

# Hugos Degustation

---

8 course menu 175

6 course menu 145 | 6

4 course menu 110 | 4

## Corresponding wines

8 course menu 120

6 course menu 95

4 course menu 68

0,1 l per course including mineral water  
and one cup of coffee

Imperial caviar 4 6 34

Smoked sturgeon, cauliflower, leek  
1,2,3,4,5,7,8,12

Pacific prawn 6 29

Yuzu, kiwi fruit, green pea, hazelnut  
1,2,3,7,8,9,14

Rabbit 6 27

Rillettes, yellow beet, rosehip, curry oil, romanesco  
1,2,3,7,11,12

Turbot 4 6 29

Green tomato, water cress, salted lemon  
1,2,3,7,8

Luma beef 36

Tartar, braised, marrow, shallot, chives  
1,2,3,7,12

Husum lamb 4 6 48

Saddle, liver, moss, pointed cabbage, parsley  
1,2,3,5,7,14

Brie de meaux 32

Périgord truffle, quince, celery  
1,2,3,14

Abate pear 4 6 22

Liquorice, chervil, Madagascar vanilla  
1,2,3,14

---

# Hugos



Restaurant

Our entrées can be ordered as a main course. +15

## Food Additives & Allergens

1 Gluten · 2 Lactose · 3 Chicken Egg · 4 Soy · 5 Nuts · 6 Peanuts · 7 Celery · 8 Fish  
9 Crustaceans · 10 Molluscs · 11 Sesame · 12 Mustard · 13 Lupins · 14 Sulphur dioxide

# Vegetarian Delight

---

4 course menu 85

3 course menu 70 | 3

## Corresponding wines

3 course menu 52

4 course menu 68

0,1 l per course including mineral water  
and one cup of coffee

Organic egg yolk 3

Confit, beetroot, spinach, couscous

1,2,3,5,7,12

20

La ratte potato

Baked, foam, king oyster mushrooms, young leek

1,2,3,5,7,12

24

Carrot & rye twist bread 3

Mild soured carrot, cream cheese, rocket, walnut

1,2,3,4,5,7,11

28

Curd & apricot 3

Dried apricots, sorbet, physalis, blue poppy seeds, mousse

1,2,3,5,14

22

## Our Classic

---

Tyrolean saddle of veal for two persons

Périgord truffle, parsley root, pickled mushrooms, wild broccoli

1,2,3,7,12

150