

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

<i>gf</i> FANNY BAY, BC*	<i>gf</i> WELLFLEET, MASS*
<i>gf</i> BLUE POINT, LI SOUND*	<i>gf</i> MARTHA'S VINEYARD, MASS*
Demi Douzaine 16	Douzaine 28

Hors D'Oeuvres

TRUFFLE WHITE BEAN SOUP 10
FRENCH ONION SOUP <i>gratinée au gruyère</i> 10
<i>gf</i> CARROT GINGER BISQUE <i>georgia white shrimp, lemon olive oil</i> 9
<i>gf</i> ENDIVE SALAD <i>Rouge et Noir bleu cheese, walnuts and apple</i> 10
<i>gf</i> PICKLED BABY BEETS & GOAT CHEESE <i>mache lettuce, vinaigrette</i> 10
<i>gf</i> MESCLUN SALAD <i>hand picked lettuces, dijon vinaigrette</i> 9
*FRISÉE AUX LARDONS <i>frisée lettuce, poached egg, bacon, brioche croutons</i> 11
CROQUE "MONSIEUR" AU SAUMON <i>butter grilled brioche with smoked salmon, fromage blanc, pomme paille (4pcs)</i> 11
<i>gf</i> RILLETTES DE SAUMON <i>fresh & smoked salmon spread</i> 10
ESCARGOTS "EN CROÛTE" <i>garlic butter, puff pastry</i> Demi Douzaine 11 Douzaine 18

Les Sandwiches

POMMES FRITES WITH BURGER - MESCLUN SALAD WITH SANDWICH

*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 *topped with sunny side egg 15
*AU POIVRE BURGER <i>peppercorn crust, gruyère cheese, mushrooms, brandy pepper sauce</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

Les Entrées

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

Les Tartes

TRADITIONAL FRENCH PIZZAS

HEIRLOOM TOMATO TARTE <i>fresh basil, gruyère cheese</i> 13
SMOKED SALMON TARTE <i>crème fraîche, chives</i> 14
MUSHROOMS & GRUYERE TARTE <i>seasonal mushrooms, gruyère, fontina cheese</i> 13
HALF TARTE & SALAD <i>half tarte of your choice & petite salade vinaigrette</i> 14

Charcuterie

<i>gf</i> "LE GRAND PLAT" <i>traditional country pâté, duck prosciutto maison, artisanal salami, prosciutto di parma classic chicken liver terrine</i> 19
<i>gf</i> ARTISANAL THREE SALAMI TASTING 14
<i>gf</i> "TRADITIONAL COUNTRY PÂTÉ" <i>Chef Gary's Specialty</i> 11
<i>gf</i> CLASSIC CHICKEN LIVER TERRINE <i>au cognac with french fries & petite salad vinaigrette</i> 15

Les Formules

DEUX PLATS 25.00
CHOOSE ANY
TWO COURSES

Hors D'oeuvres

WHITE BEAN SOUP
CROQUE MONSIEUR AU SAUMON
<i>gf</i> MESCLUN SALAD
...

Entrées

<i>gf</i> TROUT MEUNIÈRE
<i>gf</i> CHICKEN PAILLARD
<i>gf</i> DUCK CONFIT
...

Desserts

<i>gf</i> CRÈME BRÛLÉE
<i>gf</i> FLOURLESS CHOCOLATE CAKE
...

No Substitutions, Merci!

Les Garnitures

5.00

<i>gf</i> Pomme Purée
<i>gf</i> Pommes Frites Maison
<i>gf</i> French Green Beans
<i>gf</i> Vegetable Quinoa
<i>gf</i> Asparagus
<i>gf</i> Petite Salade Vinaigrette

gf Indicates a gluten free item * Indicates items that are 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.