

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!*

LE BAR À HUITRES OYSTERS ON ICE

gf FANNY BAY, BC* *gf* SPINDRIFT, WEST PORT MASS.*
gf BLUE POINT, LI SOUND* *gf* FISHERS ISLAND, N.Y.*
Demi Douzaine 16 Douzaine 28

Hors d'Oeuvres

FRENCH ONION SOUP *gratinée au gruyère* 10
TRUFFLE WHITE BEAN SOUP *croutons* 9
gf ENDIVE SALAD *Rouge et Noir bleu cheese, walnuts and apple* 11
gf PICKLED BABY BEETS & GOAT CHEESE *mache lettuce, vinaigrette* 11
gf MESCLUN SALAD *hand picked lettuces, dijon vinaigrette* 9
*FRISÉE AUX LARDONS *frisée lettuce, poached egg, bacon, brioche croutons* 12
CROQUE "MONSIEUR" AU SAUMON *butter grilled brioche, smoked salmon, fromage blanc, pomme paille {4pcs}* 11
RILLETTES DE SAUMON *fresh & smoked salmon spread* 10
ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry*
Demi Douzaine 14 Douzaine 28

Les Sandwiches

POMMES FRITES WITH BURGER - MESCLUN SALAD WITH SANDWICH

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

CROQUE "MONSIEUR" OR *"MADAME"
grilled ham, gruyère cheese, pain de mie, mornay sauce 14
**topped with sunny side egg* 15

POULET B.L.T.
chicken breast, bacon, lettuce, tomato, tarragon mayo, pain de mie toast 14

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

GRILLED LEG OF LAMB
arugula, preserved lemon, rosemary, garlic aioli, toasted ciabatta bread 14

Les Entrées

*CLASSIC STEAK TARTARE & FRENCH FRIES *toast points* 17
QUICHE PARISIENNE *ham, mushroom, leek, comte de gruyère & petite salad vinaigrette* 15
gf THIN SLICED BROILED SALMON *salad of asparagus, organic cherry tomatoes, arugula, citrus vinaigrette* 18
gf TUNA NICOISE SALAD *mixed greens, fingerling potato, green beans, tomatoes, boiled egg, niçoise olives, tarragon vinaigrette* 16
gf CHICKEN PAILLARD *thinly pounded breast, salad of endive, citrus filets, fennel, tomato, asparagus, vinaigrette* 17
BABY GEM SALAD & SLICED GRILLED CHICKEN BREAST JARDINERE *{or with sauteed salmon add 2.}* 18
gf MUSSELS "GILBERT" ET FRITES *blue hill mussels in white wine, shallots, cream, parsley, pommes frites* ... 18
SEAFOOD TAGLIATELLE PASTA *shrimp, calamari & mussels, english peas, creamy white wine sauce* 16
gf TROUT MEUNIÈRE *sauteed georgia trout, brown butter, capers, thin green beans, pomme purée* 21
gf MAINE SEA SCALLOPS *sauteed, asparagus, sorrel white wine sauce, potato purée*..... 20
gf CRISPED DUCK CONFIT *frisée salad, bacon lardons, crisped duck potatoes* 16
gf COQ AU VIN *french classic chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes*.. 18
gf FREE RANGE ROASTED HALF CHICKEN *confit marble potatoes, lemon chicken jus*..... 22
SKATE WING *brown butter, nonpareil capers, spinach, steamed potatoes*..... 20
gf *BROILED HANGER STEAK & FRITES *watercress salad, caramelized onions, port wine butter, frites* 24
gf HACHIS PARMENTIER *pulled veal osso buco sheppard pie, celeriac potato & gruyere cheese crust, salad* ... 19

Les Tartes

TRADITIONAL "FRENCH PIZZAS"

PROSCIUTTO & BLUE CHEESE TARTE
arugula, port wine reduction 15
SMOKED SALMON TARTE
crème fraîche, chives 15
MUSHROOMS & GRUYERE TARTE
seasonal mushrooms, gruyère, fontina cheese 14
HALF TARTE & SALAD
half tarte of your choice & petite salad vinaigrette 14

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 "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty* 14
gf CLASSIC CHICKEN LIVER TERRINE *au cognac french fries & petite salad vinaigrette* 15

Les Formules

DEUX PLATS 25
CHOOSE ANY
TWO COURSES

Hors d'Oeuvres

TRUFFLE WHITE BEAN SOUP
CROQUE MONSIEUR AU SAUMON
gf MESCLUN SALAD

Entrées

gf TROUT MEUNIÈRE
gf CHICKEN PAILLARD
gf DUCK CONFIT

Desserts

gf CRÈME BRÛLÉE
gf FLOURLESS CHOCOLATE CAKE

No Substitutions, Merci!

Les Garnitures

5

gf Pomme Purée
gf Pommes Frites Maison
gf French Green Beans
gf Vegetable Quinoa
gf Asparagus
gf Petite Salad Vinaigrette