

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
- GAZPACHO ANDALOUS *chilled traditional tomato spanish soup* 10
- SEARED HUDSON VALLEY FOIE GRAS *huckleberry port sauce, brioche toast* 19.95
- SOFT SHELL CRAB "JAPONAISE" TEMPURA *asian slaw, curry oil* 15.95
- gf* MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*
Petite 14 Grand 18
- gf* BAKED OYSTERS "FLORENTINE" *buttery spinach, pernod, candied bacon {5 pcs}* 14
- SEAFOOD TARTINE *calamari, scallops & shrimp, andouille, fresno chili, butter nage on toasted baguette* 15
- AHI TUNA TARTARE *lemon olive oil, ginger, green apple, soy, jalapeno & crispy shallot* 15
- LARGE GULF SHRIMP *crisped, "brique" pastry, celeriac remoulade, lemon aioli* 14
- gf* "FAUX" GRAS TERRINE AU COGNAC *classic chicken liver terrine, french cornichon pickles, toast* 14
- gf* GEORGIA SHRIMP SAUTEE PROVENCAL *tomato, white wine, garlic* 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 *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* *frisée lettuce, poached egg, bacon lardons* 11

Les Entrées

La Bouillabaisse 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
- SKATE WING BEURRE NOIR *sauteed, brown butter, nonpareil capers, spinach, steamed potatoes* 23
- gf* FAROE ISLANDS SALMON *sauteed, diced vegetable quinoa, citrus olive oil emulsion* 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* MAINE COD "PROVENCAL" *haricot vert, fingerling potato, sauce vierge* 24
- BERKSHIRE PORK MILANESE *lemon, arugula, capers, brown butter jus*..... 21
- gf* TWIN PETITE VEAL TENDERLOINS *sauteed, puree potato, french thin beans, 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 *burgundy wine, mushrooms & pearl onions, pomme puree, bacon lardons*..... 26
- gf* COTES D'AGNEAU GRILLES *grilled lamb chops, ratatouille, natural lamb jus*..... 29
- gf* ENTRECOTE CAFE DE PARIS *ribeye steak, café de paris butter, pomme frites* 34

Le Steak Frites

gf *broiled hanger steak and 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 6

- 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 16 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 huckleberry port sauce, 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

- GAZPACHO ANDALOUS
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

PETITE MESCLUN SALAD WITH SANDWICH • POMMES FRITES WITH BURGER

- 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, brioche bun 14
{add blue cheese, gruyère or provolone 2.}

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