

CHEZ HUGO

CLASSIQUE DE HUGO

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

14



**ESCARGOTS DE
BOURGOGNE**
Parsley and garlic butter

14



GOURGERES
Gruyère cheese puffs,
espelette pepper

6

PAR JAMES, NÔTRE BOUCHER

RILLETTES DE PORC
Pork confit, cornichon,
mustard, rosemary

15



**GALLANTINE DE
FAISAN**
Pheasant gallantine,
dried cherry, herb salad

14



**FOIE GRAS DE
CANARD**
Foie gras torchon,
strawberry & pistachio

18

EN SAISON

RADIS ET BEURRE Mixed Radishes, miso butter, chive	7
ASPERGES VERTE GRILLÉES Green asparagus grilled with pine, buttermilk-garlic sauce, spruce tips	12
TARTE AUX COURGES Squash tart, onion sable dough, confit lemon, black olive sauce	14

PLATS

GIGOT D'AGNEAU 'Grilled leg of lamb, farro verde, english peas, fava beans, vadouvan butter	27
POISSON DU JOUR Poached halibut, grilled sugar snap peas, lime, chamomile butter	29
MAGRET DE CANARD GRILLÉ Grilled duck breast, lentil salad, radicchio, capers, pistachio aillade	34
PITHIVIER DE RIS DE VEAU ET FOIE GRAS Veal sweetbreads & foie gras baked in puff pastry, peanut miso sauce	35
POULET ROTIAU FOIN POUR DEUX Whole roasted chicken for two, crispy potatoes, legume du jour, mustard glaze	55
STEAK FRITES Choice of 6oz bavette, 12oz strip, 26oz bone-in ribeye. All steaks come with french fries and green peppercorn sauce	26 / 45 / 75



chezhugobistro.com
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Baltimore, MD 21202

Executive Chef Hugo Monnier

LES GARNITURES

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