

CHEZ HUGO

CLASSIQUE DE HUGO

SOUPE A L' OIGNON
Aromatic onion broth,
crouton, gruyère cheese

13

**ESCARGOTS
DE BOURGOGNE**
Parsley & garlic butter

14

**POIREAUX
VINAIGRETTE**
Buttered leeks,
sauce gribiche

11

PAR JAMES, NÔTRE BOUCHER

**RILLETTES
DE PORC**
Pork confit, cornichon,
mustard, rosemary

15

PÂTÉ EN CROÛTE
Pork pâté in crust,
cornichon, frisée

10

**FOIE GRAS
DE CANARD**
Foie gras terrine,
Concord grape jam

18

EN SAISON

TARTARE DE BETTERAVES 10

Red beets, sour plum dressing, cured egg yolk, horseradish, sourdough

CELERIAC 'CARBONARA' 9 / 17

Celeriac pasta, guanciale, egg yolk, black pepper, parmesan cheese

PLATS

DAUBE DE BOEUF 25

Braised beef, Anson Mills polenta, grilled sweet peppers & onions, beef jus

CASSOULET TOULOUSAIN 28

Duck leg confit crépinette, toulouse sausage, pork belly, tarbais beans

STEAK FRITES 26 / 45

Choice of 6oz bavette or 12oz strip, pommes frites and green peppercorn sauce

POISSON DU JOUR 32

Butter poached halibut, kiwi berries & wasabi, roasted fall squash,
fig leaf & Japanese curry sauce

POISSON ENTIER 34

Whole grilled black seabass, sweet bell pepper dumpling, tomato & lemongrass broth

POULET POUR DEUX 55

Whole roasted chicken for two, roasted potatoes, legume du jour, mustard glaze

CANARD POUR DEUX 70

Cherrywood smoked duck crown, miso squash purée, grilled peaches & turnips,
lemon verbena honey glaze

CÔTE DE BOEUF POUR DEUX 75

32oz hearth grilled bone-in ribeye, legume du jour, pommes frites, sauce béarnaise

LES GARNITURES

GOUGERES.....7

POMMES FRITES.....7

MACARONI GRATIN.....8

LEGUME DU JOUR.....8

SALADE VERTE.....9

chezhugobistro.com
443-438-3002
206 E. Redwood St.
Baltimore, MD 21202

Chef Steve Monnier

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
Parties of six or more will be charged 20% gratuity.