

CHEZ HUGO

DESSERT

TARTE TATIN | 10

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

MOUSSE AU FROMAGE BLANC | 9

Fresh cheese mousse, habanada pepper jam, cornbread crumbs

MOELLEUX AU CHOCOLATE | 12

Warm molten chocolate cake, bay leaf ice cream

PÊCHE MELBA 2.0 | 10

Peach mousse, olive oil cake, almond, vanilla ice cream

PROFITEROLES | 8

Pâte à choux pastry, corn silk caramel,
sweet corn ice cream



DESSERT POURS

Carmos Vinhos MALMSEY MADEIRA 10yr | 12

Chapoutier BANYULS 2015 | 12

Château Laribotte SAUTERNES 2015 | 14/67 (375mL)

Trimbach GEWURZTRAMINER Vendanges Tardives | 62 (375mL)

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
GRANDE ABSENTE 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 ~ 70pr

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
MORIN Calvados XO 20yr | 22

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 Demon de Midi” | 6
ARNAUD DE VILLENEUVE Tresmontaine Tabacal | 9