

CHEZ HUGO

CLASSIQUE DE HUGO

SOUPE A L' OIGNON

Aromatic onion broth,
crouton, gruyère cheese

13

FOIE GRAS DE CANARD

Foie gras 'nougat',
buttermilk waffle

16

PAIN AUX ESCARGOTS

Grilled snails, garlic cream,
carrot, danish snail pastry

15

PAR JAMES, NÔTRE BOUCHER

RILLETTES DE CANARD

Duck confit, cornichon,
mustard, sourdough

13

BOUDIN NOIR

Blood sausage,
pomme purée, apple

9

PÂTÉ EN CROUTE

Pork pâté, pistachio, frisée,
cornichon, mustard

12

EN SAISON

HUITRE ET MIGNONETTE

White Stone oyster, habanada mignonette

3ea

FROMAGE DU JOUR

Roquefort bleu cheese, blueberry compote, grilled sourdough

9

COURGE RÔTIE A LA BROCHE

Coal-roasted squash, charred kale, triple cream cheese

11

SALADE D'HIVER

Red cabbage stuffed with beet, apple, & Roquefort cheese, coppa, hibiscus vinaigrette

12

PLATS

POISSON DU JOUR POUR LA FAMILLE

BBQ glazed whole monkfish, turnips, carrots, onions, Bergamot jam, grassy olive oil

Mkt

CASSOULET TOULOUSAIN

Stewed tarbais beans, Toulouse sausage, duck confit, smoked pork

25

SQUAB AU FEU DE BOIS

Hearth-grilled squab, crispy sunchokes, honey liquorice, fennel, green apple compote

28

BOEUF BOURGUIGNON

Red wine braised short rib, parsnip purée, cremini mushrooms, cippolini onion

26

LAPIN 'RETOUR DES INDES'

Rabbit torchon, grilled sweet onions, farro verde, vadouvan jus

28

STEAK FRITES

Choice of 6oz hanger or 12oz strip steak, pommes frites, green peppercorn sauce

26 / 45

CÔTE DE BOEUF POUR DEUX

32oz ribeye, sunchoke-milk glazed potatoes, coppa, brown butter demi-glace

75

CANARD POUR DEUX

Cherrywood smoked duck crown, salt baked rutabaga, koji cream, Castelfranco salad

75



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.