

To Share

OYSTERS (6 UNITS/12 UNITS) 35€/55€

OCTOPUS CARPACCIO 28€

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

BEETROOT CARPACCIO 27€

FETA, DILL, ORANGE JUICE, CAPERS, CARAMELIZED MACADAMIA NUTS

SEEN TACO (1 UNIT) 20€

FRESH DAILY FISH CEVICHE, GUACAMOLE, JAPANESE MAYONNAISE, TOBIKO, SPROUTS, POMEGRANATE

LA PISSALADIÈRE 16€

ONIONS, ANCHOVIES, OLIVES, PISSALAT

FOIE GRAS TERRINE WITH COCOA 33€

CANDIED ONION, MORELLO CHERRY, TOAST

VITELLO TONNATO 26€

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

WAGYU GYOZAS (6 UNITS) 33€

PEPPER, GARLIC, MUSHROOM, GREEN CURRY

SEEN EGG 33€

TRUFFLE PUREE, SEASONAL MUSHROOMS, CHIVES

NIÇOISE SALAD 28€

SOFT-BOILED EGG, TUNA TATAKI, RED ONIONS, GREEN PEPPER, TOMATOES, OLIVES, ANCHOVIES, OLIVE OIL

CAVIAR

PRUNIER BAERI TRADITION

30GR 99€
50GR 150€
125GR 320€

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 GNOCCHI WITH CAPRESE SAUCE 26€

CHERRY TOMATOES, STRACCIATELLA, PESTO

CALAMARATA WITH ASPARAGUS 26€

PESTO, PARMESAN CHEESE, PISTACHIO, ASPARAGUS

Meat

SLICED WAGYU PICANHA 64€

CHIMICHURRI SAUCE

BEEF FILLET 65€

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

WAGYU CHEESEBURGER 48€

CHEDDAR, CONFIT ONIONS, PICKLES, FRIES

Fish

GRILLED CATCH OF THE DAY 36€

BEURRE BLANC AND SEASONAL VEGETABLES

JUMBO TIGER PRAWN 60€

BEURRE BLANC

BLACK COD 62€

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

SCALLOPS (OPTIONAL CAVIAR 40 EURO EXTRA) 42€

CAULIFLOWER, GREEN APPLE, PARSNIP, CRISPY HAM

LINGUINE WITH TRUFFLE 36€

PARMESAN, TRUFFLE SAUCE, CHIVES

LOBSTER SPAGHETTI (2 PAX) 110€

CONFIT TOMATOES, BISQUE, DILL AND CORIANDER

SEEN SPECIALTIES (2 PAX) 105€

WAGYU RUMP, LINGUINE WITH TRUFF

"FRANGUINHO SEEN" 44€

SPRING CHICKEN, MISO, KIMCHI

Sides

OLIVIER'S POTATO TRUFFLE PURÉE 18€

FRENCH FRIES 12€

SEASONAL VEGETABLES 16€

"RICO" RICE 16€

DATES, GREEN BEANS, ASPARAGUS AND ALMONDS

SAUTEED BABY SPINACH 12€

Desserts

TART "SEEN" (2 PAX) 25€

FOREST FRUITS, VANILLA ICE CREAM

"DULCE DE LECHE" SOUFFLÉ 18€

GUAVA SORBET

YUZU CHEESECAKE 17€

RASPBERRY GRANITA AND BLACK SESAME

BANANA & PEANUTS 17€

BANANA CAKE, PEANUTS CRUMBLE, SALTED CARAMEL, COCONUT SORBET

COOKIE À LA MINUTE WITH HAZELNUT PRALINE 20€

COOKIE DOTS AND VANILLA ICE CREAM

ASSORTMENT OF ICE CREAM (3 SCOOPS) 16€

ASSORTMENT OF SORBETS (3 SCOOPS) 16€

SEASONAL FRUITS PLATE 16€

SEEN

RESTAURANT & BAR


BY OLIVIER

N I C E

VEGETARIAN GLUTEN-FREE LOCAL LACTOSE VEGAN

Please note that all prices included VAT
All fish and sea food are sustainably caught

Starters

EDAMAME 	13€
TRUFFLE, PONZU SAUCE, SEA SALT	
SASHIMI NEW STYLE HAMACHI	26€
YELLOWTAIL AND TRUFFLED PONZU	
HOT SEEN ROLLS 	18€
SALMON, CREAM CHEESE, SPRING ONION AND TERIYAKI	
BLUEFIN TUNA TATAKI	44€
WATER CRESS SALAD WITH WASABI, MISO SAUCE	
WAKAME SALAD 	14€
WAKAME SEAWEED AND SESAME SEEDS	

Seen Specialities

2 UNITS

GUNKAN PADRON	15€	GUNKAN TRUFFLE	24€
SALMON, GINGER AND PADRON PEPPER		SALMON, SHRIMP, QUAIL EGG AND BLACK TRUFFLE	
GUNKAN HOTATE	18€	NIGIRI NEW STYLE	15€
TUNA, SEA SCALLOP LA-YU AND JAPANESE VINAIGRETTE		SALMON, GINGER AND SHICHIMI TOGARASHI	
GUNKAN AMA EBI	22€	NIGIRI SALMON AND TRUFFLE	20€
YELLOWTAIL AND SWEET SHRIMP		BRAISED SALMON, TRUFFLE AND FLEUR DE SEL	
GUNKAN TORO	25€	NIGIRI EEL	19€
TUNA BELLY, TUNA, FOIE GRAS AND LEEK		WITH FOIE GRAS AND APPLE SUNOMONO	
GUNKAN SHIROMI	18€		
WHITE FISH, LIME, GINGER, CONFIT ONION AND LA-YU			

Nigiri | Traditional

2 UNITS

SHAKE	12€
SALMON	
MAGURO	19€
BLUEFIN TUNA	
TORO	21€
TUNA BELLY	
HAMACHI	18€
YELLOWTAIL	
SHIROMI	15€
WHITE FISH	
HOTATE	16€
SEA SCALLOPS	
EEL	20€

Makis | Specials

CALIFORNIA (4 UNITS)	19€
SHRIMP, SALMON, CUCUMBER AND MANGO	
SPIDER ROLL (4 UNITS)	26€
SOFT SHELL CRAB, SALMON, LEEK, AVOCADO AND WATER CRESS	
SPICY TUNA (4 UNITS)	25€
SPICY TUNA AND CABBAGE	
TORO MAKI (4 UNITS)	68€
TUNA BELLY AND KING CRAB WITH CAVIAR	
VEGGIE (4 UNITS) 	15€
CARROT, KAMPYO, GREEN APPLE, DILL, CRISPY ONION, TOGARASHI	
UNAGI ROLL (4 UNITS)	28€
EEL, FOIE GRAS AND APPLE SUNOMONO	
KYURI MAKI (7 UNITS)	33€
SALMON, TUNA, SHRIMP TEMPURA AND ANCHOVIES WRAPPED IN CUCUMBER	
TEKKA MAKI (6 UNITS)	23€
TUNA HOSOMAKI	
SAKE MAKI (6 UNITS)	14€
SALMON HOSOMAKI	

Chef's Selection

SASHIMI SALMON (2 UNITS)	SUSHI ROLLS (3 UNITS)
SASHIMI BLUEFIN TUNA (2 UNITS)	SPECIAL GUNKANS (4 UNITS)
SASHIMI YELLOWTAIL (2 UNITS)	NIGIRI (3 UNITS)

85€

SEEN
RESTAURANT & BAR
BY OLIVIER
N I C E

Sashimi | Traditional

5 UNITS

SHAKE	15€
SALMON	
MAGURO	20€
BLUEFIN TUNA	
TORO	25€
TUNA BELLY	
HAMACHI	20€
YELLOWTAIL	
SHIROMI	16€
WHITE FISH	
HOTATE	19€
SEA SCALLOPS	

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

Please note that all prices included VAT