

To Share

OYSTERS
(3 UNITS/6 UNITS) 19€/35€
FRESH PARSLEY, LEMON
14.

ANGUS CARPACCIO 19€
PESTO, ARUGULA SALAD, CURED PARMESAN
5.7.8.10.12.

OCTOPUS CARPACCIO(*) 18€
RED PEPPER, TOMATO, VINAIGRETTE, CORIANDER,
SPROUTS, CHIVE
1.4.9.11.12.14.

SEEN TACO 17€
FRESH DAILY FISH CEVICHE, GUACAMOLE,
JAPANESE MAYONNAISE, TOBIKO ROE, SPROUTS,
POMEGRANATE
1.2.3.4.5.6.8.9.11.12.

DEEP FRIED TAPIOCA & CURED CHEESE (4 UNITS) 14€
TAPIOCA, SPICY GUAVA JAM, CURED CHEESE
1.3.7.12.

ORGANIC BEETROOT CARPACCIO 18€
FETA CHEESE, ORANGE JUICE, CAPERS,
DILL OLIVE OIL, SWEET MACADAMIA
8.11.12.

LAMB CROQUETTES (*) 19€
(2 PIECES)
DIJON MUSTARD, MANGO, HONEY
1.5.5.8.9.10.11.12.

CRISPY RICE COD 15€
COD BRANDADE, RICE, CHIMICHURRI
4.5.6.7.8.

WAGYU GYOZAS 20€
(6 PIECES)
LEEK, MUSHROOMS, GREEN CURRY
1.5.6.8.9.11.12.

SEEN EGGS 18€
TRUFFLE PUREE, SEASONAL MUSHROOMS, CHIVES
5.7.12.

BURRATA D.O.P. & CAVIAR 60€
SEA SALT, ORGANIC EXTRA OLIVE OIL
4.7.

ZUCCHINI FLOWERS 15€
(2 UNITS)
FRESH RICOTTA, THYME AND TOMATO SAUCE

TARTARE, PAPPAPOMODORO SUMMER TRUFFLE 28€
BEEF TARTARE WITH BREAD, TOMATO,
MUSHROOMS AND STRACCIATELLA CHEESE

CAVIAR HOUSE AND PRUNIER
BLINIS, RED ONIONS, CHOPPED EGGS, SOUR CREAM
IMPERIAL SELECTION 50GR 250€
IMPERIAL SELECTION 100GR 500€
1.4.5.8.12.14.

250GR / 500GR - AVAILABLE ON
REQUEST WITH THREE DAYS IN ADVANCE

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

Anytime

TRUFFLED LOBSTER SALAD(*) 48€
ASPARGUS, CARAMELIZED APPLE, AVOCADO, CELERY,
CHIVES, TRUFFLE
2.4.9.11.12.

CRUNCH SALAD 16€
ICEBERG LETTUCE, NORI KIZAMI, SUNFLOWER SEEDS
AND CRUNCH SAUCE
5.8.9.11.12.

MELANZANE ALLA NORMA 22€
DEEP FRIED EGGPLANTS, AGED RICOTTA,
FRESH TOMATO SAUCE
1.7.9.

HOMEMADE EGG TAGLIOLINI WITH TRUFFLE 29€
PARMESAN CHEESE, TRUFFLE, CHIVES

VEGGIE LASAGNA 24€
SEASONABLE VEGETABLES LASAGNA, MOZZARELLA,
PARMESAN CHEESE
1.5.7.9.11.

MEAT BALLS 24€
MEAT BALLS WITH EGGS, PECORINO TRUFFLE CHEESE

Chef's Special

LOBSTER BUN(*) 48€
COLESLAW, GREEN APPLE SUNOMONO,
KIZAMI WASABI, TOBIKO ROE
1.2.3.4.5.7.8.11.12.14.

CHEF'S SPECIAL CUT 98€
CHEF OLIVIER'S WEEKLY SELECTION
7.9.12.

PLUMA IBERICO PORK MARINATA(*) 36€
MARINATED SOY & TRUFFLE
1.6.8.9.11.12.

Seafood Market

GRILLED MONKFISH(*) 39€
SOUR BUTTER SAUCE, CHIVES
1.4.7.10.

BLACK COD* 41€
SNOW PEA, SHALLOTS, CELERY PURÉE
1.4.5.7.8.9.11.12.14.

JUMBO PRAWN MEDITERRANEAN DRESSING* 59€
TOMATO CONCASSE, TAGGIASCHE OLIVES, FINE HERBS
2.4.5.7.8.11.14.

SEEN SEA SCALLOPS 35€
CAULIFLOWER AND GREEN APPLE PURÉE, PARSNIP, SMOKED HAM



List of substances or products causing allergies or intolerances:

- Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and hybridized strains.
- Crustaceans
- Eggs.
- Fish.
- Peanuts.
- Soybeans.
- Milk.
- Nuts, nemely: Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts and macadamia.
- Sesame.
- Sulphur dioxide and sulphites.
- lupin.
- Molluscs

Meat

LOLLYPOP LAMB CHOPS (*) 41€
BREADED, DIJON MUSTARD, MINT
1.5.5.7.8.10.12.

SLICED WAGYU PICANHA 68€
CHIMICHURRI SAUCE

CHEF'S TENDERLOIN 39€
OLIVIER SAUCE, GARLIC, CREAM, BAY LAUREL
1.7.10.12.

WAGYU BURGER 32€
CHEDDAR CHEESE, CARAMELIZED ONIONS, FRENCH FRIES
1.5.5.6.7.8.10.11.12.

"FRANGUINHO SEEN" 23€
SPRING CHICKEN, MISO, KIMCHI
1.5.6.8.11.12.

Sides

GRATIN ARTICHOKE 12€
LEEK, CHEESE, BECHAMEL SAUCE
1.5.7.8.12.

"RICO" RICE 9€
DATES, GREEN BEANS, ASPARAGUS AND ROASTED ALMONDS
5.8.12.

SAUTEED SPINACH 9€
SPINACH, NUTMEG
1.5.7.8.12.

STEAK FRIES(*) 9€
5.8.12.

CONFIT VEGETABLES 9€
EXTRA VIRGIN OLIVE OIL, SEA SALT
9.12.

OLIVIER TRUFFLED POTATO PURÉE 12€
POTATO PURÉE, MILK, NUTMEG, TRUFFLE
1.7.12.

Dessert

TART SEEN (FOR TWO) 18€
WILD BERRIES, VANILLA ICE CREAM
1.3.5.7.8.12.

"DULCE DE LECHE" SOUFFLÉ 15€
GUAVA SORBET
1.3.5.8.12.

TIRAMISU 12€
PISTACHIO ICE CREAM
1.3.7.8.

LIME CHEESECAKE 12€
RASPBERRY GRANITA, BLACK SESAME
1.3.5.7.8.11.

SEEN CULPA 12€
SAO THOME CHOCOLATE PASSION FRUIT, NUT BROWNIE,
POP ROCKS CASHEW
1.3.5.8.12.

BANANA & PEANUTS 12€
BANANA CAKE, SALTED CARAMEL, PEANUTS CRUMBLE
1.5.7.8.12.

ICE CREAM 9€
TWO ICE CREAM SCOOPS, CHOCOLATE, GOLDEN
PEARLS, CRUMBLE
12.

SEASONAL FRUIT 12€

Starters

EDAMAME TRUFFLE, PONZU SAUCE, SEA SALT 1.4.6.	8€
SASHIMI NEW STYLE HAMACHI YELLOWTAIL AND TROUFFLED PONZU 1.4.6.8.11.	20€
HOT SEEN SALMON, CREAM CHEESE, SPRING ONION AND TERIYAKI 1.4.6.7.8.11.	18€
BLUEFIN TUNA TATAKI WITH MISO YUZU SAUCE AND WASABI SALAD 4.6.	23€
WAKAME SALAD WAKAME SEAWEEED AND SESAME SEEDS 4.6.11.	16€

Seen Specialities

GUNKAN PADRON (2 UNITS) SALMON, GINGER AND PÁDRON PEPPER 4.6.	13€	GUNKAN K.O.B. (2 UNITS) WAGYU, FOIE GRAS, CONFIT ONION AND TERIYAKI 1.6.9.	26€
GUNKAN HOTATE (2 UNITS) TUNA, SEA SCALLOP AND SOY VINAIGRETTE 4.6.14.	15€	GUNKAN TRUFFLE (2 UNITS) SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE 2.3.4.	24€
GUNKAN ROI (2 UNITS) SALMON, KING CRAB AND QUAIL EGG 2.3.4.6.	18€	NIGIRI WAGYU AUSTRALIAN WAGYU, CONFIT QUAIL EGG AND TRUFFLE 3.6.	28€
GUNKAN AMA EBI (2 UNITS) YELLOWTAIL AND SWEET SHRIMP FROM ALASKA 2.4.6.	19€	NIGIRI NEW STYLE (2 UNITS) SALMON, GINGER AND SHICHIMI TOUGARASHI 4.6.11.	12€
GUNKAN TORO (2 UNITS) TUNA BELLY, TUNA, FOIE GRAS AND LEEK 4.6.	26€	NIGIRI SALMON AND TRUFFLE BRAISED SALMON, TRUFFLE AND FLEUR DE SEL 4.6.	16€
GUNKAN DE MER (2 UNITS) SALMON, CLAMS AND GREEN APPLE SUNOMONO 4.6.14.	16€	NIGIRI TORO AND CAVIAR TORO AND CAVIAR 4.6.14.	27€
GUNKAN SHIROMI (2 UNITS) WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU 4.6.	15€	NIGIRI EEL WITH BONE MARROW AND DIJON MUSTARD 4.10.	16€

Nigiri | Traditional

SALMON (2 UNITS)	10€
BLUEFIN TUNA (2 UNITS)	15€
TUNA BELLY (2 UNITS)	19€
YELLOWTAIL (2 UNITS)	16€
SEA BREAM (2 UNITS)	12€
SEA SCALLOPS (2 UNITS)	16€

Makis | Specials

CALIFORNIA (4 UNITS) SHRIMP, SALMON, CUCUMBER AND MANGO 2.4.	16€
SPIDER ROLL (4 UNITS) SOFT SHELL CRAB, SALMON, LEEK AND AVOCADO 1.2.4.6.	21€
SPICY TUNA (4 UNITS) SPICY TUNA AND CABBAGE 1.4.11.	19€
TIRASHI MAKI (4 UNITS) SHRIMP TEMPURA, ASPARAGUS AND VARIETY OF FISH 1.2.4.	18€
VEGGIE (4 UNITS) CAROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI 11.	11€
UNAGUI ROLL (4 UNITS) EEL, FOIE GRAS AND APPLE SUNOMONO 4.	22€
KYURI MAKI (7 UNITS) SALMON, TUNA, SHRIMP AND ANCHOVIES WRAPPED IN CUCUMBER 2.4.	30€
TEKKA MAKI (6 UNITS) TUNA HOSOMAKI 4	18€
SAKE MAKI (6 UNITS) SALMON HOSOMAKI 4	12€

Chef's Selection

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€ 4.	

Sashimi

SALMON (5 UNITS)	13€
BLUEFIN TUNA (5 UNITS)	20€
TUNA BELLY (5 UNITS)	23€
YELLOWTAIL (5 UNITS)	18€
SEA BREAM (5 UNITS)	14€
SEA SCALLOPS (5 UNITS)	19€



List of substances or products causing allergies or intolerances:
 1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and hybridized strains. 2. Crustaceans 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts, nemely: Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts and macadamia. 9. Celery. 10. Mustard. 11. Sesame. 12. Sulphur dioxide and sulphits. 13. lupin. 14. Molluscs

Fish intended to be eaten raw or practically raw has undergonea prior remediation treatment in accordance with the requirements of regulation (EC) 853/2004 annex III, selection VII, chapter 3, point D, point 3.

(*) This dish may contain frozen ingredients.

We kindly ask our guests to inform our staff regarding food allergies or intolerances when ordering.