

CHEZ HUGO

HORS D'OEUVRE

SOUPE A L' OIGNON
Slow cooked onions, gruyère
cheese, crouton

12

ESCARGOTS DE BOURGOGNE
Parsley and garlic butter,
baguette

14

PÂTÉ EN CROÛTE
Pork pâté in crust,
cornichon, frisée

10

PLATS

TARTARE DE BETTERAVES

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

10

GRUYÈRE CHEESEBURGER

Caramelized onions, dijon mustard, pommes frites

15

CROQUE MONSIEUR

Jambon de Paris, bechamel, gruyère cheese

14

JAMBON BEURRE

Baguette, Jambon de Paris, sea salt butter

12

OMELETTE AU FROMAGE

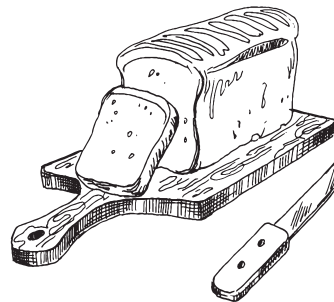
Farm eggs, boursin, salade verte

13

STEAK FRITES

Bavette steak, green peppercorn sauce, pommes frites

22



PLATS DU JOUR

POTAGE PARMENTIER

Potato, leek, & onion soup

10

QUICHE

Legumes du Jour, salade verte

14

BOUDIN NOIR

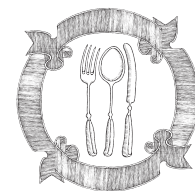
Apple butter, pomme de terre à la fourchette

12

DAUBE DE BOEUF

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

20



DINNER HOURS

Sunday & Monday: Closed
Tuesday - Thursday: 5pm-9pm
Friday-Saturday: 5pm-10pm

HAPPY HOUR

Tuesday - Friday: 5pm-7pm
Five for \$5 at 5:00
Select Red & White Wines,
Draft Beer, Whiskey & Vodka
Cocktails



chezhugobistro.com
443-563-2050
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 may be charged 20% gratuity.

DESSERT

PARIS BREST | 11

Paté choux pastry, hazelnut cream

BARRE GLAÇÉE | 10

Mint ice cream, dark chocolate shell, fudge center
~ or ~
Preserved blueberry ice cream, white chocolate shell