



RESTAURANT MENU



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@LeHibouBlancMegeve
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STARTERS TO SHARE (or not)

A CHOICE OF MOUNTAINS CHARCUTERIE **8,5**
beef «cecina de León», Smoked salami from Magland «maison Pineau», mountains raw ham 16 months maturing, dry sausage, white ham

ASSORTMENT OF MOUNTAINS CHARCUTERIE **28**

HOMEMADE GUACAMOLE, CORN CHIPS **11,5**

TARAMASALATA FROM «PETROSSIAN» HOUSE **15**

SARDINES FROM SPAIN, TOAST **22**

TUNA BELLY, TOAST **22**

DUCK FOIE GRAS, enough for 2 **36**

STEAMED PRAWNS RAVIOLI «YOOM» **24**

CENTRE-CUT SMOKED SALMON FILLET, BLINIS **24**

6 SNAILS XXL **20,5**

AVOCADO VINAIGRETTE **10**

PATA NEGRA DI BELLOTA **26**

DESSERTS

A CHOICE OF CHEESE **9,5**

tommette goat cheese, tomme la Palouze, Reblochon, summer Beaufort



OUR SPECIALITY: CHEESECAKE «HIBOU BLANC» **10**

COFFEE AND SWEETS **12,5**

CREME BRULÉE « BOURBON VANILLA » **10**

RED FRUITS TART **10**

MIRABELLE PLUM CLAFOUTIS **10**

LEMON TART **10**

BLUEBERRY TART **10**

VALRHONA CHOCOLATE LAVA CAKE,
VANILLA ICE CREAM **12,5**

TIRAMISU 100% EXPRESSO **10**

NOUGAT FROM SENEQUIER **17**

CHOCOLATE MOUSSE TO SHARE **26**



ICE CREAM FROM BERTHILLON HOUSE

2 SCOOPS **12,5**

vanilla, salted butter caramel, chocolate, mango,
pear, strawberry, pistachio, coffee, rum raisin

MAIN COURSES

TUNA CARPACCIO GINGER BEER,
PASSION FRUIT, BASIL **22**

TRUFFLE OMELETTE, LETTUCE HEART **31**

CAESAR SALAD, ROASTED CHICKEN **21**

CROQUE MONSIEUR HIBOU BLANC **17**

SCALLOPS, PROVENCAL STYLE **34**

STEAMED SCOTTISH SALMON **31**

WILD SOLE MEUNIÈRE (app. 500gr) **62**

FROG'S LEGS, PARSLEY AND GARLIC **36**

SEA BREAM FILLET A LA PLANCHA, THAI SAUCE **28,5**

PASTA ALLA CARBONARA E GUANCIALE **19**

LEMON CHICKEN PAILLARD **25**

SHRIMP LINGUINE **31**

FRENCH CALF LIVER, STEWED ONIONS **31**

BACON CHEESEBURGER « PARIS LONDON » **24**

BEEF TARTARE HIBOU BLANC **22**

MINCED STEAK WITH PAN FRIED EGG ON THE TOP **19,5**

SLOW COOKER (10 hours) BEEF ROAST, FRIED DUCK FOIE GRAS **34**

ROASTED BEEF FILLET WITH PEPPER (200gr) **41**

VEAL SWEETBREADS FRICASSEE **31**

SAVOYARDE FONDUE (For 2 minimum) **28/pers**

Award winner best fondue from Megève 2018

TRUFFLE FONDUE (For 2 minimum) **39/pers**

OUR SPECIALITIES: MEAT BAKED ON EMBERS

BEEF « IRON STEAK » BLACK ANGUS US **34**

VEAL CHOP, MOREL SAUCE **40**

BEAUTIFUL ENTRECÔTE BLACK ANGUS (App. 400gr) **47**

ADDITIONAL TRUFFLE **19**

A CHOICE OF GARNISH :

mashed potatoes, french fries, steamed potatoes, basmati rice,
green beans, lettuce heart