

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

gf ROASTED BUTTERNUT SQUASH *brown butter marcona almonds* 12

BLACK TRUFFLE WHITE BEAN SOUP 11

gf MUSSELS "LE COZE" *white wine, shallots, garlic, cream, parsley*
Small 14 Large 18

gf BAKED OYSTERS "FLORENTINE" *buttery spinach, pernod, candied bacon (5 pcs)* 14

SEAFOOD TARTINE *calamari, scallops & shrimp with andouille, fresno chili, butter nage on toasted baguette* 15

AHI TUNA TARTARE *lemon olive oil, ginger, green apple, soy, jalapeno & crispy shallot* 15

gf "FAUX" GRAS TERRINE AU COGNAC *classic chicken liver terrine, french cornichon pickles, toast* 14

gf GEORGIA SHRIMP SAUTEE PROVENCAL *tomato, white wine, garlic, butter* 16

RAVIOLI "manyfold farm" *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 SALAD *baquette croutons, au parmigian, white anchovy* 11

gf BEET SALAD *pickled baby beets, goat cheese, mâche lettuce, vinaigrette* 11

gf MESCLUN SALAD *hand picked lettuces, dijon vinaigrette* 10

gf ENDIVE SALAD *rouge et noir bleu cheese, walnuts, apple* 12

FRISÉE AUX LARDONS* *frisée lettuce, poached egg, bacon lardons* 11

Les Entrées

gf La Bouillabaise 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

CAPE COD SKATE WING BEURRE NOIR *sauteed, brown butter, nonpareil capers, spinach, steamed potatoes* 23

gf SALMON BEURRE ROUGE *sauteed, baby leek fondue, port wine reduction wine butter* 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 CASSOULET *deep dish crisped duck confit, garlic sausage, pork belly in white bean stew* 21

gf HACHIS PARMENTIER *tender veal osso buco shepherd's pie, celeriac gruyere cheese crust, petite salad vinaigrette* 24

gf TWIN PETITE VEAL TENDERLOINS *sauteed, puree potato, french thin beans and 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 *slow braised in burgundy wine, mushrooms & pearl onions, pomme puree, bacon lardons* 26

gf GRILLED LAMB CHOPS* *roasted fingerling potatoes and brussels sprouts* 29

Le Steak Frites

gf *broiled hanger steak and pommes frites,
select béarnaise sauce, green peppercorn sauce
or maître d' hôtel butter 28

L'Entrecôte Frites

gf *grilled USDA prime N.Y. strip 12 oz,
pommes frites, select béarnaise sauce
or café d'paris butter 39

Les Garnitures

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

CROQUE "MONSIEUR" OR "MADAME"
grilled ham, gruyère cheese,
pain de mie, mornay sauce 14
*topped with sunny side egg 16

GRILLED LEG OF LAMB
arugula, preserved lemon, rosemary,
garlic aioli on toasted ciabatta 16

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

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

LE BAR À HUITRES OYSTERS ON ICE

gf FANNY BAY, BC*

gf MALPEQUE, P.E.I.*

gf SALUTATION COVE, P.E.I.*
Demi Douzaine 16

gf BLUE POINT, LI SOUND*
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 port wine huckleberry compote, 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

gf ROASTED BUTTERNUT SQUASH

CROQUE MONSIEUR AU SAUMON

gf MESCLUN SALAD

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Les Entrées

gf GA MTN. TROUT AMANDINE

gf COQ AU VIN

gf BEEF SHORT RIB BOURGUIGNON

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La Desserts

FRENCH APPLE TARTE

gf CHOCOLATE FLOURLESS CAKE

gf CRÈME BRÛLÉE

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No Substitutions, Merci!

Les Sandwiches

PETITE MESCLUN SALAD WITH SANDWICH • POMMES FRITES WITH BURGER

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