

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