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 Tart
THE TRADITIONAL FRENCH PIZZA "PERFECT TO SHARE"
(SEASONAL MUSHROOMS TARTE)
graye & fontina cheese, chives 15
SMOKED SALMON TARTE
creme fraiche, capers, minced red onion 18

TUREEN FRENCH ONION SOUP grattini au greyere 12

BISTRO WHITE BEAN SOUP black truffle essence, crostini 12

BELGIAN ENDIVE SALADE rouge et noir bleu cheese, walnuts, apple 15
SALMON HILLETTE fresh gently smoked salmon spread, toast points 12
WHOLE BURRATA MOZZARELLA & TOMATO basil, e.v. olive oil 14
ESCARGOTS "EN CROÛTE" AU PERDÔN garlic butter, puff pastry 14
CAESAR SALADE baguette crostini, au parmiçiana, white anchovy 12
PICKLED BABY BEETS & GOAT CHEESE arugula, vinaigrette 15
MESCLUN SALADE hand picked mixed lettuces, dijon vinaigrette 12
FRISLEE LETTUCE AUX LARDONS bacon, poached egg, brioche crostini 14

CLASSIC STEAK TARTE* watercress, toast points 18

Garnitures

Sausage Maison
Applewood Smoked Bacon
Sautéed Potatoes
Homemade Pommes Frites
Spinach
French Green Beans

Brioche French toast maple syrup, applewood smoked bacon 18
Belgian Waffle “CHANTILLY” warm maple syrup, freshly whipped cream 16
Omelet Au Fines Herbs three egg omelette, fresh herbs, greyere cheese, crispy potatoes 16
EGGS BENEDICT poached eggs, grilled ham, hollandaise, thin green beans, brioche toast 17
EGGS NORVEGIEN poached eggs & smoked salmon on potato pancakes, doll hollandaise, crispy onions 19
CROQUE “MADAME” KNIFE & FORK glazed grilled ham & greyere cheese sandwich, topped with sunny side egg, crisped duck potatoes 18

Minute Hanger Steak & Scrambled Eggs pommes frites 22
Jambon Asparagus thin sliced prosciutto, poached egg, warm jumbo asparagus, mustard vinaigrette 18
Quiche Florentine spinach, greyere, petit salade vinaigrette 16
Classic Steak Tartare & Hand-cut French Fries toast points 18
“Chef’s Specialty”MUSTARD CRUSTED PORK BELLY topped with fried egg, crisped duck potatoes 18
Crisp Duck Confit poached egg on frisée salade, bacon, crisped duck potatoes, brioche crostini 19
Mussels & Frites “GILBERT” steamed in white wine, shallots & cream, with pommes frites 21
Grilled Chicken Breast Mesculin Salade mesclun lettuce salad, champagne vinaigrette, creamy goat cheese crostini 22
Ga Mountain Trout “AMANDINE” sauted - toasted almonds, citrus olive oil emulsion, french green beans 25
Tuna Nicoise Salad mixed greens, fingerling potatoes, french green beans, tomatoes, boiled egg, niceole olives, sherry vinaigrette 17
Le Grand Burger “AMÉRICAIN” pommes frites, bibb lettuce, tomato, pickled red onion, BBC bun 18
Broiled Hanger Steak & Frites caramelized onions, port wine butter, mesclun lettuce salad 29

Brunch

Bistro Fizz
Grey Goose, Blueberry, Raspberry, Strawberry, Lemon
Peché de Éte
Belvedere Peach Nectar Vodka, Cointreau, 1821 Lemon Basil Syrup
Southside Royale
Citadelle, St. Germaine, Lime
Buckhead Bubbles
Tito’s, Cointier, Lillet Blanc, Strawberry Shrub

Champagne Cocktails

*BLUEPOINT - LI SOUND
*BARNSTABLE - CAPE COD

Charcuterie

Perfect to Share
classic condiments to compliment

Artisanal Three Salami Tasting

"Traditional Country Pâté" Chef Gary’s Specialty petite salade vinaigrette

Les Trois Fromages

three selected french cheeses, fresh candied fruit, pistachios & walnut raisin toast 19

Café 3.75
Café Américain
Expresso
Cappuccino
Pano’s Private Reserve Coffee
French Toast
Iced Coffee
Iced Tea
Steep Premium Teas
Hot Chocolate
Fresh Orange Juice

*Some items are served by request. Raw, undercooked or marinated may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses. (220-224)

Children Under 12 Half Price

Gluten Free