

CHEZ HUGO

RESTAURANT WEEK

FIRST COURSE

Soupe du Jour

It's the soup of the day

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Rillettes de Canard Tartine

Duck leg confit toast, mustard, cornichon

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Tartare de Carottes

Roasted carrots, lemon verbena, horesradish, sourdough

SECOND COURSE

Quiche aux Legumes

Seasonal vegetable quiche, salade verte

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Croque Monsieur

Jambon de Paris, bechamel, gruyère cheese

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Salade de Soumon Fumé

Frisée, fine herbs, citrus, crème fraîche

\$20



chezhugobistro.com

443-438-3002

206 E. Redwood St.

Baltimore, MD 21202

Executive Chef Hugo Monnier

Menu subject to change based on availability of local products.

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.