

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

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|---------------------------------|----------------------------------|
| <i>gf</i> FANNY BAY, BC* | <i>gf</i> MALPEQUE, P.E.I.* |
| <i>gf</i> BLUE POINT, LI SOUND* | <i>gf</i> SUNBURY POINT, P.E.I.* |
| 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

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| *LE GRAND BURGER "AMÉRICAIN"
<i>bibb lettuce, tomato, pickled red onion, brioche bun</i> 14
<i>{with blue cheese, gruyère or provolone {2. supp}}</i> | CROQUE "MONSIEUR" OR *"MADAME"
<i>grilled ham, gruyère cheese, pain de mie, mornay sauce</i> 14
<i>*topped with sunny side egg</i> 15 |
| POULET B.L.T.
<i>chicken breast, bacon, lettuce, tomato, tarragon mayo, pain de mie toast</i> 14 | GRILLED LEG OF LAMB
<i>arugula, preserved lemon, rosemary, garlic aioli, toasted ciabatta bread</i> 14 |
| *AU POIVRE BURGER
<i>peppercorn crust, gruyère cheese, mushrooms, brandy pepper sauce</i> 15 | |

Les Entrées

- *CLASSIC STEAK TARTARE & FRENCH FRIES *with toast points* 17
QUICHE PARISIENNE *ham, mushroom, leek, comte de gruyère & petite salade 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 SALADE & 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 with 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 with celeriac potato & gruyere cheese crust petit 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 salade 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 with 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

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Entrées

- gf* TROUT MEUNIÈRE
gf CHICKEN PAILLARD
gf DUCK CONFIT

...

Desserts

- gf* CRÈME BRÛLÉE
gf FLOURLESS CHOCOLATE CAKE

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No Substitutions, Merci!

Les Garnitures

5

- gf* Pomme Purée
gf Pommes Frites Maison
gf French Green Beans
gf Vegetable Quinoa
gf Asparagus
gf Petite Salade Vinaigrette