

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

- TUREEN FRENCH ONION SOUP *gratinée au gruyère* 14
CHILLED GAZPACHO ANDALOUSE *toasted olive oil croutons* 15
gf PROSCIUTTO di PARMA* WARM JUMBO ASPARAGUS
poached egg, mustard vinaigrette 18
AHI TUNA TARTARE* *soy, hass avocado, pickled ginger* 22
STEAK TARTARE PARISIENNE* *watercress, toast points* 20
SAUTEED NEW YORK STATE FOIE GRAS *huckleberry port wine sauce* 22
{ a glass of soms sautern to enhance the foie gras experience add 8. }
gf CRISPED DUCK LEG CONFIT *frisée salade, crisped duck potatoes* 18
BERKSHIRE PORK BELLY MUSTARD-CRUSTED *lightly pickled vegetables* 17
gf MUSSELS "LE COZE" *white wine, shallots, garlic, cream*
Petite 18 *Grande* 24
ESCARGOTS "EN CROÛTE" *herb garlic butter, puff pastry tops*
Demi Douzaine (6) 18 *Douzaine* (12) 32

Salades

- CAESAR *au parmigian, baguette croutons, Sicilian white anchovy* 14
gf MESCLUN *hand picked lettuces, dijon vinaigrette* 13
gf BELGIAN ENDIVE *rouge et noir bleu cheese, walnuts, apple* 15
FRISÉE LETTUCE AUX LARDONS* *bacon, poached egg, baguette croutons* 15
gf CREAMY BURRATA, HEIRLOOM TOMATO & ARUGULA
champagne vinaigrette 16

Les Entrées

- gf* FLORIDA GULF SHRIMP SAUTEE PROVENCAL *crushed tomatoes, white wine, shallot, toasted garlic baguette* ... 28
gf SAUTÉE GA MOUNTAIN TROUT MEUNIÈRE *toasted almonds, brown butter, lemon, french green beans* 28
gf FAROE ISLAND SALMON JARDINIÈRE* *diced vegetable golden quinoa, citrus olive oil emulsion*..... 29
gf MAINE SEA SCALLOPS ST. JACQUES *asparagus, sorrel white wine nage*..... 30
gf SAUTÉE LOUP DE MER EUROPEAN SEA BASS *melted baby spinach, fingerling potatoes, citrus emulsion*..... 29
SKATE WING *brown butter, nonpareil capers, spinach, steamed fingerling potatoes*..... 28
FRESH SEAFOOD TAGLIATELLE PASTA *scallops, calamari, shrimp, english peas, creamy white wine sauce* 28
gf COQ AU VIN *french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes*... 26
gf ROASTED BELLA FARMS CHICKEN "BOURGEOISE" *pomme purée, wild mushrooms, honey glazed cipollini, jus* 29
gf PAN ROASTED BREAST OF DUCK* *orange supremes, red cabbage, crisped duck potatoes, citrus duck jus* 28
gf USDA PRIME RIBEYE STEAK "CAFÉ DE PARIS" BUTTER* *pommes frites*..... 14 oz 46
gf BEEF CHEEK "BOURGUIGNON" *burgundy wine, parisienne mushrooms, pearl onions, bacon lardons, pomme purée* .. 29
gf VEAL TENDERLOINS CHASSEUR* *mushrooms, tomato, potato confit, white wine veal jus* 34
gf STEAK AU POIVRE TWIN BEEF TENDERLOINS * *pepper crusted, brandied cream mushrooms, sauteed spinach* 39
gf BROILED HANGER STEAK & POMME FRITES * *carmalized onions, port wine butter* 36

Les Steak with Pommes Frites

- gf* PRIME NY SIRLOIN STRIP*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 12 oz 42
- gf* BROILED FILET MIGNON CENTER CUT*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 8 oz 49

Les Burgers with Pommes Frites

- gf* AU POIVRE BURGER*
peppercorn crusted, mushrooms, truffle essence, gruyère,
brandy pepper aioli, BBC bun 8 oz. 19
- gf* LE GRAND BURGER "AMÉRICAIN"*
bibb lettuce, tomato, pickled red onion,
BBC bun 8 oz. 18
add wisconsin cheddar, gruyère or provolone 2. supp

Garnitures 8

- gf* Sauté or Lightly Creamed Spinach *gf* Pomme Purée *gf* Jumbo Asparagus
gf Diced Vegetable Golden Quinoa *gf* Pommes Frites *gf* French Green Beans shallot butter

LE BAR À HUITRES OYSTERS ON ICE

- gf* BLUEPOINT - LI SOUND* MALPEQUE - P.E.I.
Demi Douzaine (6) 20 *Douzaine* (12) 38

Pour La Table

- SNACKS TO SHARE WITH COCKTAILS**
GOUGÈRES *light gruyère cheese puffs ~basket* 11
RILLETTES DE SAUMON *fresh cold smoked salmon spread, toast points* 12
MELTED SWISS RACLETTE CHEESE *baguette toast* 12

Tartes

THE TRADITIONAL FRENCH PIZZAS PERFECT TO SHARE

- MUSHROOM & TRUFFLE ESSENCE *gruyère & fontina cheese* 19
BISTRO SMOKED SALMON *crème fraîche, capers, minced red onion* 19
HEIRLOOM TOMATO, GRUYÈRE & PROVOLONE 18

Charcuterie

PERFECT TO SHARE

- gf* ARTISANAL THREE SALAMI TASTING 16
"TRADITIONAL COUNTRY PÂTÉ" *Chef Gary's specialty* 18
cornichon pickles, grain mustard, baguette toast
gf "LE GRAND PLAT" CHARCUTERIE BOARD
traditional country pâté, artisanal salami
prosciutto di parma & chicken liver terrine 32

Plat Les Trois Fromages

- three selected French cheeses, fresh candied fruit,*
raisin walnut toast Mkt.

Les Formules THREE COURSES 45

Hors d'Oeuvres

- CHILLED GAZPACHO
gf PROSCIUTTO ASPARAGUS
AHI TUNA TARTARE

Entrées

- gf* VEAL TENDERLOINS
CHASSEUR
mushrooms, tomato, confit potatoes,
white wine veal jus

- gf* COQ AU VIN
chicken braised in red wine,
mushrooms, pearl onions,
steamed potatoes

- gf* LOUP DE MER
EUROPEAN SEA BASS
baby spinach, fingerling potatoes,
citrus emulsion

Desserts

- ILE FLOTANE
gf CHOCOLATE
FLOURLESS CAKE
gf CRÈME BRÛLÉE

No Substitutions, Merci!