

HUGO'S BISTRO LUNCH MENU

Appetizers:

1. Classic Caesar Salad - Crisp romaine lettuce, house-made Caesar dressing, Parmesan cheese, and garlic croutons.
2. Bruschetta Platter - Toasted baguette slices topped with diced tomatoes, fresh basil, garlic, and balsamic glaze.
3. Grilled Shrimp Skewers - Juicy grilled shrimp skewers marinated in lemon and herbs, served with a tangy dipping sauce.
4. Spinach and Artichoke Dip - Creamy blend of spinach, artichokes, and cheese served with warm tortilla chips.

Soups:

1. Tomato Basil Soup - Rich tomato soup infused with aromatic basil and topped with a dollop of sour cream.
2. French Onion Soup - Classic French onion soup with caramelized onions, croutons, and melted Gruyere cheese.

Main Courses:

1. Grilled Salmon - Fresh Atlantic salmon fillet grilled to perfection, served with a lemon dill sauce and roasted vegetables.
2. Chicken Piccata - Tender chicken breast sautéed in a tangy lemon caper sauce, accompanied by roasted garlic mashed potatoes.
3. Mushroom Risotto - Creamy Arborio rice cooked with a medley of wild mushrooms, Parmesan cheese, and truffle oil.
4. Vegetable Stir-Fry - A colorful stir-fried mix of fresh seasonal vegetables tossed in a savory soy-ginger sauce, served over steamed jasmine rice.

Sandwiches:

1. The Bistro Burger - A juicy beef patty topped with melted cheddar, caramelized onions, lettuce, tomato, and pickles on a brioche bun, served with crispy fries.
2. Grilled Chicken Club - Grilled chicken breast, crispy bacon, Swiss cheese, lettuce, tomato, and avocado mayo on toasted whole wheat bread, accompanied by sweet potato fries.
3. Caprese Panini - Fresh mozzarella cheese, ripe tomatoes, and basil pesto pressed between artisan ciabatta bread, served with a side salad.

Desserts:

1. Chocolate Lava Cake - Decadent chocolate cake with a molten chocolate center, served with a scoop of vanilla ice cream.
2. Crème Brûlée - Classic French dessert with a rich custard base and a caramelized sugar crust.
3. Mixed Berry Tart - Buttery tart shell filled with a mix of fresh seasonal berries and topped with a delicate glaze.