

BON APPÉTIT  
BONNE HUMEUR



# Bistro Niko

OUVERT TOUS  
LES JOURS



## 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

"FRENCH PIZZA" PERFECT TO TABLE SHARE

MUSHROOM & CHEESE TARTE *seasonal mushrooms, gruyère, fontina cheese* 14

SMOKED SALMON TARTE *house smoked salmon, crème fraîche, capers, chives* 15

FRENCH ONION SOUP *gratinée au gruyère* 10

TRUFFLE WHITE BEAN SOUP *croutons* 9

*gf* BELGIUM • ENDIVE SALAD *rouge et noir bleu cheese, walnuts, apple* 10.75

*gf* PICKLED BABY BEETS & GOAT CHEESE *mache lettuce, vinaigrette* 10.50

*gf* MESCLUN SALAD *hand picked mixed lettuces, dijon vinaigrette* 9

\*FRISÉE AUX LARDONS *bacon, poached egg, brioche croutons* 12

### Le Panier

a basket of freshly baked pastries from our bakery  
12

## Garnitures

5.

*gf* Sausage Maison

*gf* Applewood Smoked Bacon

*gf* Sautéed Potatoes

*gf* Homemade French Fries

*gf* Spinach

*gf* French Green Beans

*gf* Petite Salad Vinaigrette



## CAFÉ

3.75

Café Americain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Tea/ Iced Coffee

Steep Premium Teas

Hot Chocolate

Fresh Orange Juice

## Champagne Cocktails 10.

BISTRO FIZZ

Grey Goose, Blueberry, Raspberry, Strawberry, Lemon

THE REVIVER

Redemption Rye, Yellow Chartreuse, Honey, Lemon

SOUTHSIDE ROYALE

Citadelle, St. Germaine, Lime

BUCKHEAD BUBBLES

Tito's, Combier, Lillet Blanc, Strawberry Shrub

## LE BAR À HUITRES OYSTERS ON ICE

*gf* \*FANNY BAY, BC

*gf* \*SUNBURY POINT, P.E.I

*gf* \*BLUE POINT, LI SOUND

*gf* \*MALPEQUE, P.E.I

Demi Douzaine 16

Douzaine 29

## Charcuterie

*gf* "LE GRAND PLAT"

traditional country pâté, foie gras sauternes mousse, artisanal salami, prosciutto di parma, classic chicken liver terrine 22

*gf* ARTISANAL THREE SALAMI TASTING 14

*gf* CLASSIC CHICKEN LIVER TERRINE *au cognac* 11

*gf* "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty* 15  
french fries salad vinaigrette

## Les Trois Fromages

three selected french cheeses, fresh candied fruit, pistachio & walnut raisin toast Mkt.

## Brunch

*gf* PARFAIT "SANTÉ" *layers of freshly picked seasonal berries, greek yogurt, homemade granola* ..... 12

*gf* BRIOCHE FRENCH TOAST *maple syrup, applewood smoked bacon* ..... 15

*gf* BELGIAN WAFFLE "CHANTILLY" *freshly whipped cream, warm maple syrup* ..... 15

*gf* OMELET AU FINES HERBS *three egg omelette, fresh herbs and gruyère, crispy potatoes* ..... 13  
{add ham, sauteed mushrooms, spinach, or tomatoes} ..... each 1.00

*gf* TWO EGGS ANY STYLE *sausage maison or smoked bacon, sauteed potatoes & toast* ..... 16

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

*gf* \*EGGS NORWEGIAN *two poached eggs & smoked salmon on potato pancakes, dill hollandaise, crisped onions* ..... 18

\*CROQUE "MADAME" *glazed grilled ham & gruyere cheese sandwich, topped with sunny side egg, crisped duck potatoes* ..... 16

*gf* \*MINUTE HANGER STEAK & SCRAMBLED EGGS *frites* ..... 19

QUICHE PARISIENNE *ham, mushroom, comte de gruyère and leeks, petite salade vinaigrette* ..... 15

\*CLASSIC STEAK TARTARE & FRIES *toast points* ..... 17

\*CHEF'S SPECIALTY MUSTARD CRUSTED PORK BELLY *topped with fried egg, crisped duck potatoes* .... 15

\*CRISP DUCK CONFIT *poached egg on frisée salade, bacon, brioche croutons, crisped duck potatoes* .... 17

*gf* MOULES "GILBERT" *steamed blue hill mussels in white wine, shallots, cream & parsley, french fries* .. 18

\*SALMON JARDINERE *sauteed, baby gem salad* ..... 20

*gf* GA MOUNTAIN TROUT AMANDINE *sauteed, toasted almonds, citrus olive oil emulsion, french green beans* ..... 21

*gf* TUNA NICOISE SALAD *mixed greens, fingerling potatoes, green beans, tomatoes, boiled egg, olive tapenade, tarragon vinaigrette* ..... 16

\*LE GRAND BURGER "AMÉRICAIN" *bibb lettuce, tomato, pickled red onion, BBC brioche bun* ..... 14

*gf* \*BROILED HANGER STEAK & FRITES *watercress salad, caramelized onions, port wine butter, frites* .. 24

*gf* \*ENTRECÔTE FRITES *grilled prime N.Y. strip 12 oz, pommes frites, bearnaise sauce* ..... 32

*gf* Children Under 12 Half Price  
*gf* Gluten Free

\* These items are served raw, undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness 9.28.17

BuckheadRestaurants.com