

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

*gf* ROASTED BUTTERNUT SQUASH *brown butter marcona almonds* 12

BLACK TRUFFLE WHITE BEAN SOUP 11

*gf* MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*  
Small 14 Large 18

*gf* BAKED OYSTERS "FLORENTINE" *buttery spinach, pernod, candied bacon (5 pcs)* 14

SEAFOOD TARTINE *calamari, scallops & shrimp with andouille, fresno chili, butter nage on toasted baguette* 15

AHI TUNA TARTARE *lemon olive oil, ginger, green apple, soy, jalapeno & crispy shallot* 15

*gf* "FAUX" GRAS TERRINE AU COGNAC *classic chicken liver terrine, french cornichon pickles, toast* 14

*gf* GEORGIA SHRIMP SAUTEE PROVENCAL *tomato, white wine, garlic, butter* 16

RAVIOLI *ricotta cheese, fresh artichoke & spinach ravioli, sage butter* 15

CLASSIC STEAK TARTARE\* *watercress, toast points* 15

ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry*  
Demi Douzaine 12 Douzaine 22

*gf* CRISPED DUCK LEG CONFIT *frisée salad, crisped duck potatoes* 13

## Les Salades

CAESAR SALAD *baquette croutons, au parmigian, white anchovy* 11

*gf* BEET SALAD *pickled baby beets, goat cheese, mâche lettuce, vinaigrette* 11

*gf* MESCLUN SALAD *hand picked lettuces, dijon vinaigrette* 10

*gf* ENDIVE SALAD *rouge et noir bleu cheese, walnuts, apple* 12

FRISÉE AUX LARDONS\* *frisée lettuce, poached egg, bacon lardons* 11

## Les Entrées

*gf* *La Bouillabaise Façon du Chef*  
european sea bass, maine cod, jumbo shrimp & maine scallops simmered in lobster broth with fingerling potatoes, red pepper ruille crouton 29

*gf* GA MOUNTAIN TROUT AMANDINE *sauteed, toasted almonds, citrus olive oil emulsion, french green beans* ..... 24

*gf* LOUP DE MER *sauteed european sea bass filet, melted baby spinach, citrus emulsion, fingerling potatoes* ..... 26

CAPE COD SKATE WING BEURRE NOIR *sauteed, brown butter, nonpareil capers, spinach, steamed potatoes* ..... 23

*gf* SALMON BEURRE ROUGE *sauteed, baby leek fondue, port wine reduction wine butter* ..... 25

SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* ..... 23

*gf* MAINE SCALLOPS ST. JACQUES *sauteed with asparagus, sorrel white wine sauce, potato puree* ..... 25

*gf* COQ AU VIN *french classic chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes* ..... 22

*gf* CASSOULET *deep dish crisped duck confit, garlic sausage, pork belly in white bean stew* ..... 21

*gf* HACHIS PARMENTIER *tender veal osso buco shepherd's pie, celeriac gruyere cheese crust, petite salad vinaigrette* 24

*gf* TWIN PETITE VEAL TENDERLOINS *sauteed, puree potato, french thin beans and shallots, veal jus* ..... 26

*gf* STEAK AU POIVRE\* *twin beef tenderloins, pepper crusted, brandied cream mushrooms, sauteed spinach* ..... 33

*gf* FREE RANGE ROASTED 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 *slow braised in burgundy wine, mushrooms & pearl onions, pomme puree, bacon lardons* ..... 26

*gf* GRILLED LAMB CHOPS\* *roasted fingerling potatoes and brussels sprouts* ..... 29

## Le Steak Frites

*gf* \*broiled hanger steak and pommes frites, select béarnaise sauce, green peppercorn sauce or maître d' hôtel butter 28

## L'Entrecôte Frites

*gf* \*grilled USDA prime N.Y. strip 12 oz, pommes frites, select béarnaise sauce or café d'paris butter 39

## Les Garnitures 6

*gf* Pomme Purée

*gf* Pommes Frites Maison

*gf* Asparagus

*gf* French Green Beans

*gf* Vegetable Quinoa

*gf* Petite Salade Vinaigrette

*gf* Roasted Brussels Sprouts

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

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

\*LE GRAND BURGER "AMÉRICAIN"  
bibb lettuce, tomato, pickled red onion,  
brioche bun 14  
(add blue cheese, gruyère or provolone 2. supp)

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

## LE BAR À HUITRES OYSTERS ON ICE

*gf* FANNY BAY, BC\*

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

*gf* SALUTATION COVE, P.E.I.\*  
Demi Douzaine 16

*gf* BLUE POINT, LI SOUND\*  
Douzaine 32

## Pour La Table

SNACKS PERFECT TO SHARE WITH COCKTAILS

GOUGÈRES *light gruyère cheese puffs, basket* 9

RILLETTE DE SAUMON *fresh & smoked dill salmon spread* 9

MELTED SWISS RACLETTE CHEESE *baguette toast* 12

## Les Tartes

TRADITIONAL FRENCH PIZZAS

MUSHROOMS & GRUYERE CHEESE  
*seasonal mushrooms, gruyère, fontina cheese* 15

PROSCIUTTO & BLUE CHEESE *arugula, port wine reduction* 14

SMOKED SALMON *crème fraîche, chives* 16

## Charcuterie

*gf* CHILLED NY FOIE GRAS "TORCHON"  
*housemade with port wine huckleberry compote, brioche toast* 19

*gf* ARTISANAL THREE SALAMI TASTING 14

*gf* "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 15

*gf* "LE GRAND PLAT"  
*traditional country pâté, foie gras sauternes mousse, artisanal salami, prosciutto di parma, classic chicken liver terrine* 22

## 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

*gf* ROASTED BUTTERNUT SQUASH

CROQUE MONSIEUR AU SAUMON

*gf* MESCLUN SALAD

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### Les Entrées

*gf* GA MTN. TROUT AMANDINE

*gf* COQ AU VIN

*gf* BEEF SHORT RIB BOURGUIGNON

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### La Desserts

FRENCH APPLE TARTE

*gf* CHOCOLATE FLOURLESS CAKE

*gf* CRÈME BRÛLÉE

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No Substitutions, Merci!

## Les Sandwiches

PETITE MESCLUN SALAD WITH SANDWICH • POMMES FRITES WITH BURGER