

BON APPÉTIT
BONNE HUMEUR



Bistro Niko

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

Le Tarte

THE TRADITIONAL FRENCH PIZZA "PERFECT TO SHARE"

♦ SEASONAL MUSHROOMS TARTE
gruyère & fontina cheese, chives 18

♦ SMOKED SALMON TARTE
crème fraîche, capers, minced red onion 18

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 12

BISTRO WHITE BEAN SOUP *black truffle essence, croutons* 12

gf BELGIAN ENDIVE SALADE *rouge et noir bleu cheese, walnuts, apple* 13

SALMON RILLETTE *fresh gently smoked salmon spread, toast points* 12

gf WHOLE BURRATA MOZZARELLA & TOMATO *basil, e.v. olive oil* 14

ESCARGOTS "EN CROÛTE" AU PERNOD *garlic butter, puff pastry* 14

CAESAR SALADE *baguette croutons, au parmigiana, white anchovy* 12

gf PICKLED BABY BEETS & GOAT CHEESE *arugula, vinaigrette* 13

gf MESCLUN SALADE *hand picked mixed lettuces, dijon vinaigrette* 12

FRISÉE LETTUCE AUX LARDONS *bacon, poached egg, brioche croutons* 14

CLASSIC STEAK TARTARE* *watercress, toast points* 18

Champagne Cocktails 12.

BISTRO FIZZ
Grey Goose, Blueberry, Raspberry, Strawberry, Lemon

PECHE DE ETE
Belvedere Peach Nectar Vodka, Cointreau, 1821 Lemon Basil Syrup

SOUTHSIDE ROYALE
Citadelle, St. Germaine, Lime

BUCKHEAD BUBBLES
Tito's, Combier, Lillet Blanc, Strawberry Shrub

LE BAR À HUITRES OYSTERS ON ICE

gf *BLUEPOINT - LI SOUND *gf* *BARNSTABLE - CAPE COD
Demi Douzaine (6) 19

Charcuterie

PERFECT TO SHARE 26.

classic condiments to compliment

gf ARTISANAL THREE SALAMI TASTING

gf "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty*
petite salade vinaigrette

Les Trois Fromages

three selected french cheeses, fresh candied fruit,
pistachio & walnut raisin toast Mkt.

Garnitures 6

gf Sausage Maison

gf Applewood Smoked Bacon

gf Sautéed Potatoes

gf Homemade Pommes Frites

gf Spinach

gf French Green Beans

Brunch

BRIOCHE FRENCH TOAST <i>maple syrup, applewood smoked bacon</i>	18
BELGIAN WAFFLE "CHANTILLY" <i>warm maple syrup, freshly whipped cream</i>	16
<i>gf</i> OMELET AU FINES HERBS <i>three egg omelette, fresh herbs, gruyère cheese,</i> <i>crispy potatoes {add ham, sautéed mushrooms, spinach or tomatoes 2.00/ea}</i>	16
EGGS BENEDICT <i>poached eggs, grilled ham, hollandaise, thin green beans, brioche toast</i>	17
EGGS NORWEGIAN <i>poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions</i>	19
CROQUE "MADAME" KNIFE & FORK <i>glazed grilled ham & gruyere cheese sandwich, topped with sunny side</i> <i>egg, crisped duck potatoes</i>	18
<i>gf</i> MINUTE HANGER STEAK & SCRAMBLED EGGS <i>pommes frites</i>	22
<i>gf</i> JAMBON ASPARAGUS <i>thin sliced prosciutto, poached egg, warm jumbo asparagus, mustard vinaigrette</i> ..	18
QUICHE FLORENTINE <i>spinach, gruyère, petit salade vinaigrette</i>	16
CLASSIC STEAK TARTARE & HAND-CUT FRENCH FRIES <i>toast points</i>	18
"CHEF'S SPECIALTY" MUSTARD CRUSTED PORK BELLY <i>topped with fried egg, crisped duck potatoes</i>	18
CRISP DUCK CONFIT <i>poached egg on frisée salade, bacon, crisped duck potatoes, brioche croutons</i>	19
<i>gf</i> MUSSELS & FRITES "GILBERT" <i>steamed in white wine, shallots & cream, with pommes frites</i>	21
GRILLED CHICKEN BREAST MESCLUN SALADE <i>mesclun lettuce salad, champagne vinaigrette,</i> <i>creamy goat cheese crouton {add sautéed salmon 4.supp}</i>	22
<i>gf</i> GA MOUNTAIN TROUT "AMANDINE" <i>sautéed - toasted almonds, citrus olive oil emulsion,</i> <i>french green beans</i>	25
<i>gf</i> TUNA NICOISE SALAD <i>mixed greens, fingerling potatoes, french green beans, tomatoes, boiled egg,</i> <i>nicoise olives, sherry vinaigrette</i>	17
LE GRAND BURGER "AMÉRICAIN" <i>pommes frites, bibb lettuce, tomato, pickled red onion, BBC bun</i>	18
<i>gf</i> BROILED HANGER STEAK & FRITES <i>caramelized onions, port wine butter, mesclun lettuce salad</i>	29

gf Gluten Free

Children Under 12 Half Price

CAFÉ 3.75

Café Américain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Coffee

Iced Tea

Steep Premium Teas

Hot Chocolate

Fresh Orange Juice

*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. 0220..2021