

CHEZ HUGO

MOTHERS DAY BRUNCH

BREAKFAST PASTRIES

PAIN AU
CHOCOLATE

PALMIER

BOSTOK

CARROT
TEACAKE

3 COURSE MENU
YOUR CHOICE OF HORS D'OEUVRES, PLAT,
AND DESSERT FOR \$45

HORS D'OEUVRES

BLINTZES DU
FROMAGE

Seasonal fruit jam

TARTINE DE
ESCARGOT

Snail butter, garlic,
parsley, toast

PETIT DÉJEUNER
DE STEVE

Yogurt, fresh fruit,
granola, honey

SALADE DE
HARICOTS

Bacon and mustard
vinaigrette, arugula

COUNTRY
PATE

Whole grain mustard,
cornichon

SALADE DE
CAROTES

Carrot dressing, frisee,
fennel grapefruit

PLATS DU JOUR



TUESDAY
MOULES FRITES



WEDNESDAY
CHICKEN CORDON BLEU



THURSDAY
CASSOULET TOULOUSAIN



FRIDAY
QUENELLES DE BROCHET



SATURDAY
RIS DE VEAU

LES SANDWICHES & PLATS

CROQUE MADAME

Jambon de Paris, cheese,
bechamel, sunny egg

QUICHE DE LEGUME

Seasonal vegetables,
gruyère, green salad

SMOKED FISH
FLATBREAD

Grilled bread,
crème fraiche, dill,
shallot, caper

CASSOULET POUR
DEJEUNER

Tarbais beans, pork
belly, sage sausage,
farm egg

STEAK ET OEUF

Pearl onions, shiitake
mushrooms, fried
potatoes, hollandaise



chezhugobistro.com
443-563-2050
206 E. Redwood St.
Baltimore, MD 21202

Executive Chef Hugo Monnier

DESSERTS

CHARLOTTE
ROYALE

Vanilla sponge cake,
bavarian cream, fruit

GÂTEAU DE CRÊPES AVEC
CHOCOLAT

Chocolate and hazelnut
crepes cake

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.