

CHEZ HUGO

SUR LE MOMENT

ENGLISH PEA TARTINE

Spring peas, buratta,
garlic-parcell butter, toast

15



FOIE GRAS DE CANARD

Grilled foie gras terrine,
smoked black currants, toast

18

CHARCUTERIE

RILLETTES
Duck Leg Confit

PÂTÉ DE CANARD
Duck Pâté

COPPA
Cured Pork

BOUDIN BLANC
Chicken & Pork Sausage

Pickled Vegetables ~ Currants ~ Moustarda ~ Cornichons ~ Toast

22

EN SAISON

STEAK TARTARE

Borragé emulsion, sorrel, Hakurei turnips, ramp kimchi

9

RADIS DE PRINTEMPS

Spring radishes, brown butter, ramp vinegar

7

CARPACCIO DE NAVETS

Hakurei turnips, burrata cheese, coppa, green Szechuan & vanilla oil dressing

12

PLATS

POISSON DU JOUR

Spring herbs, preserved lemon vinaigrette, cucumber salad

mkt

SAINT JACQUES

Ramp leaf & spring herb wrapped scallops, sunchoke tea, porcini oil, butter poached turnips

26

L'AGNEAU

Habanada braised lamb shoulder, merguez, corn polenta, lamb jus

30

PÂTES RIGATONI

Rigatoni, ramps & pistachio pesto, comté cheese, guanciale

22

STEAK FRITES

6oz Hanger, pommes frites & green peppercorn sauce

26

CÔTE DE BOEUF POUR DEUX

32oz hearth-grilled Ribeye, pommes frites, onion gratine, brown butter demi-glace

75



chezhugobistro.com
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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.