

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

- FRENCH ONION SOUP *gratinée au gruyère* 12
TRUFFLE WHITE BEAN SOUP *croutons* 9
SEARED HUDSON VALLEY FOIE GRAS *huckleberry port sauce, brioche toast* 20
gf MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*
Petite 13 *Grand* 18
gf BAKED OYSTERS "FLORENTINE" *buttery spinach, pernod, candied bacon* {5 pcs} 15
SEAFOOD TARTINE *calamari, scallops & shrimp, andouille, fresno chili, butter nage over toasted country italian bread* 15
AHI TUNA TARTARE *lemon olive oil, ginger, green apple, soy, jalapeno & crispy shallot* 16
LARGE GULF SHRIMP *crisped in thin "brique" pastry, celeriac remoulade, lemon aioli* 15
gf GEORGIA SHRIMP SAUTEE PROVENCAL *tomato, white wine, garlic* 16
CLASSIC STEAK TARTARE* *watercress, toast points* 16
ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry*
Demi Douzaine 12 *Douzaine* 22
gf CRISPED DUCK LEG CONFIT *frisée salad, crisped duck potatoes* 13
ROAST PORK BELLY MUSTARD CRUSTED *lightly pickled vegetables* 12

Les Salades

- CAESAR *baquette croutons, au parmigian, white anchovy* 11
gf BEET *pickled baby beets, goat cheese, mâche lettuce, vinaigrette* 11
gf MESCLUN *hand picked lettuces, dijon vinaigrette* 10
gf ENDIVE *rouge et noir bleu cheese, walnuts, apple* 12
FRISÉE AUX LARDONS* *frisse lettuce, poached egg, bacon lardons* 11

Les Entrées

"La Bouillabaise" Façon du Chef

European sea bass, jumbo shrimp & maine sea scallops simmered in lobster broth with fingerling potatoes, red pepper ruelle crouton 29

- gf* GA MOUNTAIN TROUT AMANDINE *sautéed, toasted almonds, citrus olive oil emulsion, french green beans* 22
gf LOUP DE MER *sautéed european sea bass filet, melted baby spinach, citrus emulsion, fingerling potatoes.* 26
SKATE WING BEURRE NOIR *sautéed, brown butter, nonpareil capers, spinach, steamed potatoes* 23
gf FAROE ISLANDS SALMON *sautéed, diced vegetable quinoa, citrus olive oil emulsion.* 25
SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* 23
gf MAINE SEA SCALLOPS ST. JACQUES *sautéed with asparagus, potato puree, sorrel white wine sauce* 25
gf COQ AU VIN *french classic - chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes.* ... 22
gf CASSOULET *deep dish of crisped duck confit, garlic sausage & pork belly baked in white bean stew.* 21
gf HACHIS PARMENTIER *pulled veal osso buco sheppards pie, celeriac potato, gruyère cheese crust, petite salad* 22
gf TWIN PETITE VEAL TENDERLOINS *sautéed, puree potato, french thin beans in shallots, veal jus.* 28
gf STEAK AU POIVRE* *twin beef tenderloins 8 oz, pepper crusted, brandied cream mushrooms, sautéed spinach.* ... 33
gf FREE RANGE ROASTED HALF CHICKEN *confit marble potatoes, lemon chicken jus.* 24
gf PAN ROASTED BREAST OF DUCK *orange supremes, red cabbage, crisped duck potatoes.* 25
gf BEEF SHORT RIB BOURGUIGNON *burgundy wine, mushrooms & pearl onions, pomme puree, bacon lardons.* 27
gf COTES D'AGNEAU GRILLES *grilled lamb chops, ratatouille, natural lamb jus.* 31
gf ENTRECOTE CAFE DE PARIS *ribeye steak, café de paris butter, pomme frites* 36
gf ENTRECOTE DE PORC *grilled berkshire pork chop, fingerling potato lyonnaise, haricot vert, red wine jus* 24

Le Steak Frites

gf *broiled hanger steak & pommes frites
select béarnaise sauce, green peppercorn sauce
or maître de hôtel butter 28

L'Entrecôte Frites

gf *grilled USDA prime N.Y. strip 12 oz & pommes frites
select béarnaise sauce or café de paris butter 39

Les Garnitures 5

- gf* Ratatouille *gf* Pomme Purée
gf Pommes Frites Maison *gf* Asparagus
gf French Green Beans *gf* Vegetable Quinoa
gf Petite Salade Vinaigrette

LE BAR À HUITRES OYSTERS ON ICE

- gf* FANNY BAY, BC* *gf* MALPEQUE, P.E.I.*
gf SUNBURY POINT, P.E.I.* *gf* BLUE POINT, LI SOUND*
Demi Douzaine 18 *Douzaine* 36

Pour La Table

SNACKS PERFECT TO SHARE WITH COCKTAILS

- GOUGÈRES *light gruyère cheese puffs, basket* 8
RILLETES DE SAUMON *smoked salmon spread* 9
MELTED SWISS RACLETTE CHEESE *baguette toast* 12

Les Tartes

TRADITIONAL FRENCH PIZZAS

- MUSHROOM & GRUYERE
seasonal mushrooms, gruyère & fontina cheese 16
PROSCIUTTO & BLUE CHEESE *arugula, port wine reduction* 15
SMOKED SALMON *crème fraîche, chives* 17

Charcuterie

- gf* CHILLED NY FOIE GRAS "TORCHON"
housemade with huckleberry port sauce, brioche toast 19
gf ARTISANAL THREE SALAMI TASTING 14
gf "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 14
gf CLASSIC CHICKEN LIVER TERRINE *au cognac* 11
gf "LE GRAND PLAT"
traditional country pâté, foie gras sauternes mousse, artisanal salami, prosciutto di parma, classic chicken liver terrine 24

Plat Les Trois Fromages

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

Les Formules

TROIS PLATS

38

Les Hors d'Oeuvres

- TRUFFLE WHITE BEAN SOUP
SHRIMP EN FEUILLE DE BRIQUE
gf MESCLUN SALAD

Les Entrées

- gf* GA MTN. TROUT AMANDINE
gf COQ AU VIN
gf BEEF SHORT RIB BOURGUIGNON

La Desserts

- FRENCH APPLE TARTE
gf CHOCOLATE FLOURLESS CAKE
gf CRÈME BRÛLÉE

Les Sandwiches

CROQUE "MONSIEUR" OR "MADAME"
grilled ham, gruyère,
pain de mie, mornay sauce 14
*topped with sunny side egg 16

GRILLED LEG OF LAMB
arugula, preserved lemon, rosemary,
garlic aioli, toasted ciabatta 16

*LE GRAND BURGER "AMÉRICAIN"
bibb lettuce, tomato, pickled red onion,
BBC brioche bun 14
{add blue cheese, gruyère or provolone 2}

*AU POIVRE BURGER
peppercorn crust, mushrooms,
gruyère, brandy pepper sauce 15