

BON APPÉTIT  
BONNE HUMEUR



# Bistro Niko

## NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. *Bon appétit!*

## Hors d' Oeuvres

### Le Tarte

#### THE TRADITIONAL FRENCH PIZZA "PERFECT TO SHARE"

♦ SEASONAL MUSHROOMS TARTE  
gruyère & fontina cheese, chives 17

♦ SMOKED SALMON TARTE  
crème fraîche, capers, minced red onion 17

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 13

BISTRO WHITE BEAN SOUP *black truffle essence, baguette croutons* 13

*gf* BELGIAN ENDIVE SALADE *rouge et noir bleu cheese, walnuts, apple* 13

SALMON RILLETTE *fresh lightly smoked salmon spread, toast points* 12

*gf* PICKLED BABY BEETS, ARUGULA & CREAMY BURRATA  
*champagne vinaigrette* 14

ESCARGOTS "EN CROÛTE" AU PERNOD *garlic butter, puff pastry tops* 15

CAESAR SALADE *baguette croutons, au parmigiana, white anchovy* 12

*gf* MESCLUN SALADE *hand picked mixed lettuces, dijon vinaigrette* 12

FRISÉE LETTUCE AUX LARDONS\* *bacon, poached egg, brioche croutons* 14

STEAK TARTAR PARISIENNE\* *watercress, toast points* 19

CLASSIC CHICKEN LIVER TERRINE AU COGNAC  
*petite salade vinaigrette, grilled baguette* 15

## Champagne Cocktails 12.

BISTRO FIZZ  
Grey Goose, Blueberry, Raspberry, Strawberry, Lemon

PECHE DE ETE  
Belvedere Peach Nectar Vodka, Cointreau, 1821 Lemon Basil Syrup

SOUTHSIDE ROYALE  
Citadelle, St. Germaine, Lime

BUCKHEAD BUBBLES  
Tito's, Combier, Lillet Blanc, Strawberry Shrub

## LE BAR À HUITRES OYSTERS ON ICE

*gf* BLUEPOINT - LI SOUND\* *gf* BARNSTABLE - CAPE COD\*  
Demi Douzaine (6) 19 Douzaine (12) 36

## Charcuterie

### PERFECT TO SHARE

*classic condiments to compliment*

*gf* ARTISANAL THREE SALAMI TASTING 15

*gf* "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty*  
*petite salade vinaigrette* 17

## Les Trois Fromages

*three Chef selected french cheeses, fresh candied fruit,*  
*walnut raisin toast Mkt.*

## Garnitures 6

*gf* Sausage Maison

*gf* Applewood Smoked Bacon

*gf* Sautéed Potatoes

*gf* Pommes Frites

*gf* Sauté Young Spinach

*gf* French Green Beans

## Brunch

BRIOCHE FRENCH TOAST *maple syrup, applewood smoked bacon*..... 17

BELGIAN WAFFLE "CHANTILLY" *warm maple syrup, freshly whipped cream*..... 16

*gf* OMELET AU FINES HERBS *three egg omelette, fresh herbs, gruyère cheese, crispy potatoes*  
{add ham, sautéed mushrooms, spinach or tomatoes 2.00/ea}..... 16

EGGS BENEDICT\* *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* ..... 17

EGGS NORWEGIAN\* *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions*... 20

CROQUE "MADAME" KNIFE & FORK\* *glazed grilled ham & gruyère cheese sandwich,*  
*topped with sunny side egg, crisped duck potatoes* ..... 19

*gf* MINUTE HANGER STEAK & SCRAMBLED EGGS\* *pommes frites* ..... 24

*gf* ASPARAGUS & PROSCIUTTO\* *poached eggs, warm jumbo asparagus, mustard vinaigrette* ..... 19

QUICHE FLORENTINE *spinach, gruyère & petite salade vinaigrette*..... 18

STEAK TARTARE PARISENNE & POMMES FRITES\* *toast points*..... 20

"CHEF'S SPECIALTY" MUSTARD CRUSTED PORK BELLY *topped with fried egg, crisped duck potatoes* .... 18

CRISP DUCK CONFIT\* *poached egg on frisée salade, bacon, crisped duck potatoes, brioche croutons* .... 19

*gf* MUSSELS "GILBERT" & FRITES *steamed in white wine, shallots, cream, pommes frites* ..... 22

GRILLED CHICKEN BREAST MESCLUN SALADE *champagne vinaigrette, creamy goat cheese crouton*  
{add sautéed Faroe Islands salmon 10. supp}..... 23

*gf* GA MOUNTAIN TROUT "AMANDINE" *sautéed - toasted almonds, brown butter, lemon,*  
*french green beans*..... 26

*gf* TRADITIONAL TUNA NICOISE SALAD *mixed greens, fingerling potatoes, french green beans,*  
*tomatoes, boiled egg, nicoise olives, sherry vinaigrette* ..... 17

LE GRAND BURGER "AMÉRICAIN" & FRITES\* *bibb lettuce, tomato, pickled red onion, BBC bun* ..... 18  
{add wisconsin cheddar, gruyère or provolone 2. supp}

*gf* BROILED HANGER STEAK & FRITES\* *caramelized onions, port wine butter* ..... 32

*gf* Gluten Free

Children Under 12 Half Price

## CAFÉ 4.

Café Américain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Coffee

Iced Tea

Steep Premium Teas

Hot Chocolate 4.50

Fresh Orange Juice 4.50