

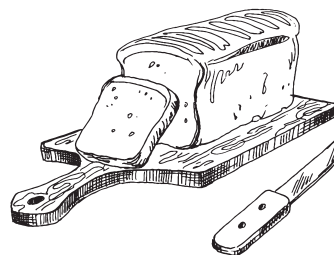
# CHEZ HUGO

## HORS D'OEUVRE

<b>SOUPE A L' OIGNON</b> Aromatic onion broth, crouton, gruyère cheese	13
<b>PÂTÉ DE CAMPAGNE</b> Pork and pistachio pâté, frisée, cornichons, mustard, sourdough	12
<b>RILLETTES DE CANARD TARTINE</b> Duck leg confit toast, frisée, mustard, cornichon	9

## PLATS

<b>GRUYÈRE CHEESEBURGER</b> Caramelized onions, dijon mustard, pommes frites	15
<b>CROQUE MONSIEUR</b> Jambon de Paris, bechamel, gruyère cheese	14
<b>JAMBON BEURRE</b> Baguette, Jambon de Paris, sea salt butter	12
<b>OMELETTE AU FROMAGE</b> Farm eggs, boursin, salade verte	13
<b>STEAK FRITES</b> Hanger steak, green peppercorn sauce, pommes frites	24



## DEJEUNER PRIX FIXE \$22

~ CHOICE OF ~

~ AND ~

### SOUPE DU JOUR

"It's the soup of the day"

### PÂTÉ DE CAMPAGNE

Pork & pistachio pâté, frisée, cornichons, sourdough

### RILLETTES DE CANARD

Duck confit toast, frisée

### GRUYÈRE CHEESEBURGER

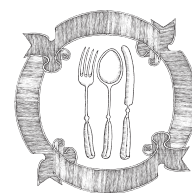
Caramelized onions, dijon, french fries

### QUICHE AUX LEGUMES

Seasonal vegetables, cheese, salade verte

### BOUDIN NOIR

Blood sausage, pomme purée, apples



### 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 Food, 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 | 10**  
Paté choux pastry, hazelnut cream

OR

**CRÈME BRÛLÉE | 9**  
Lemon custard