

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

Le Tarte

"FRENCH PIZZA" PERFECT TO TABLE SHARE

MUSHROOM & CHEESE TARTE
seasonal mushrooms, gruyère, fontina cheese 14

SMOKED SALMON TARTE
house smoked salmon, crème fraîche, capers, chives 15

FRENCH ONION SOUP *gratinée au gruyère* 10

TRUFFLE WHITE BEAN SOUP *croutons* 9

gf BELGIUM ENDIVE SALADE *rouge et noir bleu cheese, walnuts, apple* 10.75

gf PICKLED BABY BEETS & GOAT CHEESE *mache lettuce, vinaigrette* 10.50

gf MESCLUN SALADE *hand picked mixed lettuces, dijon vinaigrette* 9

*FRISÉE AUX LARDONS *bacon, poached egg, brioche croutons* 12

Le Panier

basket of freshly baked pastries from our bakery

12

Garnitures

5

gf Sausage Maison

gf Applewood Smoked Bacon

gf Sautéed Potatoes

gf Homemade French Fries

gf Spinach

gf French Green Beans

gf Petit Salade Vinaigrette



CAFÉ

3.75

Café Americain

Espresso

Cappuccino

Pano's Private Reserve Coffee

French Roast

Iced Coffee

Iced Tea

Steep Premium Teas

Hot Chocolate

Fresh Orange Juice

Champagne Cocktails 10.

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 *FANNY BAY, BC

gf *MALPEQUE, P.E.I.

gf *BLUE POINT, LI SOUND

gf *BARNSTABLE, CAPE COD

Demi Douzaine 16

Douzaine 29

Charcuterie

gf "LE GRAND PLAT"
traditional country pâté, foie gras sauternes mousse,
artisanal salami, prosciutto di parma, classic chicken liver terrine 22

gf ARTISANAL THREE SALAMI TASTING 14

gf CLASSIC CHICKEN LIVER TERRINE *au cognac* 11

gf "TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's Specialty* 15
french fries salade vinaigrette

Les Trois Fromages

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

Brunch

- gf* PARFAIT "SANTÉ" *layers of freshly picked seasonal berries, greek yogurt, homemade granola* 12
- gf* BRIOCHE FRENCH TOAST *maple syrup, applewood smoked bacon* 15
- gf* BELGIAN WAFFLE "CHANTILLY" *freshly whipped cream, warm maple syrup* 15
- gf* OMELET AU FINES HERBS *three egg omelette, fresh herbs and gruyère, crispy potatoes* 13
{add ham, sauteed mushrooms, spinach, or tomatoes} each 1.
- gf* TWO EGGS ANY STYLE *sausage maison or smoked bacon, sauteed potatoes, toast* 16
- *EGGS BENEDICT *poached eggs, grilled ham, hollandaise, thin green beans, brioche toast* 17
- gf* *EGGS NORWEGIAN *poached eggs & smoked salmon on potato pancakes, dill hollandaise, crisped onions*. 18
- *CROQUE "MADAME" *glazed grilled ham & gruyere cheese sandwich, topped with sunny side egg, crisped duck potatoes* 16
- gf* *MINUTE HANGER STEAK & SCRAMBLED EGGS *frites* 19
- QUICHE FLORENTINE *spinach, gruyère, petit salade vinaigrette* 15
- *CLASSIC STEAK TARTARE & FRIES *toast points* 17
- *CHEF'S SPECIALTY MUSTARD CRUSTED PORK BELLY *topped with fried egg, crisped duck potatoes* 15
- *CRISP DUCK CONFIT *poached egg on frisée salade, bacon, brioche croutons, crisped duck potatoes* 17
- gf* MOULES "GILBERT" *steamed blue hill mussels in white wine, shallots, cream & parsley, french fries* .. 18
- gf* KALE SALADE *roasted grapes, marcon almonds, shaved ricotta salata, apple cider vinaigrette* 19
- gf* GA MOUNTAIN TROUT AMANDINE *sauteed, toasted almonds, citrus olive oil emulsion, french green beans* 21
- gf* TUNA NICOISE SALAD *mixed greens, fingerling potatoes, green beans, tomatoes, boiled egg, olive tapenade, tarragon vinaigrette* 16
- *LE GRAND BURGER "AMÉRICAIN" *bibb lettuce, tomato, pickled red onion, BBC brioche bun* 14
- gf* *BROILED HANGER STEAK & FRITES *watercress salade, caramelized onions, port wine butter, frites* . 24
- gf* *ENTRECÔTE FRITES *grilled prime N.Y. strip 12 oz, pommes frites, bearnaise sauce* 32

gf Children Under 12 Half Price

gf Gluten Free

* These items are served 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 121118

BuckheadRestaurants.com