

# Bistro Niko

MIDDAY  
À MIDI

## Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 13
- BISTRO WHITE BEAN SOUP *black truffle essence, baguette croutons* 13
- RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
- YELLOWFIN TUNA TARTARE\* *soy, avocado, pickled ginger* 21
- CLASSIC STEAK TARTARE\* *watercress, toast points* 17
- ESCARGOTS "EN CROÛTE" *garlic butter, puff pastry tops* (6) 15

## Tartes

PERFECT TO SHARE  
THE TRADITIONAL FRENCH PIZZAS

- SEASONAL MUSHROOMS *gruyère & fontina cheese, chives* 17
- SMOKED SALMON *crème fraîche, capers, minced red onion* 17
- HALF TART WITH SOUP OR SALAD 19

## Salades

- CAESAR *baguette croutons, au parmigian, white anchovy* 12
- gf* MESCLUN *hand picked lettuces, dijon vinaigrette* 11
- gf* PICKLED BABY BEETS, ARUGULA & CREAMY BURRATA *champagne vinaigrette* 12
- gf* BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 13

## Les Burgers with Pommes Frites

- LE GRAND BURGER\* "AMÉRICAIN"  
*bibb lettuce, tomato, pickled red onion, BBC bun* 8 oz. 18  
*add wisconsin cheddar, gruyère or provolone* 2.supp

- AU POIVRE BURGER\*  
*peppercorn crust, mushroom truffle essence, gruyère, brandy pepper aioli, BBC bun* 8 oz. 19

## ENTREES

- gf* TRADITIONAL TUNA NICOISE *mixed greens, fingerling potatoes, green beans, tomatoes, boiled egg, niccoise olives, sherry vinaigrette*..... 16
- QUICHE FLORENTINE *spinach & gruyère cheese with petite salad vinaigrette*..... 16
- CROQUE "MADAME" KNIFE & FORK\* *grilled ham & gruyere cheese on pain de mie, glazed with mornay sauce, topped with sunny side egg, pommes frites*..... 18
- gf* MUSSELS "LE COZE" & POMMES FRITES *white wine, shallots, cream, parsley*.....19
- gf* MAINE SEA SCALLOPS ST. JACQUES *asparagus, potato puree, sorrel white wine nage* ..... 27
- gf* GA MOUNTAIN TROUT AMANDINE *toasted almonds, green beans, lemon olive oil emulsion*..... 26
- gf* CRISPED DUCK LEG CONFIT *poached egg, frisée salade, crisped duck potatoes*..... 19
- gf* BROILED HANGER STEAK & POMMES FRITES\* ..... 32



## LE BAR À HUITRES OYSTERS ON ICE

- gf* BLUEPOINT - LI SOUND\*
- gf* BARNSTABLE - CAPE COD\*  
Demi Douzaine 18 / Douzaine 36

## Charcuterie PERFECT TO SHARE

- gf* ARTISANAL THREE SALAMI TASTING 15
- "TRADITIONAL COUNTRY PÂTÉ"  
*Chef Gary's specialty  
cornichon pickles, grain mustard,  
baguette toast* 17
- gf* "LE GRAND PLAT"  
ON THE CHARCUTERIE BOARD  
• traditional country pâté •  
• artisanal salami • prosciutto di parma  
• classic chicken liver terrine 24

## GARNITURES 6

- gf* French Green Beans
- gf* Sauté Baby Spinach
- gf* Pommes Frites Maison
- gf* Pomme Purée

\*SOME ITEMS ARE SERVED BY REQUEST RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 01.11.2022

*gf* GLUTEN FREE