

CHEZ HUGO

DESSERT

CRÈME CARAMEL | 8

Maple flan, poached Asian pear, oat brittle

Fall in Saitama WHISKEY PUNCH | 11

PAIN D'ÉPICES AUX CAROTTES | 11

Carrot spice cake, walnuts, cream cheese, golden milk ice cream

Château Laribotte SAUTERNES 2015 | 7

MOELLEUX AU CHOCOLATE | 12

Warm molten chocolate cake, bay leaf ice cream

Chapoutier BANYULS 2015 | 6

PARIS BREST | 10

Pâte à choux pastry, Georgia Candy squash mousse,
hazelnut & chocolate cream, pecans

Cooper River SPICED RUM | 5

TARTE TATIN | 10

Vadouvan curry spiced apples, puff pastry, labne, fig ice cream

Trimbach GEWURZTRAMINER 2014 | 8



CEREMONY COFFEE

"THESIS"

French Press | 5/8

"MASS APPEAL"

Blend Espresso | 4

Americano | 4

Cappuccino | 5

RISHI TEA | 4

ENGLISH BREAKFAST

Black tea

JADE CLOUD

Spring harvested pure green tea

CHAMOMILE MEDLEY

Blossoms with sweet citrus notes

TANGERINE GINGER

Ginger & succulent citrus

CHEZ HUGO

APÉRITIFS & DIGESTIFS

ABSINTHE

LA CLANDESTINE Blanche | 17

VIEUX PONTARLIER Verte | 15

SEASONAL ABSINTHE | mkt

AMÈRES

BYRRH Grand Quinquina | 7

BONAL Gentiane-quina | 7

L.N. MATTEI Cap Corse Blanc Quinquina | 7

SALERS Apertif Labounoux Gentiane | 8

HENRI-VALLET Fernet Vallet | 10

ARMAGNAC

MAISON GÉLAS Bas-Armagnac Selection 3yr | 13

MAISON GÉLAS Bas-Armagnac 1984 | 35

APPLE BRANDY

DARON Calvados Fine | 13

REPUBLIC RESTORATIVES “Chapman’s” | 16

COGNAC

GILLES BRISSON VSOP | 12

PIERRE FERRAND 1840 | 12

GILLES BRISSON Napoleon | 17

KELT VSOP Grande | 19

PIERRE FERRAND Double Cask 25yr | 22

GILLES BRISSON XO | 23

LIQUEUR

GILLES BRISSON Pineau des Charentes Cognac Vins | 8

GRAND MARNIER | 11

CHARTREUSE Green or Yellow | 13

SHERRY

MAS PEYRE Rancio Seco “Le Démon de Midi” | 6

ARNAUD DE VILLENEUVE Tresmontaine Tabacal | 10