

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

- CHILLED GAZPACHO ANDALOUSE *toasted olive oil croutons* 14  
TUREEN FRENCH ONION SOUP *gratinée au gruyère* 14  
BISTRO WHITE BEAN SOUP - BLACK TRUFFLE ESSENCE 14  
*gf* PROSCIUTTO di PARMA\* WARM JUMBO ASPARAGUS  
*poached egg, mustard vinaigrette* 16  
AHI TUNA TARTARE\* *soy, hass avocado, pickled ginger* 20  
STEAK TARTARE PARISIENNE\* *watercress, toast points* 20  
SAUTEED NEW YORK STATE FOIE GRAS *huckleberry port wine sauce* 22  
{ a glass of soms sautern to enhance the foie gras experience add 8. }  
*gf* CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 17  
BERKSHIRE PORK BELLY MUSTARD-CRUSTED *lightly pickled vegetables* 17  
*gf* MUSSELS "LE COZE" *white wine, shallots, garlic, cream*  
*Petite* 16 *Grande* 24  
ESCARGOTS "EN CROÛTE" *herb garlic butter, puff pastry tops*  
*Demi Douzaine* (6) 18 *Douzaine* (12) 32

### Salades

- CAESAR *au parmigian, baguette croutons, white anchovy* 13  
*gf* MESCLUN *hand picked lettuces, dijon vinaigrette* 12  
*gf* BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 14  
FRISÉE LETTUCE AUX LARDONS\* *bacon, poached egg, baguette croutons* 14  
*gf* PICKLED BABY BEETS, ARUGULA & CREAMY BURRATA  
*champagne vinaigrette* 15

### Les Entrées

- gf* FLORIDA GULF SHRIMP SAUTEE PROVENCAL *crushed tomatoes, white wine, shallot, toasted garlic baguette* .... 26  
*gf* SAUTÉE GA MOUNTAIN TROUT MEUNIÈRE *toasted almonds, brown butter, lemon, french green beans* ..... 27  
*gf* FAROE ISLAND SALMON\* *diced vegetable golden quinoa, citrus olive oil emulsion*..... 27  
*gf* MAINE SEA SCALLOPS ST. JACQUES *asparagus, sorrel white wine nage*..... 30  
*gf* SAUTÉE LOUP DE MER EUROPEAN SEA BASS *melted baby spinach, fingerling potatoes, citrus emulsion*..... 29  
SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes*..... 27  
FRESH SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce*..... 27  
*gf* ROASTED CHICKEN BOURGEOISE *asparagus, mushroom, confit tomato, roasted chicken jus*..... 28  
*gf* COQ AU VIN *french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes*... 26  
*gf* PAN ROASTED BREAST OF DUCK\* *orange supremes, red cabbage, crisped duck potatoes, citrus duck jus* ..... 28  
*gf* TRADITIOAL "CASSOULET" WINTER DEEP DISH *duck confit, garlic sausage, pork belly, white bean stew*..... 27  
*gf* USDA PRIME RIBEYE STEAK "CAFÉ DE PARIS" BUTTER\* *pommes frites*..... 14 oz 44  
*gf* BEEF CHEEK "BOURGUIGNON" *burgundy wine, parisienne mushrooms, pearl onions, bacon lardons, pomme purée* .. 29  
*gf* VEAL TENDERLOINS CHASSEUR\* *mushrooms, tomato, confit potatoes, white wine veal jus* ..... 33  
*gf* STEAK AU POIVRE TWIN BEEF TENDERLOINS \* *pepper crusted, brandied cream mushrooms, sauteed spinach* 38  
*gf* BROILED HANGER STEAK & POMME FRITES \* *carmalized onions, port wine butter* ..... 35  
*gf* GRILLED BERKSHIRE PORK CHOP \* *pomme purée, roasted brussels sprouts, red wine jus* ..... 29

### Les Steak with Pommes Frites

- gf* PRIME NY SIRLOIN STRIP\*  
*select béarnaise sauce, brandy peppercorn sauce,*  
*or maître de hôtel butter* 12 oz 42
- gf* BROILED FILET MIGNON CENTER CUT\*  
*select béarnaise sauce, brandy peppercorn sauce,*  
*or maître de hôtel butter* 8 oz 49

### Les Burgers with Pommes Frites

- gf* AU POIVRE BURGER\*  
*peppercorn crusted, mushrooms, truffle essence, gruyère,*  
*brandy pepper aioli, BBC bun* 8 oz. 19
- gf* LE GRAND BURGER "AMÉRICAIN"\*  
*bibb lettuce, tomato, pickled red onion,*  
*BBC bun* 8 oz. 18  
*add wisconsin cheddar, gruyère or provolone* 2. supp

### Garnitures 7

- gf* Sauté or Lightly Creamed Spinach *gf* Pomme Purée *gf* Jumbo Asparagus  
*gf* Diced Vegetable Golden Quinoa *gf* Pommes Frites *gf* French Green Beans shallot butter

### LE BAR À HUITRES OYSTERS ON ICE

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

### Pour La Table

- SNACKS TO SHARE WITH COCKTAILS**  
GOUGÈRES *light gruyère cheese puffs ~basket* 10  
RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12  
MELTED SWISS RACLETTE CHEESE *baguette toast* 12

### Tartes

#### THE TRADITIONAL FRENCH PIZZAS PERFECT TO SHARE

- SEASONAL MUSHROOMS *gruyère & fontina cheese, chives* 17  
BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion* 18  
PROSCIUTTO & BLUE CHEESE *port wine reduction, arugula* 17

### Charcuterie

#### PERFECT TO SHARE

- gf* ARTISANAL THREE SALAMI TASTING 16  
"TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 17  
*cornichon pickles, grain mustard, baguette toast*  
*gf* "LE GRAND PLAT" CHARCUTERIE BOARD  
*traditional country pâté, artisanal salami*  
*prosciutto di parma & chicken liver terrine* 29

### Plat Les Trois Fromages

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

### Les Formules THREE COURSES 39

#### Hors d'Oeuvres

- CHILLED GAZPACHO  
*gf* PROSCIUTTO ASPARAGUS  
AHI TUNA TARTARE

#### Entrées

- gf* VEAL TENDERLOINS  
CHASSEUR  
mushrooms, tomato, confit potatoes,  
white wine veal jus

- gf* COQ AU VIN  
chicken braised in red wine,  
mushrooms, pearl onions,  
steamed potatoes

- gf* LOUP DE MER  
EUROPEAN SEA BASS  
baby spinach, fingerling potatoes,  
citrus emulsion

#### Desserts

- ILE FLOTANE  
*gf* CHOCOLATE  
FLOURLESS CAKE  
*gf* CRÈME BRÛLÉE

No Substitutions, Merci!