

## 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> SALUTATION COVE, P.E.I.* |
| Demi Douzaine 16                | Douzaine 28                        |

### Hors d'Oeuvres

- BLACK TRUFFLE WHITE BEAN SOUP 10  
FRENCH ONION SOUP *gratinée au gruyère* 10
- gf* ROASTED BUTTERNUT SQUASH SOUP *brown butter marcona almonds* 9  
*gf* ENDIVE SALAD *Rouge et Noir bleu cheese, walnuts and apple* 10  
*gf* PICKLED BABY BEETS & GOAT CHEESE *mache lettuce, vinaigrette* 10  
*gf* MESCLUN SALAD *hand picked lettuces, dijón vinaigrette* 9  
\*FRISÉE AUX LARDONS *frisée lettuce, poached egg, bacon, brioche croutons* 11  
CROQUE "MONSIEUR" AU SAUMON *butter grilled brioche with 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 11 Douzaine 18

### Les Sandwiches

#### POMMES FRITES WITH BURGER - MESCLUN SALAD WITH SANDWICH

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

### Les Entrées

- \*CLASSIC STEAK TARTARE & FRENCH FRIES *with toast points* ..... 15  
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* ..... 19  
*gf* MAINE SEA SCALLOPS *sauteed with asparagus, sorrel white wine sauce, potato purée.* ..... 20  
*gf* CRISPED DUCK CONFIT *frisée salad, lardons, crisped duck potatoes* ..... 15  
*gf* COQ AU VIN *french classic chicken braised in red wine, parisien mushrooms, pearl onions, steamed potatoes.* 18  
*gf* FREE RANGE ROASTED CHICKEN *confit marble potatoes, lemon chicken jus.* ..... 22  
SAUTEED CAPE COD SKATE WING *brown butter, nonpareil capers, spinach, steamed potatoes* ..... 18  
*gf* \*BROILED HANGER STEAK & FRITES *watercress salad, caramelized onions, port wine butter, frites* ..... 24

### Les Tartes

#### TRADITIONAL FRENCH PIZZAS

- PROSCIUTTO & BLUE CHEESE  
*arugula, port wine reduction* 13
- SMOKED SALMON  
*crème fraîche, chives* 14
- MUSHROOMS & GRUYERE  
*seasonal mushrooms, gruyère, fontina cheese* 13
- 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* 11
- 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  
...

#### 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 Salade Vinaigrette