

CHEZ HUGO

CLASSIQUE DE HUGO

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

13

**ESCARGOTS
DE BOURGOGNE**
Parsley & garlic butter

14

PAR JAMES, NÔTRE BOUCHER

**RILLETES
DE CANARD**
Duck confit, cornichon,
mustard, grilled currants

13

BOUDIN NOIRE
Blood sausage, pomme purée,
caramelized apple

12

**FOIE GRAS
DE CANARD**
Foie gras terrine,
persimmon jam

18

EN SAISON

SALADE D'HIVER Roasted beets, red cabbage, Roquefort cheese, duck prosciutto, hibiscus vinaigrette	12
BOULETTE D'ARTICHAUT DE JÉRUSALEM Sunchoke dumplings, pear, porcini oil	10

PLATS

CASSOULET TOULOUSAIN Stewed tarbais beans, toulouse sausage, duck leg confit, smoked pork	28
BOEUF BOURGUIGNON Red wine braised short rib, parsnip purée, cremini mushrooms, cippolini onion	26
POISSON DU JOUR Grilled rockfish, carrots & onions, carrot vinaigrette, fine herbes	28
STEAK FRITES Choice of 6oz bavette or 12oz strip, pommes frites, green peppercorn sauce	26 / 45
CÔTE DE BOEUF POUR DEUX 32oz dry aged bone-in ribeye, pommes frites, white truffle butter	75
CANARD POUR DEUX Cherrywood smoked duck crown, roasted pumpkin & sourdough stuffing, endive salade	70



chezhugobistro.com
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206 E. Redwood St.
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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.