

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 17

♦ SMOKED SALMON TARTE  
crème fraîche, capers, minced red onion 17

TUREEN FRENCH ONION SOUP *gratinée au gruyère* 13

BISTRO WHITE BEAN SOUP *black truffle essence, baguette croutons* 13

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

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

*gf* PICKLED BABY BEETS & WHOLE BURRATA MOZZARELLA  
*arugula, champagne vinaigrette* 14

ESCARGOTS "EN CROÛTE" AU PERNOD *garlic butter, puff pastry tops* 15

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

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

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

STEAK TARTAR PARISIENNE\* *watercress, toast points* 19

CLASSIC CHICKEN LIVER TERRINE AU COGNAC  
*petite salade vinaigrette, grilled baguette* 15

## 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, Combiar, Lillet Blanc, Strawberry Shrub*

## LE BAR À HUITRES OYSTERS ON ICE

*gf* BLUEPOINT - LI SOUND\* *gf* BARNSTABLE - CAPE COD\*  
Demi Douzaine (6) 19 Douzaine (12) 36

## Charcuterie

### PERFECT TO SHARE

*classic condiments to compliment*

*gf* ARTISANAL THREE SALAMI TASTING 15

*gf* "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty*  
*petite salade vinaigrette* 17

## Les Trois Fromages

*three Chef selected french cheeses, fresh candied fruit,*  
*walnut raisin toast Mkt.*

## Garnitures 6

*gf* Sausage Maison

*gf* Applewood Smoked Bacon

*gf* Sautéed Potatoes

*gf* Pommes Frites

*gf* Sauté Young Spinach

*gf* French Green Beans

## Brunch

BRIOCHE FRENCH TOAST *maple syrup, applewood smoked bacon*..... 17

BELGIAN WAFFLE "CHANTILLY" *warm maple syrup, freshly whipped cream*..... 16

*gf* OMELET AU FINES HERBS *three egg omelette, fresh herbs, gruyère cheese, crispy potatoes*  
{add ham, sautéed mushrooms, spinach or tomatoes 2.00/ea}..... 16

EGGS BENEDICT\* *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* ..... 17

EGGS NORWEGIAN\* *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crispy onions*... 20

CROQUE "MADAME" KNIFE & FORK\* *glazed grilled ham & gruyère cheese sandwich,*  
*topped with sunny side egg, crisped duck potatoes* ..... 19

*gf* MINUTE HANGER STEAK & SCRAMBLED EGGS\* *pommes frites* ..... 24

*gf* ASPARAGUS & PROSCIUTTO\* *poached eggs, warm jumbo asparagus, mustard vinaigrette* ..... 19

QUICHE FLORENTINE *spinach, gruyère & petite salade vinaigrette*..... 18

STEAK TARTARE PARISENNE & POMMES FRITES\* *toast points*..... 20

"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 croutons* .... 19

*gf* MUSSELS "GILBERT" & FRITES *steamed in white wine, shallots, cream, pommes frites* ..... 22

GRILLED CHICKEN BREAST MESCLUN SALADE *champagne vinaigrette, creamy goat cheese crouton*  
{add sautéed Faroe Islands salmon 10. supp}..... 23

*gf* GA MOUNTAIN TROUT "AMANDINE" *sautéed - toasted almonds, brown butter, lemon,*  
*french green beans*..... 26

*gf* TRADITIONAL TUNA NICOISE SALAD *mixed greens, fingerling potatoes, french green beans,*  
*tomatoes, boiled egg, nicoise olives, sherry vinaigrette* ..... 17

LE GRAND BURGER "AMÉRICAIN" & FRITES \* *bibb lettuce, tomato, pickled red onion, BBC bun* ..... 18  
{add wisconsin cheddar, gruyère or provolone 2. supp}

*gf* BROILED HANGER STEAK & FRITES\* *caramelized onions, port wine butter* ..... 32

*gf* Gluten Free

Children Under 12 Half Price

## CAFÉ 4.

Café Américain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Coffee

Iced Tea

Steep Premium Teas

Hot Chocolate 4.50

Fresh Orange Juice 4.50