "OLIVIER" SAUCE, GARLIC, CREAM, BAY LEAF, BLACK PEPPER

WAGYU CHEESEBURGER 38€
 CHEDDAR, CONFIT ONIONS, PICKLES, FRIES


"SEEN" GRILLED POULTRY 39€
 MISO, KIMUCHI

Sides

TRUFFLED MASH POTATOES  15€

FRIES  10€

SEASONAL VEGETABLES  13€

"RICO" RICE  15€
 DATES, GREEN BEANS, ASPARAGUS AND ROASTED ALMONDS

SAUTEED BABY SPINACH  10€

For Kids

PASTA WITH CHEF'S 25€
SUGGESTIONS

FISH OF THE DAY 100GR 25€

CHOPPED STEAK 25€

NUGGETS 25€

GARNISH OF YOUR CHOICE

Dessert

TART "SEEN" (2 PERSONS) 18€
 FOREST FRUITS, VANILLA ICE CREAM

"DULCE DE LECHE" SOUFFLÉ 18€
 GUAVA SORBET

YUZU CHEESECAKE 15€
 RASPBERRY GRANITA AND BLACK SESAME

BANANA BREAD 15€
 BANANA, PEANUTS, CINNAMON CRUMBLE, COCONUT SORBET

CHOCOLATE FONDANT AND 15€
SICHUAN PEPPER
 COCOA CRUMBLE, SICHUAN PEPPER TUILE, PASSION FRUIT SORBET

ASSORTMENT OF ICE CREAM  15€
AND SORBETS (3 BALLS)

SEASONAL FRUIT SALAD  15€

SEEN

RESTAURANT & BAR

BY OLIVIER

 VEGETARIAN  WITHOUT GLUTEN

Starters

SEEN TARTAR	110€
BLUEFIN TUNA, TORO TUNA, CAVIAR, TRUFFLE, MUSHROOM DUXELLE AND MARROW BONE	
LOBSTER SPRING ROLL	40€
LOBSTER, MANGO, AVOCADO, SPINACH, CARROT, CORIANDER, CUCUMBER AND ONION PICKLES WRAPPED IN RICE PAPER	
GRILLED CRAB LEG WITH BEURRE BLANC DE MISO	85€
CRAB, BEURRE BLANC MISO, HERBS, TOMATO AND JAPANESE VINEGAR	
EDAMAME	10€
TRUFFLE, PONZU SAUCE, SEA SALT	
SASHIMI NEW STYLE HAMACHI	15€
YELLOWTAIL AND TROUFFLED PONZU	
HOT SEEN	16€
SALMON, CREAM CHEESE, SPRING ONION AND TERIYAKI	
BLUEFIN TUNA TATAKI	42€
WITH MISO YUZU SAUCE AND WASABI SALAD	
WAKAME SALAD	12€
WAKAME SEAWEED 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	
TIRASHI MAKI (4 UNITS)	22€
SHRIMP TEMPURA, ASPARAGUS AND VARIETY OF FISH	
TORO MAKI (4 UNITS)	65€
TUNA BELLY AND KING CRAB	
VEGGIE (4 UNITS)	12€
CAROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI	
FUTOMAKI (4 UNITS)	22€
TAMAGO, KAMPYO, SALMON, TUNA, AVOCADO, MASAGO, CUCUMBER AND RADISH	
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 TRUFFLE (2 UNITS)	21€
SALMON, GINGER AND PADRON PEPPER		SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE	
GUNKAN HOTATE (2 UNITS)	15€	NIGIRI WAGYU	32€
TUNA, SEA SCALLOP AND SOY VINAIGRETTE		AUSTRALIAN WAGYU, CONFIT QUAIL EGG AND TRUFFLE	
GUNKAN ROI (2 UNITS)	25€	NIGIRI NEW STYLE (2 UNITS)	12€
SALMON, KING CRAB AND QUAIL EGG		SALMON, GINGER AND SHICHIMI TOUGARASHI	
GUNKAN AMA EBI (2 UNITS)	18€	NIGIRI SALMON AND TRUFFLE	17€
YELLOWTAIL AND SWEET SHRIMP FROM ALASKA		BRAISED SALMON, TRUFFLE AND FLEUR DE SEL	
GUNKAN TORO (2 UNITS)	22€	NIGIRI TORO AND CAVIAR	28€
TUNA BELLY, TUNA, FOIE GRAS AND LEEK		TORO AND CAVIAR	
GUNKAN DE MER (2 UNITS)	17€	NIGIRI RAZOR CLAM	16€
SALMON, CLAMS AND GREEN APPLE SUNOMONO		RAZOR CLAM ON CRISPY RICE AND VINAIGRETTE OF HERBS AND SEAFOOD	
GUNKAN SHIROMI (2 UNITS)	16€	NIGIRI EEL	16€
WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU		WITH BONE MARROW AND DIJON MUSTARD	
GUNKAN K.O.B. (2 UNITS)	20€		
WAGYU, FOIE GRAS, CONFIT ONION AND TERIYAKI			

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€
EEL (2 UNITS)	14€
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€

SEEN
RESTAURANT & BAR
BY OLIVIER

VEGETARIAN WITHOUT GLUTEN

For more information on allergens, please contact the manager.